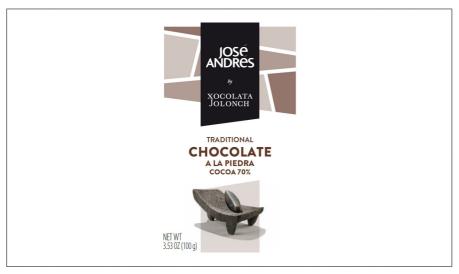


Torrons Vicens - José Andrés Selection 105153 - **Dark Chocolate 70% Cocoa**



Traditionally made chocolates following the formulas and methods of yesteryear that give it a rustic texture and a very special aroma. Unique flavor gourmet chocolates. We present the exquisite variety of Chocolate Tradition 1770 with Madagascar bourbon vanilla with salt point 70% cocoa



* Benefits

Traditionally made chocolates following the formulas and methods of yesteryear that give it a rustic texture and a very special aroma. Unique flavor gourmet chocolates. We present the exquisite variety of Chocolate Tradition 1770 with Madagascar bourbon vanilla with salt point 70% cocoa

Cocoa mass, sugar, caramelized cinnamon (18%) (sugar, cinnamon powder), cocoa nibs, cocoa butter, salt (0.2%), emulsifier (soya lecithin), natural vanilla flavor. May contain traces of nuts, egg, milk products and wheat. Contains: Soy Free From: Crustaceans Peanuts P

Nutrition Facts

Servings per Container 3.5 Serving size 30.0g (30g)

Amount per serving

Calories 170

% Da	ily Value*
Total Fat 11g	14%
Saturated Fat 6.6g	33%
Trans Fat 0.01g	
Cholesterol 0mg	0%
Sodium 30mg	1%
Total Carbohydrate 15g	5%
Dietary Fiber 4g	14%
Total Sugars 11g	
Includes 11g Added Sugar	22%
Protein 2g	_
Vitamin D 0mcg	0%
Calcium 18mg	2%
Iron 4mg	20%
Potassium 183mg	4%

* The % Daily Value (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.

Handling Suggestions

Store in a Cool Dark Place UNIT UPC: 815156010106

Serving Suggestions

Traditional Spanish Chocolates, Serve for an easy dessert or enjoy any time!

Prep & Cooking Suggestions

Ready To Eat

Product Specifications

Brand	Manufacturer
Torrons Vicens - José Andrés Selection	Vicens

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
815156010106	0200419J	105153	18151560101061		15/3.53 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
4.22lb	3.96lb	Spain	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
4.05in	9.64in	6.57in	0.15ft3	33x6	356days	35°F / 37°F





Torrons Vicens - José Andrés Selection 105153 - **Dark Chocolate 70% Cocoa**



Traditionally made chocolates following the formulas and methods of yesteryear that give it a rustic texture and a very special aroma. Unique flavor gourmet chocolates. We present the exquisite variety of Chocolate Tradition 1770 with Madagascar bourbon vanilla with salt point 70% cocoa

Nutrition Analysis - By Measure

Calories	170	Total Fat	11g	Sodium	30mg
Protein	2	Trans Fats	0.01g	Calcium	18mg
Total Carbohydrates	15g	Saturated Fat	6.6g	Iron	4mg
Sugars	11g	Added Sugars	11g	Potassium	183mg
Dietary Fiber	4g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites	_	Nitrates	

0	Additional Images							

