

Chocolate Ball Bearing



Brand: Ya Chocolat
Product Code: BB-13-17
Availability: Out Of Stock
Weight: 85.00g
Dimensions: 8.00cm x 8.00cm x 2.00cm

Price: \$12.00

Description

Fully edible!

Contains 1-piece, real size

Made from: Belgian dark chocolate (55% minimum of cocoa),

Golden and Silver food-grade (edible) colors.

All pieces are hand-crafted.

Every product is different and unique.

All pieces are individually packaged and sealed using food-grade cardboard and cellophane.

The expiration date for consumption varies by article (generally 1 to 2 years) and is determined by the expiration date of the chocolate used to make the piece.

All dimensions are approximate.

All pictures shown are for illustration purposes only.

Actual product may vary due to product improvement.

...

Need more information? Contact us at info@yachocolate.ca

Ingredients

We only use DARK chocolate that is nut free and gluten free.

Chocolate content: Cocoa 60% min.

Ingredients:

Cocoa mass, sugar, cocoa butter, emulsifier SOY lecithin (E322), natural vanilla flavouring, food colours E171, E153.

May contain: Traces of MILK, colours (E104, E172, E124, E132), ethanol.

Nutrition Facts

Valeur nutritive

Per 3 tbsp (30g) / Pour 3 c. à soupe (30g)

Amount	% Daily value
Teneur	% Valeur quotidienne

Calories / Calories 160

Fat / Lipides 12g 18%

Saturated / Saturés 7g 36%

+Trans / Trans 0g

Cholesterol / Cholestérol

0mg

Sodium / Sodium 0mg 0%

Carbohydrate / Glucides 5%

16g

Fibre / Fibres 3g 10%

Sugars / Sucres 12g

Protein / Protéines 2g

Vitamin A / Vitamine A 0%

Vitamin C / Vitamine C 0%

Calcium / Calcium 0%

Iron / Fer 30%

...

Need more information? Contact us at info@yachocolate.ca

Storage

This product is very fragile, please handle with care.

Store in a cool, dry and dark place.

In the making of our products, we do not alter the content of the chocolate used. Our manufacturing process changes only the form and complexion of the final product. The used food grade dyes have no taste or scent and do not affect the chocolate taste. The expiration period is determined by the chocolate manufacturer and is about two years. The label of each product shows the lot number and the best before date determined by the used batch of chocolate.

Storage:

All rules and recommendations for storing chocolate are valid:

- Storage at temperatures below 19°C (65°F).
- Storage in a dark place without direct or indirect sunlight.
- Storage in a place with air humidity below 60%.
- Rapid temperature changes should be avoided.
- Storing in the refrigerator is not recommended.

If the above conditions are not met:

- In the best possible scenario, the chocolate will change the surface colour to white.
- In the worst case, the chocolate will melt, losing its shape and colour.

We recommend storing the chocolate in the paper bag / cardboard box overnight so that it

can gently adjust to the temperature in your home.

Best before: Please refer to the packaging.

Deliveries

Please note that we only deliver in Canada. All deliveries are through Canada Post and are priced according to their current rates.

Orders can be placed through our website **www.yachocolate.ca** or by sending them to our contact email info@yachocolate.ca

Our online store **www.yachocolate.ca** is only open from November 1st to March 31st.

Due to the change of seasons and the increasingly warmer weather, our online store will be closed from April 1st to October 30th. We will continue to accept special orders via our contact email: info@yachocolate.ca.

The accepted orders are completed within one business day. Due to increased demand, for the period from November 20th to December 31st, the deadline for completing all online orders is 5 working days.

The delivery time is always determined by Canada Post and is generally longer during the end-of-year period.

For orders over \$100, shipping is free. All large quantity orders are subject to individually agreed delivery terms.

...

Need more information? Contact us at info@yachocolate.ca

About us

“Ya Chocolate” is a product of “Ya Ulivers”,

Manufacture & Sale of Chocolate Confectionery,

Ottawa, ON & Gatineau, QC, Canada. info@yachocolate.ca

NEQ: 3374759523

TPS/TVH: 764668810

TVQ: 1230452683

The idea for our products was born in France and developed over a period of five years. During this time, our products have been presented in all major European markets and bazaars. We are constantly improving our skills and our relationship with our customers and have reached a high level of perfection. In Canada, we call ourselves the pioneers in the design and manufacture of chocolate of this kind.

Ninety percent of our products are modeled after existing objects. The rest are a result of our imagination and our clients' ideas. Our chocolate merchandise is identical in shape, size, and design with the original. The manufacturing process uses a specialized temper machine and food grade silicon and dyes.

All our products are hand crafted and therefore unique.

...

Need more information? Contact us at info@yachocolate.ca

Product Gallery

