



# 12 assorted EVOO Arbequina Chocolates, artisanal and hand painted




PRODUCT DESCRIPTION	
 <p><b>QUERCUS</b> Truffle and sea salt oil</p>	Chocolate filled with the classic truffle ganache made with dark chocolate 64.5% cocoa, butter, sugar and EVOO SHIO arbequina <b>infused with sea salt and white truffle</b> . Finished with a 34.9% milk chocolate coating
 <p><b>MARE</b> Rosemary and thyme oil</p>	Chocolate filled with the classic ganache of truffles based on milk chocolate 36.5% cocoa, butter, sugar and EVOO SHIO arbequina <b>infused with rosemary and fresh thyme</b> . Finished with a 34.9% cocoa milk chocolate coating
 <p><b>CITRUS</b> Ginger, Orange and saffron oil</p>	Chocolate filled with the classic truffle ganache based on white chocolate 31% cocoa, butter, sugar and EVOO <b>infused with fresh ginger, orange zest and saffron from Teruel</b> . Finished with a 34.9% milk chocolate coating
 <p><b>OSCA</b> Tomato and basil oil</p>	Chocolate filled with Marcona almond praline and milk chocolate 36.4% cocoa, butter, sugar and EVOO SHIO arbequina <b>infused with dried tomato flakes and fresh basil</b> . Finished with a 34.9% cocoa milk chocolate coating
 <p><b>CAPSICUM</b> Chili pepper oil</p>	Chocolate filled with Marcona almond praline and 64.5% dark chocolate, made with SHIO Arbequina EVOO <b>infused with chili pepper and Jamaican red pepper</b> . Finished with a 34.9% milk chocolate coating.
 <p><b>NERO</b> Black Garlic and paprika oil</p>	Bonbon filled with Marcona almond gianduja and white chocolate 31% cocoa and EVOO SHIO arbequina <b>infused with black garlic and paprika from La Vera</b> . Finished with a 34.9% cocoa milk chocolate coating and hand painted.

GENERAL INGREDIENTS
Milk chocolate (min. 36% cocoa, cocoa paste, sugar, cocoa butter, skimmed milk powder, whey powder, milk fat, milk powder, anhydrous fat, emulsifier: soy lecithin, natural flavor vanilla), white chocolate (sugar, cocoa min. 29.6%, cocoa butter, milk powder and soy lecithin), OLICINCA arbequina olive oil, marcona almonds, sugar, cocoa butter, dark chocolate (min. cocoa 64%, cocoa mass, sugar, cocoa butter emulsifier: soy lecithin, natural vanilla flavouring), anhydrous butter, glucose, invert sugar, sorbitol, sorbic acid (E-200), sea salt, glycerol, milk protein, tomato flakes, dried rosemary, mandarin puree, black garlic, water, paprika from the vera, dried thyme, red pepper, saffron, citric acid, chilli pepper, ginger, orange zest, truffle oil, chili, fresh basil and dyes (red E 120 yellow E100 blue E 133 white E 171 black E153)

NUTRITIONAL FACTS	
VALUES PER 100G	
Energy Value	531 Kcal/ 2222 KJ
Proteins	4,60 g
Carbohydrate <i>Of which sugars</i>	42,30 g 41,90 g
Fats <i>Of which saturated</i>	37,80 g 15,20 g
Salt	0,23 g

ALLERGENS
 MILK, SOY AND ALMONDS  GLUTEN FREE

CONSERVATION
 Store at a temperature <b>NOT HIGHER than 18°C</b> and in a protective container. Avoid sudden changes in temperature

SHELF LIFE
Consume preferably before 4 months from the date of production, and when kept inside a container closed and in the conditions of conservation previously cited.

PACKAGING
PRODUCT REFERENCE : BOMBONES OLIVIA
EAN13: 8437023240007
Gross Weight/ ud: 96 g
Net Weight/ud: 180 g
Individual box measure: 27,5x12x3,2 cm

LOGISTIC INFORMATION
Units per master box : 28 boxes
Gross weight box: 5,04 Kg
Net weight: 2,688 Kg
Master box measure : 35 x 35 x 30 cm
Foodservice box available: <b>180 chocolates</b>

DISTRIBUIDO POR / DISTRIBUTED BY:  
OLICINCA SA,  
Avd. del Sol, 1 22410, Alcolea de Cinca (Huesca-Spain)  
Tel: +34 667 219 606



FABRICADO POR/FABRICATED BY:  
Numero de Registro Sanitario:  
25.002865/TE

