

PRODUCT INFORMATION SHEET

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ABN 54 007 528 574

DARK CHOCOLATE compound BUTTONS:

PRODUCT CODE:	ZDARK03, ZDARK10, ZDARK25
BARCODE:	9316079944956 & 9316079943836
DESCRIPTION:	A smooth, dark-medium brown coloured chocolate button
Colour and Texture:	suitable for all types of confectionery and manufacturing.
	Melts completely 38-42C to produce an easy flowing product.
	Tempering not required.
INGREDIENTS:	Sugar, palm kernel oil*, cocoa powder, emulsifier (soy
	lecithin), vanilla flavour. Total cocoa solids (15%)
GMO & Sustainability:	GMO Free It is our policy not to source ingredients which are
	derived from GMO technology.
	*Palm kernel oil is third party certified segregated sustainably
	grown. Ingredients are wheat GLUTEN free, GMO FREE
PACKAGING:	Packed in 3kg and 10kg cartons with an inner plastic lining.
	Also available in 25kg multi walled sacks
LABELLING:	Name, net weight, best before or use-by date, batch number,
	list of ingredients, warnings.
STORAGE &	Dry, infestation free environment. Temperature ranging from
TRANSPORTATION:	20°C to 24°C, max temp 25°C. With these conditions shelf life is 12 months from date of manufacture.
NUTRITIONAL	
ANALYSIS per 100 gm:	Energy 2252 Kj Protein 2 gm
ANAL 1313 per 100 gill.	Fit Total 33 gm
	Saturated 32 gm
	Carbohydrate 58 gm
	Sugars 49 gm
	Sodium 23 mg
	Potassium 251 mg
CONSUMER GROUP:	Trace amounts of lactose may be present but it is not an
	ingredient. Manufactured in premises which has almonds and
	peanuts onsite. Not recommended for consumers with
	allergies to nuts. Free from trans fatty acids.
	ALLERGENS: SOY, MILK DERIVATIVES, LACTOSE,
	PEANUTS and TREE NUTS.
MANUFACTURE:	Manufactured exclusively at 7 Brown Street Rosewater SA
	5013 from Australian and imported ingredients.
	Australian Content: 50%
COMPANY CONTACT:	For any issue relating to this product contact
	Evan Peters (Managing Director)
LAST UPDATE:	6 th April 2023