

item 1430170	Semisweet chocolate with creamy peppermint filling		
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 4006040198956	EAN piece 4006040198598		
gross weight 1,368 KG	tare weight gross	0,108 KG	
net weight 1,200 KG	tare weight net	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	
<u>semi sweet chocolate*</u> (60,00%): (cocoa mass* , cane sugar* , cocoa butter* , emulsifier: sunflower lecithin* , Bourbon vanilla*) , <u>peppermint* filling</u> (40,00%): (sugar paste* : cane sugar* , glucose syrup* , water) , invert syrup* , peppermint* oil, * = organic cultivation ** = biodynamic cultivation	
shelf life (wholesaler):	240 Days
allergen information (you find the current data on www.rapunzel.de .)	
may production related contain traces of the following allergen ingredients: 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 ground smooth on rolls. Next, the mass is conched, heated and shaped, refrigerated and packaged.	
Product Information	
This refreshing dark chocolate with creamy peppermint filling is a irresistible composition for every peppermint aficionado. Tip for warm summer months: store this chocolate in the refrigerator for a special fresh kick. 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: 60% minimum in the semisweet 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	
Semisweet chocolate with peppermint filling	
nutritional features	
nutritional features (per 100g) naturally varying!	
per:	100g

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Energy value kJ/kcal:	2173/519
Fat:	24,20 g
Of which saturated fatty acids:	14,40 g
Carbohydrates:	63,80 g
Of which sugars:	59,70 g
Fibres:	5,00 g
Protein:	9,00 g

NOTES