

Article name	Description	Suitable for	Cocoa% (1)	Milk%	Saccharose%	Nut content%	Total fat%	approx. LxBxH in mm	Packaging					Decoration	As an additive
									15kg bag	6kg box	7kg box	8kg box	4x1kg bag		
Shelf life in weeks									78	52	52	52	78		
Storage temperature °C									10-15	10-15	10-15	10-15	10-15		
Number of packages per pallet									32	72	72	63	160		
Fingers															
Comtesse Fingers 20gr	Praline fingers with almond and hazelnut.	Pâtisserie & Desserts Pastries	13.2	14.4	43.5	14.9	35.5	94x17x15		1072620				✓	✓
Branches Fingers 15gr	Praline fingers with hazelnut.	Pâtisserie & Desserts Pastries	21.9	11.6	44.7	16.7	32.7	98x17x14		1072519				✓	✓
Branches Fingers 23.5gr	Praline fingers with hazelnut.	Pâtisserie & Desserts Pastries	21.6	13.3	42.6	17.0	32.6	90x20x15		1072470				✓	✓
Branches Fingers dark 27g	Praline fingers with hazelnut.	Pâtisserie & Desserts Pastries	25.4	9.5	45.8	14.5	32.3	107x19x16			106043			✓	✓
Cubes															
Dolceamaro Cubes	Cooking chocolate cubes. Bake stable and bitter.	Pastries	46.1		52.3		28.6	6x6x5		1072613 (78 weeks)				✓	✓
Dolceamaro Cubes UTZ										1072609* (78 weeks)					
Vermicelli															
Vermicelli	Excellent bite, attractive sheen and fine cocoa flavour.	Confectionery Pâtisserie & Desserts Long-life pastries	27.0		62.8		18.7		101940			101948 (78 weeks)	103954	✓	
Chocolate Coated Products															
Chocolate Coated Raisins dark	Raisins coated with dark couverture.	Confectionery Pâtisserie & Desserts	19.2		27.6		17.0					106348		✓	
Chocolate Covered Pecan Splinters UTZ	Chocolate coated pecan splinters. 63 packages per pallet.	Confectionery Pâtisserie & Desserts Pastries Ice cream	47.0		29.7	44.9	49.3			107477				✓	✓

(1) % Cocoa: Percentage of dry cocoa solids
 *50g sachet (BT) as addition to baking set. 54 packages per pallet.

We reserve the right to change the declaration and range 2019/11