



OTTO SNACK GOLDEN INCA BERRIES
Organic dark chocolate (Cocoa solids: 71% minimum) with organic inca berries. | 30g

PRODUCT SPECIFICATIONS
CODE: I10030

DESCRIPTION / NAME:

Organic dark chocolate (Cocoa solids: 71% minimum) with organic inca berries.

INGREDIENTS: Organic cocoa mass*, Organic Cane Sugar*, Organic inca berries* (10%), Organic cocoa butter*. May contain traces of organic nuts and milk. Gluten free.

* Agriculture NON EU
Cacao Solids: 71% Minimum

CONSERVATION:

Keep in a cool and dry place, Shelf life: 30 months

DISPATCH UNIT (Cartons): Cod. EAN: 8006070116025

SINGLE UNIT BAR:

EAN Code: 8056450920308
Nr. of Pcs: 28 L/L/h (cm): 15,0 x 25,0x 7,0
Pallettization (ct. x sheet/nr. sheets): 25 x 13 = 325

DECLARATION OF CONFORMITY

HACCP: The product complies with EC Regulation 852/2004.
GMOs: The product does not contain and does not come from GMO and has no indication on the label in accordance with EC Regulation 1829/2003 and EC Regulation 1830/2003 on the existence and traceability of GMOs.
RADIATION: The product and its ingredients have not been treated with ionizing radiation in accordance with the provisions of EC Directive 1999/2, EC Directive 1999/3 and the Legislative Decree 94/01 and subsequent amendments.
CONTAMINANTS: residues of contaminants in accordance with the EC Regulation 1881/2006 and subsequent amendments.
PACKAGING: The packaging materials comply with the relevant legislation, with particular reference to EC Regulation 1935/2004 for materials intended for contact with food.

NUTRITIONAL FACTS

AVERAGE VALUE 100 g	UM	TOTAL
energy	kJ	2322
energy	kcal	559
fat	g	38,2
of which saturates	g	22,9
carbohydrate	g	39,8
of which sugars	g	24,9
fibre	g	10,2
protein	g	9,0
salt	g	0,0



CERTIFICATIONS



Organic N° of certified recipe: R000322



IT-125-010
Spiga barrata AIC



Fairtrade FLO ID 32657



VEGAN OK n. 0244

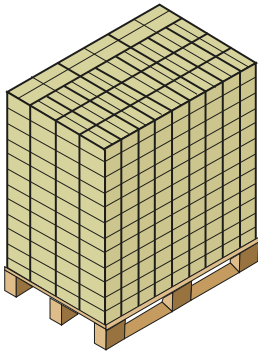
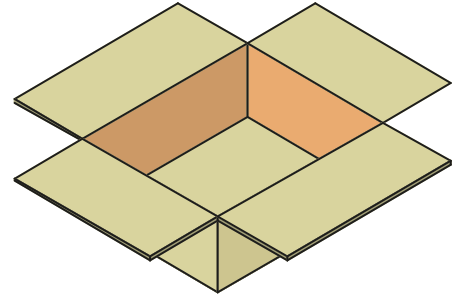
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Box informations

Length box int. / ext.
Width of the box int. / ext.
Box height int. / ext.
Surface of the box
Weight filled box
Compression vert. Min.
Loosening int. length in the box:
Loosening int. in the width box:
Loosening int. in the height box:
RSC - Regular Slotted Container # 125-250 B Flute
Type of internal partitions: Nothing

244/205 mm
144/150 mm
57/70
0,18 m²
0,84 kg.
0 kg.
0 mm
0 mm
0 mm



Number of Pallets

Inf. Boxes on pallet
Boxes lung. pallet
Boxes for larg. pallet
number of layers
Boxes per layer
Total boxes per pallet

0006 Type: Europallet 1200x800

Efficiency of the pallet
efficiency surface
efficiency volume
efficiency weight
Boxes to boxes theoretical maximum:
Total primary packages per pallet

