

Allergen Information

MAY CONTAIN SOME OR ALL OF:

E = Eggs **P** = Peanuts
G = Cereals containing Gluten * **SE** = Sesame
M = Milk/Cream **S** = Soya
N = Tree Nuts **SU** = Sulphites/Sulphur Dioxide
 * eg: Wheat, Rye, Barley, Oats, Spelt, Kamut

LESS COMMONLY:

CE = Celery **L** = Lupin
CR = Crustaceans **MO** = Molluscs
F = Fish **MU** = Mustard
 (lower case = may contain traces)

Lifestyle Choices

A = Alcohol
 suitable for:
V = Vegetarians **VGN** = Vegans

Check allergens on individual signs or ask for information

Nutritional values per 100g: energy 2093kJ, 501 kcal fat 28.9g of which saturates 17.0g, carbohydrates of which sugars 47.1g, protein 4.7g, salt 0.12g

white chocolate contains: cocoa solids 24% minimum, milk solids 22.7% minimum

dark chocolate contains: cocoa solids 50% minimum

CHOCOLATE INGREDIENTS: Sugar, cocoa butter, glucose syrup, **WHEAT STARCH**, whole **MILK** powder, fondant icing sugar, vegetable fats and oils (cococonut, palm, sunflower, palm kernel, rapeseed), water, **HAZELNUTS**, anhydrous **MILK** fat, whole **MILK**, skimmed **MILK**, ethyl alcohol 96% vol., humectants (E420 E422), flavourings, **Almonds**, gnan cherries, orange peel, emulsifiers (lecithin (SOYA), E471), dextrose, skimmed **MILK** powder, spirit drinks, marc de champagne 60% vol., rum 54% vol., pere jacobert 60% vol., (nuts) invert sugar, skimmed cocoa powder, salt, glucose-fructose syrup, strawberry, **WALNUTS**, acidity regulators (E330, E331), raspberry, curcumin, tumeric, cochineal, carotene), concentrates (carrot, black carrot, strawberry juice, blueberry juice, beetroot extract, fruit juice, sweet potato, radish, spirulina), thickeners (E440, E1442), invert sugars, syrup, butter oil, **(MILK)**, **EGG** white, coffee, preservatives (E202, E220 (sulphites)), beetroot juice, raspberry pulp, blackberry stabilisers (E339, E440) maize starch, **CASHEW NUTS**, Antioxidant (E300), lemon oil. Contains vegetable fats in addition to cocoa butter. Allergens in **BOLD** may also contain traces of other **NUTS**, **GLUTEN** and **SESAME**. **MILK** chocolate contains: cocoa solids 29.3% minimum, **MILK** solids 22% minimum


Champagne—white chocolate with dark champagne ganache truffle centre **AMSVegn**



Rum—dark chocolate with dark rum ganache truffle centre **AMSVegn**



Whisky—milk chocolate with whisky ganache centre **AMSVeg**



Irish Cream—milk chocolate with Irish cream flavoured ganache centre **AMSVegn**



Dark Salted Caramel—dark chocolate sea salted caramel centre **MVgns**



Pink Gin—gin flavoured ganache centre with dark chocolate and white chocolate shell **AMVgnps**



Violet Cream—dark chocolate enrobed violet perfumed fondant centre **MSVegn**



Rose Cream—dark chocolate enrobed rose perfumed fondant centre **SMN**



Coffee Cream—dark chocolate enrobed coffee fondant centre **SVGNmn**



Strawberry Cream—dark chocolate with strawberry fondant centre **MSn**



Orange Cream—dark chocolate with orange fondant centre decorated with orange **MSVn**



English Toffee—milk chocolate enrobed hard toffee centre **MSn**



Maple Pecan—milk chocolate filled with maple syrup soft centre topped with a pecan **MNS SU**



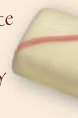
Cherry—dark chocolate with cherry in kirsch **AMSVegns**



