

1430250

item

MASTER DATA

Nougat chocolate HIH

page: 1/ 2 dated: 04.11.2021

size 12,00 x 100,00 G **ID** BIO certification body QC S.R.L. country of origin: EU/nEU customs origin: IT **EAN carton** 4006040070528 **EAN piece** 4006040294108 gross weight 1,307 KG tare weight gross 0,102 KG 1,200 KG tare weight net net weight 0,100 KG carton size in CM unit size in CM L:19.00 W:15.50 H: 9,80 L:1,50 W:14,50 H:9,00layer/ pallet L:31 P:310 additional product data product group: secondary placement: replacement for: available from: languages on the label: DE/FR/IT/EN country of origin: IT customs tariff code: 18063100 pallet weight (loading device included) 425,170 KG unit weight of packaging 0,002 KG pallet height (loading device included) 112,400 CM unit weight of packaging 0,083 KG INGREDIENTS full cream milk chocolate* (50,00%): (cane sugar*, whole MILK powder* (27,00%), cocoa butter*, cocoa mass*, emulsifier: sunflower lecithin*, Bourbon vanilla*), filling* (50,00%): (cristallino cane sugar*, HAZELNUT paste* (35,00%), cocoa butter*, whole MILK powder*, cocoa mass*, emulsifier: sunflower lecithin*), = organic cultivation * * = biodynamic cultivation shelf life (wholesaler): allergen information (you find the current data on www.rapunzel.de.) this product contains as an ingredient with allergen potential: Milk powder whole, Hazelnut kernels may production related contain traces of the following allergen ingredients: Nuts nurtritional regimen information vegan: [] yes raw food: [] yes [X] no [X] no **Production** The ingredients are combined and roller-ground. In the next steps, the chocolate mass is conched, warmed up, shaped, filled, refrigerated and packed. **Product Information** Whole milk chocolate with a creamy nougat filling and a wonderful smoothness - produced according to fair trade criteria by Rapunzel HAND IN HAND partners. 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: 34% minimum in the whole milk chocolate, with cane sugar Cristallino **Packaging** PP foil, light and aroma protection Please store in a cool and dry place. Legal product designation Nougat chocolate nurtritional features nurtritional features (per 100g) naturally varying!

100g

2379/572

Energy value kJ/kcal:



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|---------------------------------|------------------|---------------|------------------------------|
| | | | |
| Fat: | | | 39,00 g |
| Of which saturated fatty acids: | | | 17,40 g |
| Carbohydrates: | | | 45,80 g |
| Of which sugars: | | | 44,10 g |
| Fibres: | J | | 2,80 g |
| Protein: | | | 8,10 g |
| | | | |
| NOTES | 1 | | |
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