

The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturer. Whilst we use reasonable endeavours to check this information and ensure its accuracy, we do not give any warranty (whether express or implied), guarantee or representation that it is true, accurate or complete in any respect.

As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.

SPECIFICATION FOR:

VEGAN CHOCOLATE 5L
GLUTEN FREE & KOSHER & HALAL**Product Code:** VCH05**English Description:** Vegan Chocolate**Italian Description:** Vegan Cioccolato**Case Size:** 1 x 5l**Case Weight:** 3kg**Origin:** Turin, Italy**INGREDIENTS:****Ingredients:** water, sugar, chocolate 9% (sugar, cocoa powder, cocoa butter), refined coconut oil, rice starch, dextrose, pea protein, salt, natural flavours

Produced in a plant processing: nuts, eggs and milk.

NUTRITIONAL INFORMATION:

	Per 100g
Energy:	214 Kcal / 899 KJ
Fats:	11g
of which	
- Saturates	9.6g
Carbohydrates:	27g
of which	
- Sugars	24g
Protein:	1.4g
Salt:	0.11g



ALLERGEN INFORMATION:

Allergens are identified by the Commission Regulation (EU) 1169/2011 – Directive 2006/142 / EC and FDA Regulations.

ALLERGEN	PRESENT
Wheat & wheat derivatives	No
Crustaceans & shellfish	No
Egg & egg derivatives	May contain traces
Fish & fish derivatives	No
Peanuts & derivatives	No
Soya & soya derivatives	No
Milk & milk derivatives	May contain traces
Nuts & derivatives	May contain traces
Chestnut	No
Coconut	No
Sesame seeds & products thereof	No
Celery & products thereof	No
Mustard & products thereof	No
Sulphur dioxide & sulphites	No
Molluscs	No
Lupin	No

Please refer to the ingredients list for a full breakdown of ingredients for this product.
Produced in a plant that processes milk, eggs and nuts.

CONTACT INFORMATION:

For any queries regarding this product, please contact Gelarto directly:

Lorna Foyle

lorna@gelarto.com

02475 940 016

Angus Smith

angus@gelarto.com

02475 940 016

07512 817 928