

Jacques Torres Chocolates

12827 - Dark Chocolate 80% Bonbons



Intense dark chocolate ganache with a high cocoa content. All bon bons and truffles are best eaten at room temperature within 3-4 weeks from receiving them and stored in a cool (60-66 F), dry place. We do not use any preservatives.



* Benefits

Intense dark chocolate ganache with a high cocoa content
All bon bons and truffles are best eaten at room temperature within 3-4 weeks from receiving them and stored in a cool (60-66 F), dry place. We do not use any preservatives.

Generally, for all our products refrigeration is not necessary. Cool, dry and no odor are a must. If the chocolates must be refrigerated please wrap tightly to keep moisture out and bring to room temperature before unwrapping.

Intense Dark chocolate ganache
with high cocoa content

Ingredients

Allergens

Free From:











Nutrition Facts

Servings per Container 162 6.0g (6g) Serving size

Amount per serving **Calories**

25

% Da	aily Value*	
Total Fat 1.5g	2%	
Saturated Fat 1g	5%	
Trans Fat 0g		
Cholesterol 0mg	2%	
Sodium 5mg	0%	
Total Carbohydrate 2g	1%	
Dietary Fiber 1g	1%	
Total Sugars 1g		
Includes 0g Added Sugar	0%	
Protein 0g		
Vitamin D 0mcg	0%	
Calcium 0mg	0%	
Iron 0mg	0%	
Potassium 0mg	0%	

^{*} 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

Generally, for all our products refrigeration is not necessary. Cool, dry and no odor are a must. If the chocolates must be refrigerated please wrap tightly to keep moisture out and bring to room temperature before unwrapping.

Serving Suggestions

Ready to eat

Prep & Cooking Suggestions

Ready to eat



Product Specifications

Brand	Manufacturer
Jacques Torres Chocolates	Jacques Torres Chocolate

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	WHRT10133-dark	12827	00850007382995		10/5 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
50.2lb	50lb	United States	Yes	

Shipping Information							
	Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
	13in	13in	17in	1.66ft3	8x5	59days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	25	Total Fat	1.5g	Sodium	5mg
Protein	0	Trans Fats	0g	Calcium	0mg
Total Carbohydrates···	2g	Saturated Fat	1g	Iron	0mg
Sugars	1g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	1g	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						

