



## DARK CHOCOLATE DATA SHEET (110 GRAMS)

<b>Made by:</b>	DreAma Srl
<b>Made in:</b>	Via Dell'Artigianato, 37 - Osio Sotto (Bg)
<b>Product:</b>	ChocoAma 110
<b>Type of Product:</b>	Dark Chocolate Spreadable Cream
<b>Product Code:</b>	TCF110
<b>Barcode:</b>	8 058333 680101
<b>Packaging Tube:</b>	Aluminium + Plastic Cap
<b>Format:</b>	110gr Tube
<b>Available Expo:</b>	EX03, EX04
<b>Ingredients:</b>	Sugar, vegetable oils and fats (sunflower and cocoa butter), lean cocoa powder 21%, dark chocolate 20% (sugar, cocoa mass, cocoa butter), emulsifier: sunflower lecithin, natural vanilla flavor
<b>Nutritional Values:</b>	Energy (Kj 2176, Kcal 522), Fat (30,7g), of which saturated fatty acids (9,7g), Carbohydrates (50,3g), of which Sugar (46,8g), Fibers (8,7g), Proteins (6,8g), Salt (0,012g) – Average values for 100gr
<b>Allergens:</b>	Possible traces of <b>soy</b> and <b>soy product</b> , <b>Milk</b> and <b>milk. Products, nuts</b> and <b>derived products</b>
<b>Gluten:</b>	Gluten Free
<b>Palm Oil:</b>	Palm oil Free
<b>Microbiological Features:</b>	Microbe content: 1000 ufc/g Yeast and Mould: 10 ufc/g Coliform: 10 ufc/g
<b>Chemical Features:</b>	Moisture and ashes: 1,5% Max aW: <0,4
<b>Organic Features:</b>	Dark brown characteristic colour of dark chocolate, intense aroma, cocoa taste with bitter aftertaste, spreadable consistency
<b>Description:</b>	The product, practical and versatile, is suitable for breakfast, for snacks for children, at home and at school. It's also a tasty solution for workers and athletics
<b>Use:</b>	Keep it in a cool and dry place, not cold: we recommend a temperature between 10 and 25° C in summer and between 8 and 20° C in winter. Keep it away from any source of heat
<b>Shelf Life:</b>	18 months after the production



DreAma Srl

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