



Premium Dark Chocolate 70% Cocoa

Hand-scooped premium quality
Mariage de Grands Crus Pur Guanaja 70% cocoa from Valrhona

This exquisite premium chocolate is a real pleasure thanks to its extraordinarily strong flavour. The unique glaze underlines the characteristically bitter-sweet, long-lasting cocoa flavour. This hand-scooped speciality owes its intensive aroma and warm nuances to the combination of selected cocoa beans. Taste the difference in every mouthful.

Ingredients: Cocoa paste, sugar, cocoa butter, emulsifier: soy *lecithin*, natural vanilla extract.

Cocoa: 70% minimum in the chocolate portion.

May contain traces of nuts.

Store in a cool, dry place.



Average nutritional values	per 100 g
Calorific value	2393kj/577 kcal
Fat	42 g
- of which are saturated fatty acids	26 g
Carbohydrates	36 g
- of which is sugar	32 g
Protein	8.3 g
Salt	0 g

Made in Germany

Contents 100 g

Art. No.2903

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