

# Organic chocolate espresso beans

10 x 100 g

Ingredients: milk chocolate 22% (raw cane sugar<sup>\*°</sup>, whole MILK powder<sup>°</sup>, cocoa butter<sup>\*°</sup>, cocoa mass<sup>\*°</sup>, vanilla extract<sup>\*°</sup>), dark chocolate 22% (cocoa mass<sup>\*°</sup>, whole cane sugar<sup>\*°</sup>, cocoa butter<sup>\*°</sup>, cocoa powder<sup>\*°</sup>), white chocolate 21% (cocoa butter<sup>\*°</sup>, whole MILK powder<sup>°</sup>, whole cane sugar<sup>\*°</sup>, raw cane sugar<sup>\*°</sup>, vanilla extract<sup>\*°</sup>), raw cane sugar<sup>\*°</sup>, roasted coffeebeans<sup>\*°</sup>(10%), thickening agent: gum arabic<sup>°</sup>, honey<sup>°</sup>

\* ingredient from a fair trade relationship  
° ingredient from organic agriculture

Partners: Cecaq-11 (Sao Tome and Principe), Altertrade Philippines Inc. (Philippines), Cooproagro (Dominican Republic), El Ceibo (Bolivia), Manduvira (Paraguay)

**Total fair trade ingredients: 87 %**



**Net content**

100 g

**Consumer unit packaging**

Paper bag with plastic window

**Consumer unit measurements**

48 x 70 x 160 mm

**Consumer unit barcode**



**Order unit**

10 consumer units

**Order unit product number**

25222

**Order unit packaging**

Cardboard box

**Order unit measurements**

360 x 240 x 65 mm

**Order unit barcode**



**Allergen information**

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**Labels**

Organic certification (EU)

**Storage guidelines**

Store in a cool place. Store in a dry place.

**Shelf life after production**

365 days

**Palletizing**

12 layers x 10 per layer = 120 order units = 1200 consumer units

**Intrastat code**

18069039