10

97,66%
80,79%
18,57%

24
0

	Long. C	Width C	height C.	weight C
pallet not included	1200	800	910	273
Including the pallet	1200	800	1055	303
Factor Unit Statistics	100	Unità/US		0 US/Pallet

Valori nutrizionali/Nutrition/Nährwertdeklaration/Déclaration nutritionnelle
energia/energy/energie/energie
grassi/fat/fett/fat/grasses
di cui acidi grassi saturi/of which saturates/davon gesättigte Fettsäuren/dont acides gras saturés
carboidrati/Carbohydrate/kohlenhydrate/glycides
di cui zuccheri/of which sugars/davon zucker/dont sucres
fibre/fibre/fasballaststoffe/fibres alimentaires
proteine/protein/eiweiss/proteines
sale/salt/salz/sel.

Per 100 g/Per 100 g/Pro 100 g/Pour 100 g
2322 kJ/559 kcal
38,2 g
22,9 g
39,8 g
24,9 g
10,2 g
9,0 g
0,0 g

Organic Dark Chocolate with Golden Inca Berries



Golden Inca Berries
Cioccolato Fondente Biologico

Organic Dark Chocolate with Golden Inca Berries

71% Cacao monorigine da piantagioni del Perù | Single origin cocoa from plantations in Peru

IF 125-010

MADE IN ITALY Cioccolato Fondente Biologico con Golden Inca Berries

SENZA GLUTINE **30g e**
Gluten Free

8056450920308

lotta/scadenza

Da consumarsi preferibilmente entro il / Best before/Mindestens haltbar bis / A consumir-se de preferența înainte de

Organismo di controllo autorizzato dal MIPAAF IT BIO 054
Operatore controllato n. 0209
Agricoltura in Italia / Non EU Agriculture

Otto & Co. Srl
Via B. Castello 17/R, 16121 Genova
ottochocolates.com

Prodotto nello stabilimento di/Produced in the factory of:
Via Cao Pirro 3/7, 20139 Orsenigo (Como)

VEGANOK Azienda n. 0244

I. Cioccolato fondente biologico (Cacao 71% Minimum) con Inca Berries biologici. **INGREDIENTS:** Pasta di cacao biologica*, Zucchero di canna biologico*, Inca berries biologici* (10/10) Burro di cacao biologico*. Può contenere tracce di frutta a guscio e latte biologici. Senza glutine. Cacao zucchero conformi agli Standard Fairtrade. Totale 90%. Per info: www.fairtradetalia.it

EN. Organic dark chocolate (Cocoa solids: 71% minimum) with organic inca berries. **INGREDIENTS:** Organic cocoa mass*, Organic Cane Sugar*, Organic inca berries* (10/10), Organic cocoa butter. May contain traces of organic nuts and milk. **Gluten free.** Cacao sugar: traded in compliance with Fairtrade Standards. Total 90%. Visit www.info.fairtrade.net

DE. Dunkle Bio-Schokolade mit Physalis (Kakao Anteil mind. 71%) ZUTATEN: Bio-Kakaomasse*, Bio-Rehrucker*, Bio-Physalis* (10/10), Bio-Kakaobutter*, Fairtrade Inca Bären* (10/10), Bio-Milchfett (aus Milch) enthalten. **Glutenfrei.** Kakao, Zucker: nach Fairtrade Standards gehandelt (mit Mengenzusatz) (Gesamtanteil 90%). www.info.fairtrade.net

FR. Chocolat Noir biologique Minimum 71% de cacao avec Inca berries. **INGREDIENTS:** Pâte de cacao biologique*, Sucre de canne biologique*, Inca berries biologiques* (10/10), Beurre de cacao biologique* (10/10). Peut contenir des fruits à coque et de lait biologique. Sans gluten. Ingrédients conformés aux standards du commerce équitable Fairtrade/Max Havelaar cacao sucre 90% du poids total. www.info.fairtrade.net