



<p style="text-align: center;">Product specification Tony's Chocolonely Dark chocolate 70% 50g e Fairtrade UK</p> <p style="text-align: center;">UKBD50_V2_TA_08072021</p>	<p>Legal name Dark chocolate.</p>	<p>Tony's Chocolonely Company Information Tony's Chocolonely Ltd. 36b Rosedale Road Richmond, TW9 2SX, UK mailuk@tonyschocolonely.com www.tonyschocolonely.com/uk</p>
	<p>Product code Tony's Chocolonely UKBD50</p>	<p>Company Registration no: 11565535 FLO-id 18566</p>
<p>Product / CU</p> <p>Content 1 bar in foil and wrapper Net weight 50 g Gross weight 55 g Dimensions h/w/d 34 x 118 x 17 mm</p>	<p>Case / DU</p> <p>Content 35 bars in a case Net weight 1.75 kg Gross weight 2.01 kg Dimensions h/w/d 82 x 132 x 253 mm Weight carton 89 g</p>	<p>Pallet</p> <p>Content 310 cases per pallet Net weight 542.5 kg Gross weight 649.3 kg Dimensions h/w/d 970 x 1000 x 1200 mm Number of layers 10 Cartons/layer 31 Pallet type EXPORT CHEP 1000 x 1200 mm (28 kg)</p>
<p>Ingredients cocoa mass, sugar, cocoa butter, fat reduced cocoa powder, emulsifier (lecithins (soya))</p>	<p>EAN code 8719956494512 Consumer Unit (CU) Dark chocolate 70% 50g e Fairtrade UK</p>	<p>EAN code 8719956494505 Distribution Unit (DU) Dark chocolate 70% 50g e Fairtrade UK</p>
	<p>Nutritional values per 100 gram</p> <p>Energy 2360.00 kJ Energy 564.00 kcal Fat 42.50 gram Of which saturates 25.50 gram Carbohydrate 30.70 gram Of which sugars 27.00 gram Protein 7.80 gram Salt 0.02 gram</p>	<p>Order unit Per carton or case / Distribution Unit</p> <p>UK Commodity code & Meursing code UK 1806.32.90 / EU 1806.32.9000 & 7001</p> <p>Fairtrade Fairtrade cocoa and sugar. Sugar with mass balance. Total 99%. Visit info.fairtrade.net/sourcing</p> 
<p>Allergy information May contain gluten, egg, peanut, milk and nuts.</p>		<p>Best before 24 months</p>
	<p>Country of origin Made in Belgium.</p>	<p>Storage advice Store in a dark room with temperature between 12 and 19 degrees Celsius . Do not store with strong-smelling products.</p>
	<p>Cocoa solids Cocoa solids: 70% minimum.</p>	<p>Microbiological aspects</p> <p>Total plate count M: 5000/g Yeast M: 50/g Mould M: 50/g Entrobacteriaceae M: 10/g Coliforms M: 10/g</p>
	<p>Diet information Suitable for vegetarians, suitable for vegans.</p>	<p>E. Coli 0/g Salmonella 0/25g</p>
	<p>Milk solids n/a</p>	