

105153 - Dark Chocolate 70% Cocoa



This artisanal chocolate bar, created in collaboration with Chef José Andrés, is made following the centuries-old methods of Xocolata Jolonch, using a traditional metate to stone-grind the cocoa beans for a rustic texture and heady aroma. This exquisite bar features 70% cocoa, enhanced with a touch of salt and aromatic Madagascar Bourbon vanilla for a balanced, unforgettable fl...



MARKETING

This stone-ground chocolate bar features 70% cocoa, enhanced with a touch of salt and aromatic Madagascar Bourbon vanilla for a balanced, unforgettable flavor.

Nutrition Facts

3.5 Servings per container

Serving Size 30.0 GR

Amount Per Serving
Calories 170

% Daily Value*

Total Fat 11 g 14%

Saturated Fat 6.6 g 33%

Trans Fat 0.006 g

Cholesterol 0 mg 0%

Sodium 30 mg 1%

Total Carbohydrates 15 g 5%

Dietary Fiber 4 g 14%

Total Sugars 11 g

Includes 11 g Added Sugars 22%

Protein 2 g

Vitamin D 0 mcg 0%

Calcium 18 mg 2%

Iron 4 mg 20%

Potassium 183 mg 4%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
0200419J		18151560101061		15/3.53 OZ		
Brand	Brand Owner	GPC Description				
José Andrés	Vicens	Chocolate and Chocolate/Sugar Candy Combinations - Confectionery				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
4.215 LBR	3.96 LBR	No	Spain	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
4.05 INH	9.64 INH	6.57 INH	0.15 FTQ	33x06	356 Days	35 FAH / 37.5 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

HANDLING SUGGESTIONS

Store in a Cool Dark Place---UNIT UPC: 815156010106---

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - MC
- Eggs - MC
- Soybean - C
- Wheat - MC
- Sesame - N
- Molluscs - N
- Peanuts - MC
- Tree - MC
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Cocoa mass, sugar, caramelized cinnamon (18%) (sugar, cinnamon powder), cocoa nibs, cocoa butter, salt (0.2%), emulsifier (soya lecithin), natural vanilla flavor. Produced in a facility that processes nuts, egg, milk products and wheat.

José Andrés

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PREPARATION & COOKING SUGGESTIONS

Ready To Eat

SERVING SUGGESTIONS

Serve for an easy dessert or enjoy any time!

MORE INFORMATION