

chocolate, we scour the planet for fine cocoa. By buying from Valrhona, you are choosing a responsible chocolate that is traceable and sourced directly from our producers. We constantly push the limits of creativity, so that you can enjoy uniquely flavored, exceptional chocolates that are perfect as indulgent treats or for baking.

We all contribute to a more sustainable cocoa sector :
See our commitments at www.valrhona.com



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Discover all our recipes on www.valrhona.com
Venez vivre une expérience gourmande
à la Cité du Chocolat à Tain l'Hermitage.
Enjoy a gourmet experience
at the Cité du Chocolat in Tain l'Hermitage.
www.citeduchocolat.com

(P) Date de fabrication / Manufacturing date (DD-MM-YYYY) / Herstellungsdatum /
Fecha de fabricación / Fremstillingsdato / Tilverkningsdatum.
(E) A consommer de préférence avant fin / Best before end / Mindestens haltbar
bis Ende / Consumir preferentemente antes del final de / Minst holdbar til og
med / Bäst före -datum.

dont acides gras saturés / of which saturated fat / davon gesättigte Fettsäuren / de los cuales ácidos grasos saturados / heraf mættede fedtsyrer / varav mättade fettsyror	25 g
Glucides / Carbohydrate / Kohlenhydrate / Glúcidos / Kulhydrat / Kohydrater dont sucres / of which sugars / davon Zucker / de los cuales azúcares / heraf sukkerarter / varav sockerarter	34 g
	30 g
Protéines / Protein / Eiweiß / Proteínas / Protein / Protein	8.6 g
Sel / Salt / Salz / Sal / Salt / Salt	(0.01 g)



FRANCE ONLY

Fabrique par / Made by / Hergestellt von / Fabricado por / Fremstillet af /
Tilberedt af **VALRHONA - 23600 Tain l'Hermitage - FRANCE**
www.valrhona.com / serviceclient@valrhona.fr
Fabrique en / Made in France

MP65367

PF31215

Poids net / Net weight / Nettogewicht /
Peso neto / Nettovægt / Nettovikt

250g - 8.8 oz