

## MASTER DATA

page: 1/ 2 dated: 23.09.2020

item Coconut milk chocolate HIH 1430335 size 12,00 x 80,00 G **ID** BIO certification body ECOCERT IMO SWISS AG country of origin: nEU customs origin: CH **EAN carton** 4006040218777 **EAN piece** 4006040218388 1,130 KG gross weight tare weight gross 0,090 KG 0,960 KG tare weight net net weight 0,080 KG carton size in CM unit size in CM L:16.70 W:14.40 H: 8,70 L:1.00 W:8.00 H:16,00 layer/ pallet L:38 P:418

additional product data product group: secondary placement: replacement for: available from: languages on the label: DE/FR/IT/EN country of origin: CH customs tariff code: 18063290 pallet weight (loading device included) 492,340 KG unit weight of packaging 0,010 KG pallet height (loading device included) 110,100 CM unit weight of packaging 0,051 KG INGREDIENTS coconut blossom sugar\* (43,00%), cocoa mass\*, cocoa butter\*, ground grated coconut\* (9,00%), coconut milk powder\* (8,00%): (coconut milk\*, maltodextrin\*), Bourbon vanilla\*, = organic cultivation \* \* = biodynamic cultivation shelf life (wholesaler): allergen information (you find the current data on www.rapunzel.de.) may production related contain traces of the following allergen ingredients: Soy, Milkproducts, Nuts nurtritional regimen information vegan: [X] yes [ ] no raw food: [ ] yes [X] no Production The ingredients are combined, ground smooth, conched, tempered, shaped, refrigerated and packaged. **Product Information** Melt-in-the-mouth indulgence: coconut milk with the subtle, caramel-like flavor of coconut palm syrup make this chocolate an extravagant, pleasurable experience - not only for vegans. The smooth coconut taste perfectly balances the rich aroma of cocoa. Rapunzel chocolate stands for best Swiss manufacturing tradition and valuable, fair trade ingredients from organic cultivation. In addition to the select raw materials, the conching is the real secret behind a great chocolate. Conching is an art that fully develops the wealth of cocoa-inherent flavors in a step by step process and gives the chocolate its fineness and delicate smoothness. **Particularities** Cocoa: 45% minimum, with coconut milk and coconut palm sugar Outer lining: chlorine-free bleached paper Inner lining: aroma protective OPP foil Storage Store in a cool and dry place. Legal product designation Chocolate with coconut nurtritional features

100g

per:

nurtritional features (per 100g) naturally varying!



## **MASTER DATA**

page: 2/ 2 dated: 23.09.2020

Energy value kJ/kcal: 2320/557 Fat: 37,37 g	
Of which saturated fatty acids:  Carbohydrates:  Of which sugars:  Fibres:  Protein:  25,84 g 47,77 g 38,23 g 5,48 g 4,79 g	
NOTES	