



BOOJA-BOOJA

GOURMET SELECTION No.2

With organic gin, Cognac and Fine de Champagne

NEW

A delicious selection of twenty-five chocolate truffles, truffle loglets*, and a truffle star. Each with its own abundant melt-in-the mouth character that invites you to sit down, relax, enjoy; and linger.

Welcome to the wonderful world of Booja-Booja where carefully chosen organic ingredients are whisked and whirled to perfection.

* NEW Truffle Loglets: Especially long chocolate truffles rolled in rich chocolate flakes. Perfect for elegant nibbling.

8 FLAVOUR ADVENTURES

- Fine de Champagne**
Charmingly befuddled with organic Fine de Champagne
- Almond Salted Caramel**
Chewy, gooey salted caramel & roasted almond swoons
- Salted Caramel Mocha**
Chocolate mocha with salty little chews
- Rhubarb & Ginger Gin**
Caramelised rhubarb muddled through a gingered gin ganache
- Chocolate Orange**
Chocolate orange with juicy bursts of mandarin surprise
- Hazelnut Crunch**
Sweetly roasted hazelnut delights
- Gingered Toffee Apple**
Chewy toffee apple mingled with stem ginger
- Cherry Cognac**
Bursts of bright organic cherries in a creamy Cognac haze

✓ ORGANIC ✓ DAIRY, GLUTEN & SOYA FREE ✓ VEGAN

Our recipes and factory are free from dairy, gluten and soya. We test regularly at an independent laboratory.



GB A selection of dark chocolate truffle ganache, enrobed in dark chocolate. Ingredients: Chocolate* (Cocoa Mass*, Cane Sugar*, Cocoa Butter*, Vanilla Powder*), Coconut Oil*, Hazelnuts*, Almond Paste*, Cane Sugar*, Cocoa Powder*, Gin*, Dried Cherries*, Agave Syrup*, Fine de Champagne*, Cognac*, Stem Ginger* (Ginger*, Cane Sugar*), Rhubarb*, Dried Mandarin Pieces*, Dried Apple*, Water, Coconut Syrup*, Orange Extract*, Ground Coffee*, Sea Salt, Cinnamon*, Vanilla Extract*. * = Organically grown ingredients. Also contains other nuts. We use tree nuts throughout our factory & processes. Chocolate: minimum Cocoa Solids 55%. May contain occasional nut shell / cherry stone piece

D Eine Auswahl dunkler Schokoladen Trüffel Ganache, von dunkler Schokolade umhüllt. Zutaten: Edelbitter-Schokolade* (Kakaomasse* Rohrzucker*, Kakao butter*, Vanillepulver*), Kokosöl*, Haselnüsse*, Mandelpaste*, Rohrzucker*, Kakao pulver*, Gin*, Getrocknete Kirschen*, Agavesirup*, Fine de Champagne*, Cognac*, Stern Ingwer* (Ingwer*, Rohrzucker*), Rhubarber*, Getrocknete Mandarinstücken*, Getrockneter Apfel*, Wasser, Kokosnussirup*, Orangenextrakt*, Kaffee*, Meersalz, Zimt*, Vanille-Extrakt*. * = kontrolliert biolog. Anbau. Enthält auch andere Nüsse. Wir verwenden Nüsse in unserer Fabrik und unseren Prozessen. Schokolade: Kakao Masse 55% mindestens. Kann auch enthalten manchmal Nusschalenstücke / Kirschsteinstücke. MILCHWEISSEFREI • BIOLOGISCH • GLUTEN- UND SOJAFREI

FL Une sélection de truffes au chocolat ganache, enrobé de chocolat noir. Ingrédients: Chocolat Noir* (Pâte de Cacao*, Sucre de Canne*, Beurre de Cacao*, Poudre de Vanille*), Huile de Coco*, Noisettes*, Pâte d'amande*, Sucre de Canne*, Poudre de Cacao*, Gin*, Cèrises séchées*, Sirop d'agave*, Fine de Champagne*, Cognac*, Gingembre* (Gingembre*), Sucre de Canne*, Rhubarbe*, Morceaux de Mandarines Séchées*, Pomme séchées*, Eau, Sirop de Coco*, Extrait d'Orange*, Café Moulu*, Sel Marin, Cannelle*, Extrait de Vanille*. * = Biologique. Contient également d'autres noix. Nous utilisons des noix dans l'ensemble de notre usine et dans nos procédés. Chocolat: extrait sec de cacao minimum 55%. Peut également contenir parfois des morceaux de coque de noix / des noyaux de cerise. SANS PRODUITS LAITIERS • BIOLOGIQUE • SANS GLUTEN ET SOJA

NL Een selectie van donkere chocolade ganache, omhuld met donkere chocolade. Ingrediënten: Donkere Chocolade* (Cacaomasse*, Rietsuiker*, Cacaoboter*, Vanille Poeder*), Kokosolie*, Haselnoten*, Amandelpasta*, Rietsuiker*, Cacaopoeder*, Gin*, Gedroogde Kersen*, Agavesiroop*, Fine de Champagne*, Cognac*, Sterngember* (Gember*, Rietsuiker*), Rhubarber*, Gedroogde Mandarijn Suiklen*, Gedroogde Appel*, Water, Kokos Sirop*, Sinaasappel extract*, Koffie*, Zeezout, Kaneel*, Vanille extract*. * = Biologisch geteelde ingrediënten. Bevat ook andere noten. We gebruiken noten in onze fabriek en in onze processen. Chocolade: minimaal cacao gehalte van 55%. Kan soms ook notendop stukjes / kersenspit bevatten. ZONDER MELK • BIOLOGISCHE • GLUTEN EN SOJA VRIJ

Average nutritional information per 100g / Nährwerte im Durchschnitt pro 100g / Information nutritionnelle moyenne Per 100g / Gemiddelde voedingswaarden per 100g

Energy/ Energie/ Energi	2497kJ/ 604kcal
Fat/ Fetti/ Matières Grasses/ Fett	47g
saturates/ davon gesättigte Fettsäuren/ acides gras saturés/ Verzadigd vet	32g
Carbohydrate/ Kohlenhydrate/ Glucides/ Koolhydraat	35g
sugars/ davon Zucker/ suikers/ suikers	32g
Protein/ Eiweiß/ Protéines/ Eiwit	5.7g
Salt/ Salz/ Sel/ Zout	0.07g

Keep cool and away from heat sources. Enjoy at room temperature. Kühl lagern, bei Raumtemperatur genießen. Conserver au frais. A consommer à température ambiante. Koel houden, genieten op kamertemperatuur.

We would love to hear your feedback, small or large, good or bad: welcomet@boojabooja.com / www.boojabooja.com

Für unsere deutschsprachigen Freunde: info@boojabooja.de

You may also enjoy our delicious organic dairy free ice creams.

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GB-ORG-05
EU Non-EU agriculture



Non-UK agriculture



Australian Importer: Vegan Perfection, 92 Kathryn Road, Koorfield, Victoria, 3180. (03) 9357 8098. Sodium 30mg/100g. Made in the UK using ingredients from outside the UK.
Importeur / Importer in EU: Booja Booja Co. Europe GmbH, Hugstättsweg 12, 79112 Freiburg, DE

The Booja-Booja Company,
Norfolk, NR9 3NP, UK.

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