

Hot GIRLS

EAT SUSTAINABLY SOURCED

CHOCOLATE

@lizharrydesign

DRINK AB

TABLE
CHOCOLATE

SUSTAINABLE



TABLE IS LIVERPOOL'S FIRST BEAN TO BAR CHOCOLATE MAKER. WORKING IN MICRO-BATCHES, THEY SOURCE ONLY THE HIGHEST QUALITY COCOA BEANS FROM SUSTAINABLE FARMERS, UPHOLDING TRACEABILITY AT EVERY STEP OF THEIR SUPPLY CHAIN. ONLY 2 TO 4 PREMIUM INGREDIENTS GO INTO THEIR BARS, REVEALING THE TRUE TASTE OF CHOCOLATE.

ACUL DU NORD

IMPACT
PRODUITS DES
ÎLES S.A.
(P.I.S.A.) IS

A SOCIAL
ENTERPRISE THAT PURCHASES WET
UNFERMENTED BEANS FROM 2,000
FARMERS, PAYING THEM A PREMIUM
PRICE. THE FULL FERMENTATION
PROCESS TAKES PLACE AT THEIR
CENTRAL FACILITIES.
P.I.S.A. HAS SUCCEEDED TO CREATE
A DIRECT RELATIONSHIP WITH THE
FARMERS, MAKING THEM REALISE
THE PRODUCT THEY HAVE IN HAND.



SUSTAINABILITY

OUR CHOCOLATE IS PACKED BY
HAND IN RECYCLABLE
CO2-NEUTRAL COFFEE BAGS.
OUR CARD COMES FROM
CERTIFIED RENEWABLE SOURCES.

INGREDIENTS
ORGANIC COCOA BEANS,
FULL FAT MILK POWDER,
ORGANIC UNREFINED
CANE SUGAR, NATURAL
COCOA BUTTER

(**BOLD ALLERGENS**)

MINIMUM COCOA
SOLIDS 61%

**MAY CONTAIN TRACES
OF NUTS & GLUTEN**

NUTRITION PER 100G

ENERGY.....	2484KJ
	593KCAL
FAT.....	49g
SATURATES.....	31g
CARBOHYDRATES.....	33g
SUGAR.....	25g
PROTEIN.....	12g
SALT.....	0.1g

70g e

**BEST BEFORE
NOV 2025**

