

# Dark Chocolate 85%. 125g

## DESCRIPTION

Discover the supreme intensity of Tirma's 85% cocoa dark chocolate, a delight for true lovers of dark chocolate. Presented in a 125g tablet.

## GENERAL IDENTIFICATION

### PRODUCT

Ch. 85% Cacao 125g LPV15

### INTERNAL CODE

PT021990

### TRADE NAME

Dark Chocolate 85%. 125g

### EAN CODE

8410085219907

## PROVIDER

### COMPANY NAME

Tirma, S.A.

CIF: A35000280

NºRGSEAA: 25.00171/GC

### FACTORY LOCATION

Avenida de Escaleritas, 104 - 35011  
Las Palmas de Gran Canaria, Spain

### ADDRESS

Avenida de Escaleritas, 104 - 35011  
Las Palmas de Gran Canaria, Spain

### CONTACT

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Email: contacto@tirma.com

## CERTIFICATIONS



CC-IFS-232/24 (IFS Food - V8) / Entity: ACERTA (32/C-PR066)

Tirma, S.A. has implemented a quality management system that, among others, complies with the IFS-Food requirements (International Featured Standards). In the framework of due diligence, both the processes and the final products are subject to regular monitoring by the quality control system. The process control plans are based on the concept of HACCP and Codex Alimentarius. Tirma has a traceability system, which can identify production batches based on the requirements of Regulation (EC) No 178/2002.

## LABELING

### TRADE

85% cocoa chocolate

### FOOD OPERATOR

Tirma, S.A.

Avenida de Escaleritas, 104 - 35011  
Las Palmas de Gran Canaria, Spain

www.tirma.com

### INGREDIENTS (AND AMOUNTS)

Cocoa mass, defatted cocoa powder, cocoa butter, sugar, emulsifier (sunflower lecithin) and flavourings. May contain traces of **milk, nuts, peanuts and soy**.

### ALLERGENIC INGREDIENTS

Contains: No.

### CROSS CONTAMINATION ALLERGENS

May contain: almonds, hazelnuts, peanuts, milk and soy.

### NET WEIGHT

125 g

### CONSERVATION

It is recommended to store it



## ALLERGEN INFORMATION (According to EU 1169/2011 regulation)

ALLERGEN	YES/NO
1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof. (> 20 mg/kg).	<b>NO</b>
2. Crustaceans and products thereof.	<b>NO</b>
3. Eggs and products thereof.	<b>NO</b>
4. Fish and products thereof.	<b>NO</b>
5. Peanuts and products thereof.	<b>YES</b>
6. Soybeans and products thereof.	<b>YES</b>
7. Milk and products thereof (including lactose).	<b>YES</b>
8. Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts), and products thereof.	<b>YES</b>
9. Celery and products thereof.	<b>NO</b>
10. Mustard and products thereof.	<b>NO</b>

between 16°C and 20°C (cool and dry place) without direct exposure to light. Temperature should not exceed 26°C for a long time.

PACKAGING TYPE  
Bar

NUTRITION DECLARATION:

	Average value 100 g	Average value per portion 20,8 g 1/6 de tableta
Energy	2.353 kJ	484 kJ
	569 kcal	117 kcal
Fat (of which)	47 g	9,7 g
- Saturates	28 g	5,9 g
- Mono-unsaturates	15 g	3,1 g
- Polyunsaturates	1,5 g	0,3 g
Carbohydrate (of which)	21 g	4,3 g
- Sugars	15 g	3,1 g
- Starch	3,4 g	0,7 g
Fibre	8,8 g	1,8 g
Protein	11 g	2,2 g
Salt	0,01 g	0 g

11. Sesame seeds and products thereof.	NO
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub> .	NO
13. Lupin and products thereof.	NO
14. Molluscs and products thereof.	NO

GENETICALLY MODIFIED ORGANISMS INFORMATION
CONTENT OF GENETICALLY MODIFIED ORGANISMS (GMO):
This product does not contain any GMO and does not consist of such; it is not manufactured from GMO and does not contain ingredients that have been made from GMO. The threshold value for matching and technically unavoidable contaminants of 0.9% or 0.5% per ingredient has not been exceeded.

SPECIAL DIET INFORMATION	
	YES/NO
Suitable for:	
Lacto-ovo-vegetarian	YES
Vegans	YES
Diabetics (Diabetes mellitus)	NO

GENERAL REMARKS

This information is based on the level of knowledge on the date of issue. The details are subject to natural and technological fluctuations. The aforementioned figures and data have been established by us based on our knowledge and for your information. This document is subject to possible modifications. The validity of the same must be confirmed before its application by calling the Quality Department of Tirma, S.A.



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