Raspberry Cranberry—milk chocolate with fruit flavoured crème fraiche **AMSn**



Jam Roly Poly—white chocolate with milk chocolate and raspberry cream **AGMSn**



Chilli Lime—dark chocolate with a lime and chilli ganache centre **MSVn**




Lime Cream—dark chocolate with a lime fondant creamy centre **MSVn**



Feliz—milk chocolate praline with crushed feuillentine **GMNSVe**



Cocoly—milk chocolate with praline and a coconut smooth centre **AMNSVeg**



HARALD'S
FINE CHOCOLATES



Where our chocolates speak for themselves



Where our chocolates speak for themselves



<p>Truffino—milk chocolate with a vanilla truffle centre MSVn</p> 	<p>Lingot—milk chocolate enrobed pistachio ganache centre AMSVegnse</p> 	<p>Milk Flake—milk chocolate truffle rolled in flakes of milk chocolate MSVgn su</p> 	<p>Black Forest—white chocolate enrobed kirsch and dried fruit cream truffle AGMSn</p> 	<p>Panna Cotta—white chocolate enrobed vanilla cream MSn</p> 	<p>Betty—dark chocolate coffee cup with coffee praline filling MNSVeg</p> 	<p>Limona—dark praline with crystallised lemon pieces AENS SU V g</p> 	<p>Orange Mousse—Milk chocolate with orange mousse MNS</p> 	<p>Here we present a selection of our favourite flavours; we feel sure you will be impressed with the chocolates contained within your box.</p>
<p>Apricot—white chocolate with an apricot ganache cream centre AMSVn</p> 	<p>Zebra—Hazelnut praline with mocha in white chocolate MNSV</p> 	<p>White Flake—white chocolate truffle rolled in flakes of white chocolate AMSVgn su</p> 	<p>Nougatine—milk chocolate filled with praline and soft nougat GMNSVe se su L</p> 	<p>Gaia—white chocolate with passion fruit ganache AMSVegn</p> 	<p>Panache—pistachio marzipan dipped in dark chocolate MNSVeg</p> 	<p>Lemon Cheese—dark chocolate covered lemon cheesecake centre AMSVegn</p> 	<p>Eva—milk chocolate smooth rich soft runny caramel AMSVegn</p> 	<p>All carefully chosen to delight with milk, white or dark chocolate varieties.</p>
<p>Okapi—white chocolate with coffee caramel mousse on a croquant base MNSV</p> 	<p>Framboise—white chocolate raspberry buttercream sprayed to decorate AMSGn su</p> 	<p>Ginger Glacé—stem ginger enrobed in dark chocolate SVm su</p> 	<p>Florentine—hazelnut praline with a crispy cracknel top MNS</p> 	<p>Berries—milk chocolate cup with a red berry ganache AMSVegn</p> 	<p>Nero—70% dark chocolate bitter ganache MSVegn</p> 	<p>DuoNut—milk and white chocolate praline and caramelised nuts MNSVeg</p> 	<p>Laurette—milk praline with caramelised chopped nuts in a gold cup MNSVeg</p> 	<p>Please check our website for new chocolates and seasonal treats.</p>
<p>Taji—milk chocolate with smooth caramel ganache centre MSVegnse</p> 	<p>Dark Flake—dark chocolate truffle rolled in flakes of dark chocolate MSVgn su</p> 	<p>Mats—white chocolate with vanilla ganache truffle AMSVn</p> 	<p>Charis—dark chocolate liquid cream raspberry AMSVegn</p> 	<p>Mango Cup—milk chocolate cup with a light mango ganache filling MSVegn</p> 	<p>Noa—dark chocolate with praline and caramelised nuts MNSVeg</p> 	<p>Harald's: 6 Garden St. Cromer NR27 9HN 01263 516802</p>	<p>ALLERGENS – Please see over</p>	<p>www.haraldschocolates.co.uk</p>