

<b>item</b> 1430280	Milk chocolate with creamy caramel filling HIH		
<b>size</b> 12,00 x 100,00 G	<b>ID BIO</b>	<b>certification body</b> QC S.R.L.	
<b>country of origin:</b> EU/nEU	<b>customs origin:</b> IT		
<b>EAN carton</b> 4006040199052	<b>EAN piece</b> 4006040197959		
<b>gross weight</b> 1,368 KG	<b>tare weight gross</b>	0,108 KG	
<b>net weight</b> 1,200 KG	<b>tare weight net</b>	0,100 KG	
carton size in CM	unit size in CM		
L:16,50 W:14,80 H: 8,00	L:1,20	W:7,70	H:15,80
layer/ pallet			
L:35 P:350			

**additional product data**

product group: secondary placement :  
 replacement for:  
 available from:  
 languages on the label: DE/IT/FR/EN  
 country of origin: IT  
 customs tariff code: 18063100

pallet weight (loading device included) 498,800 KG unit weight of packaging 0,008 KG  
 pallet height (loading device included) 94,400 CM unit weight of packaging 0,072 KG

**INGREDIENTS**

full cream milk chocolate\* (60,00%): (cane sugar\* , whole MILK powder\* (27,00%), cocoa butter\* , cocoa mass\* , emulsifier: sunflower lecithin\* , Bourbon vanilla\* ),  
caramel\* filling: (caramel: glucose syrup\* , cane sugar\* , BUTTER\* , water, emulsifier: SOY lecithin\* ),  
 invert syrup\* , rock salt,  
 \* = organic cultivation \*\* = biodynamic cultivation

shelf life (wholesaler): 240 Days

**allergen information** (you find the current data on [www.rapunzel.de](http://www.rapunzel.de).)

this product contains as an **ingredient** with allergen potential:

Soylecithin, Milk powder whole

may production related contain **traces** of the following allergen ingredients:

Nuts

**nutritional regimen information** vegan: [ ] yes [X] no raw food: [ ] yes [X] no

**Production**

The ingredients are combined and ground smooth on rolls. Next, the mass is conched, heated and shaped, refrigerated and packaged.

**Product Information**

The wonderful combination of soft, slightly salted caramel filling covered with crunchy whole milk chocolate creates a unique taste experience.

Fair-trade ingredients from Rapunzel HAND IN HAND partners.

In addition to the valuable 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**

Outer lining: cardboard

Inner lining: aroma protective aluminum foil

**Storage**

Store in a cool and dry place.

**Legal product designation**

Whole Milk Chocolate with Creamy Caramel Filling

**nutritional features**

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nutritional features (per 100g) naturally varying!

per:	100g
Energy value kJ/kcal:	2206/528
Fat:	29,70 g
Of which saturated fatty acids:	17,80 g
Carbohydrates:	58,00 g
Of which sugars:	52,30 g
Fibres:	1,10 g
Protein:	6,60 g

## NOTES