

Square



What can be personalized?



COCOA

Origin of beans



MOLD

Smooth or Valrhona mold



WRAPPING PAPER

Logo, color, regulatory data



Customization of chocolate



Choose among the following standard chocolates Guanaja, Caraibe, Manjari, Jivara
FROM 50 kg



Choose standard chocolate from the catalogue or personalised chocolate
MIN PER 500 KG

Customization of mold



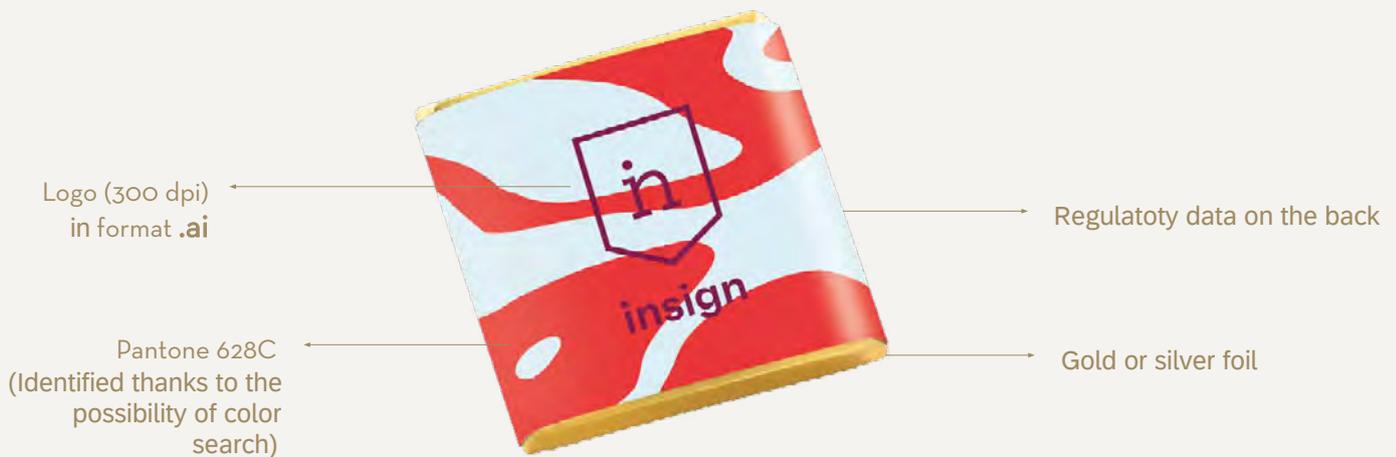
VALRHONA MOLD
Minimum 50 kg
= 10 000 pieces



SMOOTH MOLD
Minimum 300 kg
= 60 000 pieces



Customization of wrapping paper



Customization of wrapping paper

REGULATORY DATA

The regulatory data, logo and languages of your choice:

+ LIST OF INGREDIENTS

+ LANGUAGES

1 language of your choice

Guanaja exemple

Dark chocolate (70% cocoa minimum, pure cocoa butter). Made in a facility that uses milk. May contain gluten, nuts, soy.

VALRHONA
valrhona.com




Dark chocolate (70% cocoa minimum, pure cocoa butter). Made in a facility that uses milk. May contain gluten, nuts, soy.

valrhona.com



Dark chocolate (70% cocoa minimum, pure cocoa butter). Made in a facility that uses milk. May contain gluten, nuts, soy.


insign.fr



Customization of wrapping paper

SUMMARY

To make correctly your packaging we need the information below :

COLORS / PANTONES



HOT STAMPING

GOLD or SILVER



LOGO in .AI

Your logo in High Definition
(format in AI 300 DPI)



You also have the option of requesting the cutting plan from your sales representative and we will work from the file you created with your design agency.

Summary

SHAPE	MINIMUM VOLUME	DECOR	PACKAGING	GROSS PRICE COMPARED TO THE EQUIVALENT STANDARD	TECHNICAL FEES*	DEADLINE UPON SIGNATURE OF THE ARTWORK
  5 g / Piece	min 50 KG Standard Chocolate Guanaja, Caraibe, Manjari, Jivara	Mold Valrhona	200 pieces in box of 1 kg			6 to 8 weeks
  5 g / Piece	min 300 KG Standard Chocolate Guanaja, Caraibe, Manjari, Jivara	Smooth mold				
  5 g / Piece	min 500 KG Any standard Chocolate or personalized					

