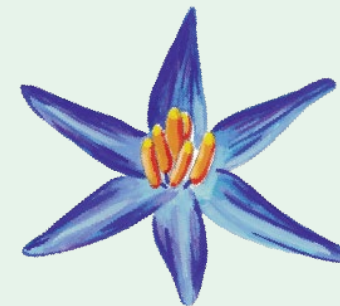
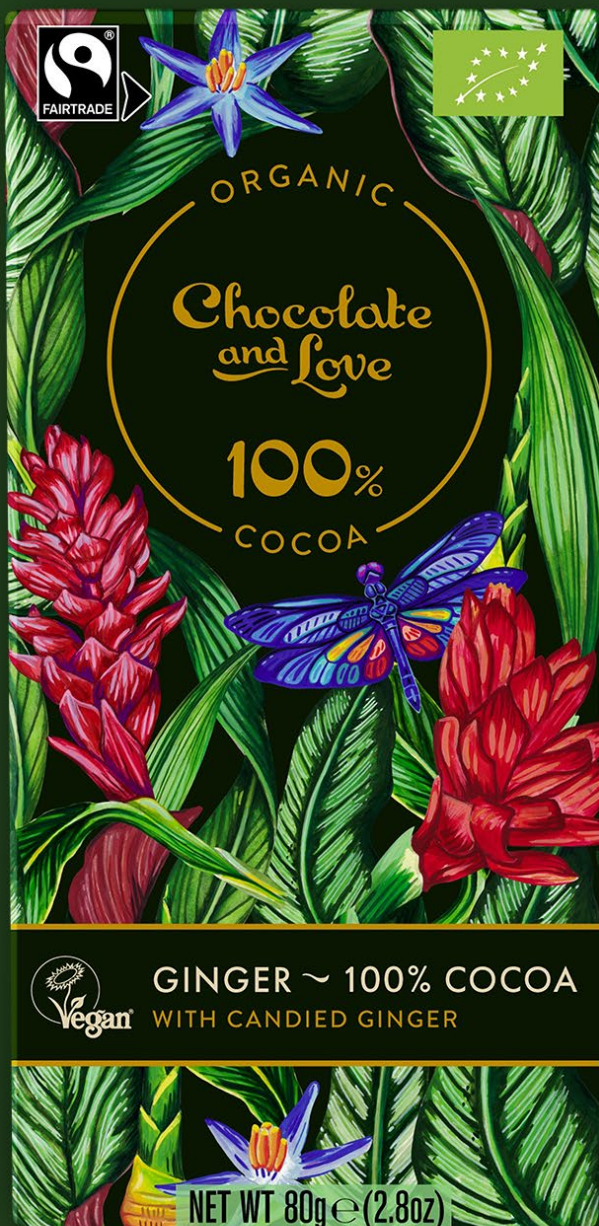


NEW 100% COCOA BAR

With candied ginger





INTRODUCING OUR FIRST BAR IN OUR NEW RANGE **EXTRA DARK GENERATION**

100% COCOA WITH CANDIED GINGER

Due to unique roasting and high-quality cacao beans, it is possible to make this very pleasant 100% cocoa bar.

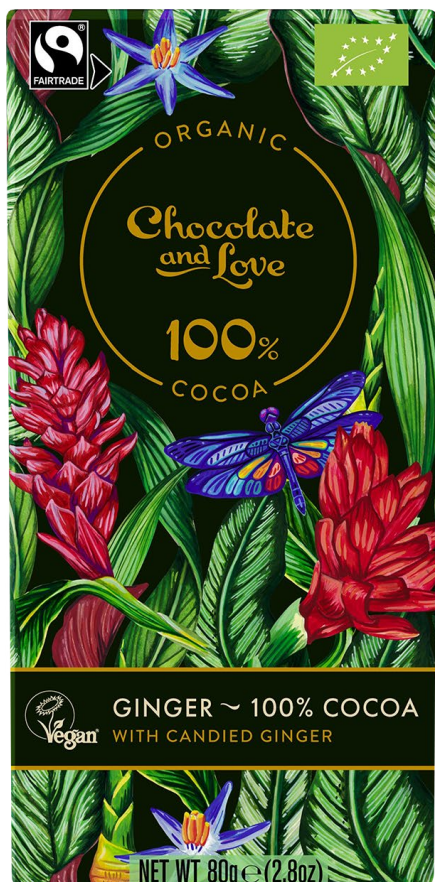
Dive into a tasting adventure where the cacao reveals its dark fruity secrets, and the candied ginger adds a little crunch with a spicy warm kick; all wrapped in velvety, midnight-dark chocolate.

This 100% cocoa bar is not for the faint of heart.
This is an intense tasting experience.

The 80g bar comes in hard card board wrapper and with an inside wrapper of home compostable foil made of wood pulp.



Chocolate and Love



LAUNCHING
FEBRUARY 2023

EXTRA DARK 100% 80G

DARK CHOCOLATE WITH CANDIED GINGER

Due to unique roasting and high-quality cacao beans, it is possible to make this very pleasant 100% cocoa bar. Dive into a tasting adventure where the cacao reveals its dark fruity secrets, and the candied ginger adds a little crunch with a spicy warm kick; all wrapped in velvety, midnight-dark chocolate. This 100% cocoa bar is not for the faint of heart. This is an intense tasting experience. The 80g bar comes in hard card board wrapper and with an inside wrapper of home compostable foil made of wood pulp.

INGREDIENTS

100% Cocoa with candied ginger. Ingredients: Cocoa mass* cocoa butter*, candied ginger* 8% (ginger* 55%, raw cane sugar*).

*Certified organic. May contain **milk, hazelnuts, almonds** and **peanuts**.

*Certified organic. Cocoa is Fairtrade certified, traded, audited and sourced from Fairtrade producers, total 92%. For more visit info.fairtrade.net/sourcing. Cocoa: 100% minimum (chocolate).

NUTRITIONAL FACTS

PER 100G

Energy	2560 kJ (621 kcal)
Fat	55 g
of which saturates	34 g
Carbohydrate	12 g
of which sugars	6.8 g
Fibre	19 g
Protein	9.2 g
Salt	0 g

LANGUAGES ON THE BACK

English, German, French, Scandinavian, Spanish.

BARCODES, HS CODE, ORDER REF, MEASUREMENTS

On bar:	5060270125358
On display box - 12 bars:	5060270125365
On outer carton - 144 bars:	5060270125372
HS Code:	18063212
Order ref:	C&L100Ginger80g
Measurements: H/W/D (mm):	160/80/10



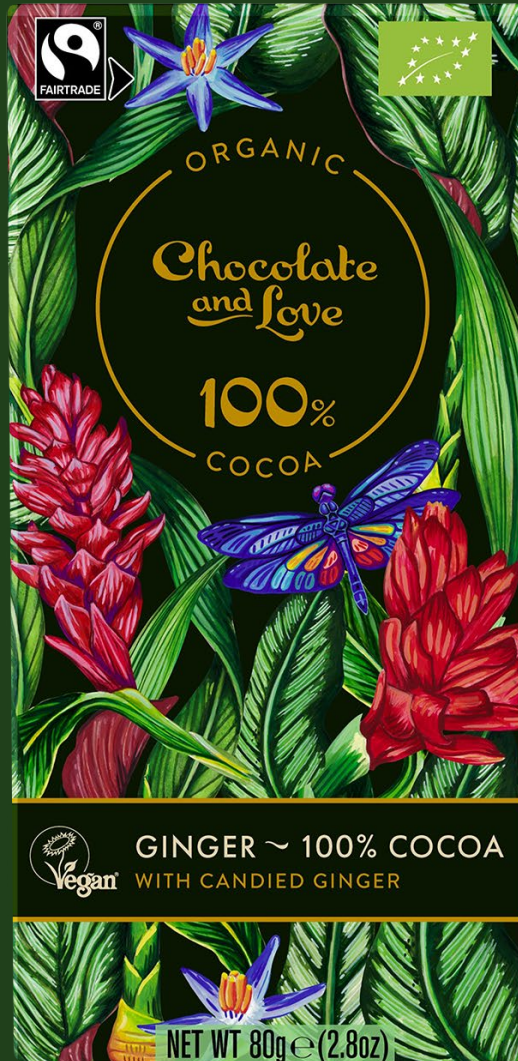
ORIGIN OF CACAO

Peru, The Dominican Republic and Panama.

SHELF LIFE & STORAGE

18 months from production.
Store cool & dry (Optimum 16-18° C).





FAMILY BUSINESS and FAMILY VALUES

We started our chocolate adventure more than 10 years ago; we're continuously striving to be known as much for quality, high cocoa content/ low sugar as for the amazing flavours.

With love Birgitte & Richard ♥ enjoy

Chocolate and Love was founded and is still run by the Scottish/Danish couple Richard and Birgitte O'Connor. We are sharing our story here: ➔

GIFTS FULL OF LOVE
chocolateandlove.com

@chocolateandlove chocolateandlove

Paper wrapper
SEPARATE FOR RECYCLING PURPOSES

Inside wrapper
HOME COMPOSTABLE FOIL. PLEASE COMPOST. DO NOT RECYCLE.

FR
PLA INTERIEUR: ETU EGALEMENT COMPOSTABLE A DOMICILE.

We Love CHOCOLATE LABOUR OF LOVE

The farmers care for the cacao trees, they then harvest the cacao pods at the right time and split them open. The extracted pulp and cacao beans are fermented for 4-8 days to develop the flavour and the fermented beans are then dried. Strict quality control is performed through out the process.

Swiss craftsmanship is key to the final result. The cacao beans are broken into nibs and the shells are removed. The cacao nibs need to undergo proper **roasting** to bring out the characteristic chocolate aroma. The further process includes the nibs to be **milled** and the **grinding** creates a cocoa paste into which other ingredients are mixed and hereafter perfected during **conching** (continuous mixing and kneading of chocolate mass over a prolonged period). The last complex step is to temper the chocolate (heating, cooling, re-heating).

Our bars contain **no** soya, **no** gluten, **no** emulsifiers, **no** palm oil, **no** artificial flavours but lots of **Love**.

Tasting Tips: CLOSE YOUR EYES; OPEN YOUR SENSES! INHALE THE RICH AROMA. SAVOUR SLOWLY: NOW, TAKE A SMALL BITE AND LET IT MELT ON YOUR TONGUE. *Magic happens.*



Instagram @chocolateandlove

www.chocolateandlove.com



facebook.com/chocolateandlove



hello@chocolateandlove.com