70% Dark Chocolate with Orange **Granules. 125g**

DESCRIPTION

A captivating combination of Tirma's 70% cocoa dark chocolate with vibrant notes of orange, a unique flavor experience that balances citrus with bitterness in

GENERAL IDENTIFICATION

PRODUCT

Ch. 70% Cac/Nara 125g LPV16

TRADE NAME

70% Dark Chocolate with Orange

Granules. 125g

INTERNAL CODE PT022022

EAN CODE

8410085220224

PROVIDER

COMPANY NAME

Tirma, S.A. CIF: A35000280

N°RGSEAA: 25.00171/GC

ADDRESS

Las Palmas de Gran Canaria, Spain

Avenida de Escaleritas, 104 - 35011

FACTORY LOCATION

Avenida de Escaleritas, 104 - 35011 Las Palmas de Gran Canaria, Spain

CONTACT

Tel.: (+34) 928254940 Fax: (+34) 928254944 Email: contacto@tirma.com

CERTIFICATIONS



CC-IFS-232/24 (IFS Food - V8) / Entity: ACERTA (32/C-PR066)

Tirma, S.A. has implemented a quality management system that, among others, complies with the IFS-Food requirements (International Featured Standards). In the framework of due diligence, both the processes and the final products are subject to regular monitoring by the quality control system. The process control plans are based on the concept of HACCP and Codex Alimentarius. Tirma has a traceability system, which can identify production batches based on the requirements of Regulation (EC) No 178/2002.

LABELING

TRADE

70% cocoa chocolate with orange cubes

INGREDIENTS (AND AMOUNTS)

Cocoa mass, orange dices 23% (fruit 77% (mashed apple and concentrated orange juice), fructose syrup and glucose, glucose syrup, sugar, moisturizer (glycerol), citric fiber, gelling (pectin), sunflower oil, acid corrector (citric acid), orange natural flavor, colarant (curcumin) and antioxidant (ascorbic acid)), sugar, cocoa butter, defatted powdered cocoa, emulsifier (sova lecithin) and flavorings. May contain traces of milk, nuts and peanuts.

FOOD OPERATOR

Tirma, S.A. Avenida de Escaleritas, 104 - 35011 Las Palmas de Gran Canaria, Spain www.tirma.com



ALLERGEN INFORMATION (According to EU 1169/2011 regulation)

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ALLERGEN	YES/NO
1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof. (> 20 mg/kg).	YES
2. Crustaceans and products thereof.	NO
3. Eggs and products thereof.	NO
4. Fish and products thereof.	NO
5. Peanuts and products thereof.	YES
6. Soybeans and products thereof.	YES
7. Milk and products thereof (including lactose).	YES
8. Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts), and products thereof.	YES
9. Celery and products thereof.	NO
10. Mustard and products thereof.	NO
11. Sesame seeds and products thereof.	NO
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ .	NO
13. Lupin and products thereof.	NO
14. Molluscs and products thereof.	NO

GENETICALLY MODIFIED ORGANISMS INFORMATION

CONTENT OF GENETICALLY MODIFIED ORGANISMS (GMO):

This product does not contain any GMO and does not consist of such; it is not manufactured from GMO and does not contain ingredients that have been made from GMO. The threshold value for matching and technically unavoidable contaminants of 0.9% or 0.5% per ingredient has not been exceeded.

SPECIAL DIET INFORMATION

ALLERGENIC INGREDIENTS

Contains: soy.

CROSS CONTAMINATION

ALLERGENS

May contain: almonds, hazelnuts,

peanuts and milk.

NET WEIGHT 125 g

CONSERVATION

It is recommended to store it between 16°C and 20°C (cool and dry place) without direct exposure to light. Temperature should not exceed 26°C for a long time.

PACKAGING TYPE

Bar

NUTRITION DECLARATION:

	Average value 100 g	Average value per portion 20,8 g 1/6 de tableta
Energy	2.071 kJ	428 kJ
	497 kcal	103 kcal
Fat (of which)	31 g	6,4 g
- Saturates	18 g	3,8 g
- Mono-unsaturates	9,9 g	2,1 g
- Polyunsaturates	1,3 g	0,3 g
Carbohydrate (of which)	45 g	9,3 g
- Sugars	38 g	7,9 g
- Polyols	1,1 g	0,2 g
- Starch	2,4 g	0,5 g
Fibre	6,4 g	1,3 g
Protein	6,7 g	1,4 g
Salt	0,03 g	0,01 g

	YES/NO
Suitable for:	
Lacto-ovo-vegetarian	YES
Vegans	YES
Diabetics (Diabetes mellitus)	NO

GENERAL REMARKS

This information is based on the level of knowledge on the date of issue. The details are subject to natural and technological fluctuations. The aforementioned figures and data have been established by us based on our knowledge and for your information. This document is subject to possible modifications. The validity of the same must be confirmed before its application by calling the Quality Department of Tirma, S.A.

