

PEPPER
MINT
CHOCOLATES



PEPPERMINT CHOCOLATES

NEW EXPERIENCE OF TEXTURE & COLOR WITHIN A BITE OF PEPPERMINT CHOCOLATE

REASONS TO BELIEVE

- Combining enjoyment and naturalness are essential for chocolate lovers
- European consumers include texture in their list of required attributes when choosing food products

KEY PRODUCT BENEFITS

- **Peppermint crunch'flakes™** bring crispiness, taste and visual appeal to the chocolate
- The mix of **Spirulina** and **Safflower** as coloring foods provides a nice green natural clean color with a low flavor impact

INGREDIENTS:

White chocolate	96.15%
Peppermint crunch'flakes™ RDo2260003	2.88%
Safflower extract powder SD00330002	0.40%
Rapeseed oil	0.38%
Maptral spirulina powder 50010	0.17%
Peppermint oil	0.02%



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Let's get in touch

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This recipe card is intended to industry professionals. It is the responsibility of each manufacturer to verify the compliance of the final product's labelling and communication indicated on the finished foods to be delivered as such to the consumer with respect to the applicable local legislation.