Organic fig and cocoa truffles

Category: Confectionery and pralines



Organic farming · PT-BIO-03 · Kiwa Sativa · EU/non-EU Agriculture
HACCP · HISA · Natural.PT

DESCRIPTION

Soft texture and intense flavour: the natural sweetness of fig with the richness of chocolate and cocoa.

KEY FEATURES

100% organic · No preservatives or artificial colourings · Creamy, soft texture · Sustainable practices · Vegan · Source of fibre · Gluten free

BARCODES (EAN-13)

100 g	5609601000201
250 g	5609601000157
800 g	5609601000256

INGREDIENTS

Dried figs* (70%), cane sugar*, lemon*, dark chocolate* (15%), cocoa* (8%).

* Organically produced ingredients.

ALLERGENS

May contain traces of milk.

NUTRITION · PER 100 G

Energy	1533 kJ / 366 kcal
Fat	9.3 g
of which saturates	5.6 g
Carbohydrate	61 g
of which sugars	60.7 g
Fibre	10.9 g
Protein	4.2 g
Salt	0.15 g

SHELF LIFE AND STORAGE

Shelf life	8 months from production

Store away from direct sunlight in a cool, dry place. After opening, keep below 22 °C.

MICROBIOLOGICAL CRITERIA

In accordance with Regulation (EC) No 2073/2005, as amended by Regulation (EC) No 1441/2007. Listeria monocytogenes: absent in 25 g.

PACKAGING

Packaging	Compostable (100 g, 250 g) · plastic tub (800 g)
Dimensions	100 g: Ø 9.8 × 6 cm · 250 g: Ø 9.8 × 10 cm · lid Ø 9.8 × 1.6 cm
Net / gross weight	100 g / 110 g · 250 g / 265 g · 800 g / 855 g
Case	Single-wall carton · 24 units (100 g) · 12 units (250 g) · 6 units (800 g)

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