

item 1430295	Rice Choco vegan bright chocolate HIH
size 12,00 x 100,00 G	ID BIO certification body ECOCERT IMO SWISS AG
country of origin: EU/nEU	customs origin: CH
EAN carton 4006040424444	EAN piece 4006040422013
gross weight 1,369 KG	tare weight gross 0,110 KG
net weight 1,200 KG	tare weight net 0,100 KG
carton size in CM	unit size in CM
L:15,30 W:16,70 H: 8,70	L:1,00 W:8,00 H:16,00
layer/ pallet	
L:35 P:420	

additional product data	
product group:	secondary placement :
replacement for:	
available from:	
languages on the label:	DE/FR/IT/NL
country of origin:	CH
customs tariff code:	18063290
pallet weight (loading device included)	594,980 KG unit weight of packaging 0,010 KG
pallet height (loading device included)	118,800 CM unit weight of packaging 0,049 KG
INGREDIENTS	
<p><u>Sugar*</u>: (whole cane sugar* , cane sugar*), cocoa butter* , cocoa mass* , rice syrup powder* (14,00%), HAZELNUTS* , sea salt, emulsifier: sunflower lecithin* , Bourbon vanilla* , * = organic cultivation ** = biodynamic cultivation</p>	
shelf life (wholesaler):	240 Days
allergen information (you find the current data on www.rapunzel.de .)	
this product contains as an ingredient with allergen potential:	
Hazelnut kernels	
may production related contain traces of the following allergen ingredients:	
Soy,Milkproducts,Nuts	
nutritional regimen information vegan: <input checked="" type="checkbox"/> yes <input type="checkbox"/> no raw food: <input type="checkbox"/> yes <input checked="" type="checkbox"/> no	
Production	
The ingredients are combined and roller-ground. In the next steps, the chocolate mass is conched, warmed, shaped, refrigerated and packed.	
Product Information	
THE vegan 'whole milk chocolate' for all milk chocolate lovers who dispense with animal products and for all those chocolate gourmets who want to try something new.	
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 perfect fineness and delicate, incomparable smoothness.	
Particularities	
Cocoa: 40% minimum in the chocolate couverture, 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	
Rice Choco chocolate couverture	
nutritional features	
nutritional features (per 100g) naturally varying!	

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per:	100g
Energy value kJ/kcal:	2324/557
Fat:	35,35 g
Of which saturated fatty acids:	20,60 g
Carbohydrates:	55,81 g
Of which sugars:	43,49 g
Fibres:	2,96 g
Protein:	2,54 g

NOTES