

Contact : info@fme.asso.fr



Toasted almonds and candied orange heart

Product Name	Ingredient	Processing, PCB and minimum to order	weight	Shelf life	Storage and transport
Almond toasted coated with milk chocolate	Almond toasted, chocolate (sugar, cocoa butter, cocoa 60%), arabic gum, coating agent, lecithine, vanilline.	In a pack. Draw Cote d'Azur 42 units/case= 63 cases/pallet or 25 units/cases= 80 cases/pallet 200kg minimum	150G	18 mois	Sheltered heat and moisture. Dry and cool place. Not in the fridge.
Almond toasted coated with dark chocolate	Almond toasted, chocolate (sugar, milk, cocoa butter, cocoa 60%), arabic gum, coating agent, lecithine, vanilline.	Black prestigious pack 42 boxes/ case 63 cases/pallet 200kg minimum	180g	18 mois	Sheltered heat and moisture. In a dry and cool place. Not in the fridge.
Almond toasted coated with milk chocolate and caramel cream	sugar, cocoa butter, whole milk powder, skimmed milk powder, cocoa mass, caramel powder (skimmed milk powder, milk proteins, sugar, butter), milk proteins, lactose, emulsifier : soy lecithin (E322), flavouring : natural vanilla, caramel.	In transparent pack 42 units/case 63 cases/pallet 200kg minimum	220g	18 mois	Sheltered heat and moisture. In a dry and cool place. Not in the fridge.
Candied orange heart coated with dark chocolate	chocolate, gum, sugar, orange, glucosis syrup.	In transparent pack 42 units/case 63 cases/pallet 200kg minimum	220g	18 mois	Sheltered heat and moisture. Dry and cool place. Not in the fridge.