

100% Cacao mass - 160g



100%

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100%



The ultimate proof that good chocolate does not have to be bitter. Our 100% cacao mass has nothing added, nothing subtracted, just 100% beans. The powerful impact of its rich, tangy flavour and texture is followed by a sweet, enduring aftertaste.

The ideal temperature for tasting our chocolate is 27-28°C

DECLARAÇÃO NUTRICIONAL * 100%			
Nutritional Declaration · Dichiarazione Nutrizionale · Déclaration Nutritionnelle · Nährwertdeklaration			
Valores médios por · Average values for · Valori medi per · Les valeurs moyennes pour · Durchschnittswerte pro - 100g			
ENERGIA Energy · Energia · Énergie · Energie	2677 kJ 649 kcal	dos quais AÇÚCARES of which Sugar · di cui Zuccheri dont Sucre · davon Zucker	0,1g
LÍPIDOS Fat · Grassi · Lipides · Fett	59,4g	PROTEÍNAS Protein · Proteine · Protéines · Eiweiss	9,3g
dos quais ÁCIDOS GORDOS SATURADOS of which Fatty Acids Saturates di cui Acidi · Grassi Saturati dont Acides Gras Saturés davon gesättigte Fettsäuren	35,5g	SAL Salt · Sale · Sel · Salz	<0,1g
HIDRATOS DE CARBONO Carbohydrate · Carboidrati Glucides · Kohlenhydrate	12,6g	FIBRAS Fibers · Fibre · Fibres · Ballaststoffe	13,3g

Rating: Not Rated Yet

Price

Sales price: 18,10 €

Sales price without tax: 16,61 €

Discount:

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Description

100%