Valrhona

7346 - Satilia Noire 62% Chocolate Feves

Premium dark chocolate feves with a smooth, balanced profile. Satilia Noire delivers rich cocoa intensity with subtle sweetness and mild bitterness—perfect for molding, coating, and fine pastry work



MARKETING

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Nutrition Facts

120 Servings per container

Serving Size **40.0 GR**

Amount Per Serving

Calories **581**

	% Daily Value*
Total Fat 38 g	**49%**
Saturated Fat 23 g	**115%**
Trans Fat 0 g	
Cholesterol 1.79 mg	**1%**
Sodium 0 mg	**0%**
Total Carbohydrates 41 g	**15%**
Dietary Fiber 11 g	**39%**
Total Sugars 38 g	
Includes 37 g Added Sugars	**74%**
Protein 7.2 g	
Vitamin D 0 mcg	0%
Calcium 52 mg	4%
Iron 4.3 mg	24%
Potassium 504 mg	11%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
7346	03395324073463	1/12 KG

Brand	Brand Owner	GPC Description
Valrhona	Valrhona Inc.	Chocolate and Chocolate/Sugar Candy Combinations - Confectionery

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
31.64 LBR	26.4 LBR	No	France	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
14.37 INH	9.45 INH	9.53 INH	0.75 FTQ	09x06	351 Days	60 FAH / 77 FAH

Traceability Regulation

Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
N/A	N/A	N/A	N/A

HANDLING SUGGESTIONS

In a dry place where temperature is maintened at 16-18°C / 60-64°F------

ALLERGENS

***C** = 'Contains' ; **MC** = 'May Contain' ; **N** = 'Free From' ; **UN** = 'Undeclared' ; **INII** = 'Intentionally nor Inherently Included'; **50** = 'Derived from Ingredients' ; **60** = 'Not Derived From Ingredients' ; **NI** = 'No Info'*

- Milk - MC
- Peanuts - MC
- Eggs - N
- Tree - MC
- Soybean - MC
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - N

INGREDIENTS

Cocoa beans, sugar, cocoa butter, emulsifier (sunflower lecithin), natural vanilla extract.

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PREPARATION & COOKING SUGGESTIONS

After use, close hermetically the product to protect its properties and store it in the temperatures recommended up to the best-before date registered on the packaging.

SERVING SUGGESTIONS

Use for Coating, Moulding, Bar, Mousses, Cream mix and Ganache, Ice creams and Sorbets

MORE INFORMATION