



Product Fact Sheet

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swissmooh

Milk Chocolate 100 g

The success story of Swiss chocolate started by processing fresh cow's milk to finest Swiss milk chocolates by a long and elaborate process. It was the fine milk taste combined with the tanginess of cocoa as well as the lovely creamy texture made the Swiss chocolate tradition famous all over the world.

Our premium chocolates are manufactured in a traditional family-owned chocolate factory in the north eastern part of Switzerland – the area of our own milk producers. They know that an excellent chocolate requires an accurate conching process, to develop a well-balanced and intensive flavour. Therefore, we are confident about the quality of our chocolates and are proud to present this to you.

swissmooh's mission is to launch fascinating specialties, which are produced entirely by swissmooh-associated, leading and high performing partners in Switzerland.

Longstanding expertise and the full commitment of highly skilled and passionate partners contribute to outstanding and trustworthy quality.

Made with 100 % swissmooh premium milk from happy cows only.





Properties of the chocolate

Product name	Milk chocolate
Cocoa-content	> 31 %
Origin	Switzerland
Ingredients	Sugar, cocoa butter, whole milk powder, cocoa mass, hazelnut, milk fat, emulsifier: sun flower lecithin, flavour (vanillin).

Nutritional values (per 100 g)

Energy	545 kcal, 2270 kJ
Fat	33 g
Protein	6 g
Carbohydrate	55 g
Sodium	70 mg

Packaging / Logistic

Shelf life	540 d
Storage temperature	Cool (<18 °C) and dry
Sales unit	A single 100 g chocolate bar is wrapped in a golden aluminium foil and packed in a premium carton.
Palletisation	12 sales units are packed in a first carton (130 x 83 x 166 mm). 12 of these cartons are packed in another carton (408 x 342 x 190 mm). 6 of these cartons per layer, 7 layers per pallet. Makes in total 6048 chocolate bars per pallet.
Net weight per pallet	604.8 kg
Customs Tariff Number	1806.3212