

Product specification Tony's Chocolonely Littl'Bits Triple Chocolate mix 100g e Fairtrade UK UKLBTC100_V1_NB_051222	Legal name Mix of chocolate bites made with milk, white and dark chocolate.	Tony's Chocolonely Company Information Tony's Chocolonely Ltd. 36b Rosedale Road Richmond, TW9 2SX, UK mailuk@tonyschocolonely.com www.tonyschocolonely.com/uk	
	Product code Tony's Chocolonely UKLBTC100	Company Registration no: 11565535 FLO-id 18566	
Product / CU Content Chocolate bites Net weight 100 g Gross weight 105 g Dimensions h/w/d 165 x 125 x 60 mm	Case / DU Content 8 pouches in a case Net weight 0,8 kg Gross weight 0,92 kg Dimensions h/w/d 176 x 124 x 299 mm Weight carton 118 g	Pallet Content 256 cases per pallet Net weight 384 kg Gross weight 409 kg Dimensions h/w/d 1558 x 1000 x 1200 mm Number of layers 8 Cartons/layer 32 Pallet type EXPORT CHEP 1000 x 1200 mm (28 kg)	
Ingredients 38.10% milk chocolate (sugar, dried whole milk , cocoa butter, cocoa mass, emulsifier (soya lecithin)), 36.20% white chocolate (sugar, cocoa butter, dried whole milk , emulsifier (soya lecithin)), 24.70% dark chocolate (cocoa mass, sugar, cocoa butter, emulsifier (soya lecithin)), glazing agent (gum arabic)	EAN code 8719956494451	Consumer Unit (CU) Littl'Bits Triple Chocolate mix 100g e Fairtrade UK	EAN code 8719956494444
	Nutritional values per 100 gram Energy 2288.06 kJ Energy 546.74 kcal Fat 33.90 gram Of which saturates 20.40 gram Carbohydrate 52.08 gram Of which sugars 50.52 gram Protein 6.45 gram Salt 0.16 gram		Distribution Unit (DU) Littl'Bits Triple Chocolate mix 100g e Fairtrade UK
	Order unit Per carton or case / Distribution Unit		UK Commodity code & Meursing code UK 1806901900 / EU 1806901900 & 7202
	Fairtrade Fairtrade cocoa and sugar. Sugar with mass balance. Total 81%. Visit info.fairtrade.net/sourcing		
Allergy information May contain gluten.	Best before 12 months		
	Country of origin Made in the Netherlands.	Storage advice Store in a dark room with temperature between 12 and 19 degrees Celsius . Do not store with strong-smelling products.	
	Cocoa solids Cocoa solids: 51% (dark chocolate), 32% (milk chocolate), 28% (white chocolate) minimum.	Microbiological aspects Total plate count M: 5000/g Yeast M: 50/g Mould M: 50/g Entrobacteriaceae M: 10/g Coliforms M: 10/g E. Coli 0/g Salmonella 0/25g	
	Diet information Suitable for vegetarians, not suitable for vegans.		
	Milk solids Milk solids: 21% minimum.		