Product specification Tony's Chocolonely Milk Chocolate Caramel Rice Crisp 180g e Fairtrade UK	Legal name Milk chocolate with pieces of caramel and puffed rice crisps. Product code Tony's Chocolonely UKBMRC180		Tony's Chocolonely Company Information Tony's Chocolonely Ltd. Rosedale Road, Rosedale Studios Richmond, TW9 2SX mailuk@tonyschocolonely.com www.tonyschocolonely.com/uk Company Registration no: 11565535 FLO-id 18566		
UKBMRC180_V1_NB_091024					
Product / CU	Case / DU		Pallet		
Content l bar in foil and wrapper	Content	15 bars in a case	Content	330 cases per pallet	
Net weight 180 g	Net weight	2.7 kg	Net weight	891 kg	
Gross weight 185 g	Gross weight	2.9 kg	Gross weight	981,7 kg	
Dimensions h/w/d 84 x 160 x 17 mm	Dimensions h/w/d	92 x 176 x 275 mm	Dimensions h/w/d	1 1519 x 1000 x 1200 mm	
	Weight carton	123 g	Number of layers	15	
			Cartons/layer	22	
			Pallet type	EXPORT CHEP 1000 x 1200 mm (28 kg)	
Ingredients sugar, dried whole milk, cocoa butter, cocoa mass, 4.44% caramel pieces (sugar, sweetened condensed milk,	EAN code 8720701145535	Consumer Unit (CU) Milk Chocolate Caramel Rice Crisp 180g e Fairtrade UK	EAN code 8720701145528	Distribution Unit (DU) Milk Chocolate Caramel Rice Crisp 180g e	
glucose syrup, salted butter (milk), salt, emulsifier	Nutritional values per 100 gram		Order unit		
(sunflower lecithin), cocoa butter, stabiliser	Energy 2237.58 kJ Per c Energy 534.63 kcal UK C Fat 31.37 gram		Per carton or case / Distribution Unit UK Commodity code & Meursing code		
(carrageenan)), 3.33% puffed rice crisps (rice flour, wheat flour, sugar, malted wheat, malted barley, salt),					
emulsifier (lecithins (soya))				UK 1806.32.90 / EU 1806.32.9000 & 7202	
			Fairtrade Fairtrade cocoa and sugar. Sugar with mass balance.		
				Visit info.fairtrade.net/sourcing	
	Of which sugars	49.72 gram			
	Protein	7.46 gram		FAIRTRADE	
Allergy information May contain egg and nuts.	Salt	0.26 gram	Best before 15 months		
CHOCOLONE TO	Country of origin Made in Belgium.			Storage advice Store in a dark room with temperature between 12 and 19 degrees Celsius . Do not store with strong-smelling products.	
	Cocoa solids		Microbiological aspects		
	Cocoa solids: 32% minimum.		Total plate count	M: 5000/g	
			Yeast	M: 50/g	
	Diet information Suitable for vegetarians, not suitable for vegans.		Mould	M: 50/g	
			Entrobacteriacae	M: 10/g	
			Coliforms	M: 10/g	
	Milk solids		E. Coli	O/g	
	Milk solids: 21% minimum.		Salmonella	0/25g	