

MASTER DATA

page: 1/ dated: 10.05.2022

item 1430145 Ginger semisweet chocolate 55% HIH

size 12,00 x 80,00 G **ID** BIO certification body ECOCERT IMO SWISS AG

country of origin: nEU customs origin: CH

EAN carton 4006040027331 **EAN piece** 4006040013440 1,117 KG gross weight tare weight gross 0,960 KG tare weight net net weight

carton size in CM

L:15.30 W:16,70 H: 8,70

layer/ pallet

L:35 P:420 0,089 KG 0,080 KG

unit size in CM

L:1.00 W:8.00 H:16,00

additional product data

product group: secondary placement:

replacement for:

available from: 20.04.2008

languages on the label: DE/EN/CZ/IS

country of origin: CH

customs tariff code: 18063290

pallet weight (loading device included) 489,140 KG unit weight of packaging 0,009 KG pallet height (loading device included) 118,800 CM unit weight of packaging 0,049 KG

INGREDIENTS

Sugar*: (whole cane sugar*, cane sugar*),

cocoa mass*,

Ginger*, candied (15,00%): (ginger*, cane sugar*),

cocoa butter*, Bourbon vanilla*,

= organic cultivation ** = biodynamic cultivation

shelf life (wholesaler): 240 Days 180 Days shelf life (retail):

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: [[X] no

Production

The ingredients are combined and roller-ground. In the next steps, the chocolate mass is conched, warmed up, shaped, refrigerated and packed.

Product Information

Candied ginger pieces give this exquisite bittersweet chocolate a warm and slightly spicy flavor.

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, incomparable smoothness.

Particularities

Cocoa: 55% minimum in the semisweet chocolate, with whole cane sugar Rapadura and cane sugar Cristallino

Packaging

Outer lining: chlorine-free bleached paper

Inner lining: organic foil

Storage

Please store in a cool and dry place.

Legal product designation

Ginger semisweet chocolate

nurtritional features

nurtritional features (per 100g) naturally varying!



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item 1430145 Ginger semisweet chocolate 55% HIH size 12,00 x 80,00 G **ID** BIO certification body ECOCERT IMO SWISS AG 100g per: 2145/515 Energy value kJ/kcal: 30,72 g Of which saturated fatty acids: 18,97 g Carbohydrates: 51,78 g Of which sugars: 49,20 g 6,09 g Fibres: Protein: 4,68 g **NOTES**