Chocolates

We hope you enjoy your Cocoapod chocolates, each box is filled with a bespoke variety of custom made chocolates, handmade in Lancashire.

<u>Milk Chocolate:</u> Sugar, cocoa butter, whole **MILK** powder, cocoa mass, emulsifier: **SOYA** lecithin, natural vanilla.

Milk Chocolate min cocoa solids 33%. Min MILK solids 21%

<u>Dark Chocolate:</u> Cocoa mass, Sugar, cocoa butter, emulsifier: **SOYA** lecithin, natural vanilla.

Dark Chocolate min cocoa solids 53%.

White Chocolate: Sugar, cocoa butter, whole MILK powder, cocoa mass, emulsifier: SOYA lecithin, natural vanilla.

Milk Chocolate min cocoa solids 28%. Min MILK solids 23%

Strawberry Flavour Chocolate: Sugar, cocoa butter, whole MILK powder, emulsifier: SOYA lecithin, natural flavour, colour: E160e, natural vanilla.

<u>Orange Flavour Chocolate:</u> Sugar, cocoa butter, whole **MILK** powder, emulsifier: **SOYA** lecithin, natural orange flavour, colour: E120, natural vanilla.

Letter and pattern transfer ingredients overleaf

Chocolates

Letter Transfers:

Cocoa butter, Sugar, Colour: E171.

Patterns Transfers:

Each box is filled with a bespoke variety of pattern transfers which will include varying amounts of the following ingredients

Sugar, **SOYA** Lecithin, vegetable Fat, Cocoa butter, Fat Reduced Cocoa Powder, Acidity Regulator, Glucose syrup, Sunflower Lecithin, Colours: E171, E172, E100, E120, E170, E162, E102, E110, Spirulina Extract, E129, E501i, E132, E524, E101, E104, E124, E133.

Be aware that E102, E104, E110, E122, E124 & E129 may have an adverse effect on activity and attention in children.

Shelf Life: These Chocolates are at their best if Consumed within 3 months of delivery.

Allergens in BOLD.

May also contain traces of NUTS and SESAME.

Production and return address:

Cocoapod (part of Eat MY Logo Limited), Unit 18, Yarrow Business Centre, Chorley, PR6 0LP

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