

# Christmas Bar dark gianduja

Pralines & Chocolates



RECIPE QUANTITY 25 bars of 50 g / 1.76 oz

RECIPE NUMBER CS15245

## Filling Gianduja

500 g Rustica Noble Valencia 17.64oz  
60%, Praline Paste Almond

750 g Rio Huimbi 62%, Dark 26.46oz  
chocolate couverture,  
Rondo

Temper Rustica Noble Valencia 60% and  
couverture, mix.

## Christmas Bar dark gianduja

1250 g Filling Gianduja 44.09oz

## Felchlin Marketing Material

9 piece Mould bars 50g, for 3 bars  
275 x 135 x 24mm / 3 x  
120 x 75 x 5 mm

## Finishing

Fill 50 g / 1.76 oz into Felchlin bar moulds,  
shake well. Allow to crystallise in the  
refrigerator for approx. 20 minutes, then  
unmould.

### FELCHLIN PRODUCTS

CR60	Rio Huimbi 62%, Dark chocolate couverture, Rondo
DC54	Rustica Noble Valencia 60%, Praline Paste Almond
VO65	Mould bars 50g, for 3 bars 275 x 135 x 24mm / 3 x 120 x 75 x 5 mm

Please note: Some products are not available  
in all markets

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Felchlin Marketing Material



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**VO65 Mould bars 50 g / 1.76 oz**

3 bars of 50 g / 1.76 oz

275 x 135 x 24 mm / 10.83 x 5.32 x 0.142 inches

# Christmas Bar dark gianduja

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**Recipe number :** CS15245

**Description :** Fine dark chocolate bar with almond gianduja and almond crunch

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	84 days	Kilocalorie (kcal)	578
Selling days	70 days	Kilojoule (kJ)	2418
Selling price		Lipids	40.52 g
Selling unit	1 bar of 50 g / 1.76 oz	saturated fatty acids	17.26 g
		Carbohydrates	40.2 g
		of which sugars	37.8 g
		Proteins	8.86 g
		Salt	0 g

**Declaration :**

Sugar, cacao kernel, **almonds 24%**, cocoa butter

State 11.07.2024

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation