Molino de chocolate

PRODUCT NAME	**50% COCOA CHOCOLATE (Powder presentation)**	
PRODUCT DESCRIPTION	50% cocoa chocolate is one of the favorites because its flavor is a great balance between the sweetness and the bitter taste of cocoa, it is an ideal chocolate for restaurants, hotels and cafes because its flavor is simply unique. Contains no preservatives, no dairy, no added fats or gluten.	
PLACE OF PRODUCTION	Product made in Xalapa, Veracruz. Contact: 2283650549	
NUTRITIONAL COMPOSITION Quantity per 100gr. Portion.	Energetic content	470 KJ (1067 Kcal)
	protein	4.10 g
	Total Fats	30.00 g
	Saturated fats	16.47 g
	Monounsaturated fats	0.00g
	Polyunsaturated fats	62.94 g
	Total carbohydrates	10.59 g
	added sugars	10.59 g
	Dietary fiber	4.71 g
	Sodium	11 mg
WEIGHT	250 gr.	
Box: 30 pieces **Total boxes per pallet: 64 boxes** **Total pieces per pallet: 1920pcs** **Box measures: 30x30x20**	 7 500463 800818	
Conservation	Keep in a dry environment	Do not expose to the sun
Value propositions and certification	Brand certification: Made in Veracruz The raw materials for this product are purchased directly from Veracruz producers in order to support the economic and sustainable growth and development of Mexican lands.	

2283650549
Molinodechocolatelatexalapa@gmail.com