

#### **Madonas Karameles**

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Company type Registration Number

Industry

Turnover (EUR) Certificates

Limited responsibility company

45403040415

Manufacture of cocoa, chocolate and sugar confectionery (10.82)

46291.00

**Member of the Board** 

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#### HARD CANDIES «PEACH - PLUM - LEMON»



Gluten free

Product group Confectionery & Cocoa preparations Product subgroup Sugar confectionery, Caramel & Dragee Product code 1702 90 Product line

Product weight GROSS 100 Gram (g)

Storage terms (days) 270 Storage temperature min (C) 15 Storage temperature max (C) 20

Storage conditions Dry and cool place Kind of packaging Packaging from composite materials

Units per box

Production capacity (per month) 1000 Items

## **LOLLIPOP STAR «QUINCE»**



Gluten free

Product group Confectionery & Cocoa preparations Product subgroup Sugar confectionery, Caramel & Dragee Product code 1702 90 Product line

Product weight GROSS 40 Gram (g) Storage terms (days) 270 Storage temperature min (C) 15

Storage conditions Dry and cool place Kind of packaging Packaging from

composite materials

Units per box

Storage temperature max (C)

Production capacity (per month) 200 Items

### **LOLLIPO STAR «CHOCOLATE»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 40 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 60
Production capacity (per month) 200 Items

## **LOLLIPOP SPIRAL «STRAWBERRY»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 20 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 125 Production capacity (per month) 300

## **LOLLIPOP SPIRAL «PLUM»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 20 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

#### **LOLLIPOP SPIRAL «MINT»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 20 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 125
Production capacity (per month) 300 Items

## **LOLLIPOP SPIRAL «PEACH»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 20 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 125
Production capacity (per month) 300 Items

## **LOLLIPOP SPIRAL «CHERRY»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 20 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

#### **LOLLIPOP SPIRAL «COLA»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 20 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 125
Production capacity (per month) 300 Items

### LOLLIPOP ROUND «STRAWBERRY»



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 20 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 125
Production capacity (per month) 300 Items

## **LOLLIPOP ROUND «PLUM»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 20 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

#### **LOLLIPOP ROUND «MINT»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 20 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 125
Production capacity (per month) 300 Items

#### **LOLLIPOP ROUND «PEACH»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 20 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 125
Production capacity (per month) 300 Items

## **LOLLIPOP ROUND «CHERRY»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 20 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

### **LOLLIPOP ROUND «COLA»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 20 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 125
Production capacity (per month) 300 Items

#### **LOLLIPOP STAR «LEMON»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 40 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 60
Production capacity (per month) 200 Items

## **LOLLIPO STAR «COLA»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 40 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

### **LOLLIPO STAR «CHERRY»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 40 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 60 Production capacity (per month) 200 Items

#### **LOLLIPO STAR «PEACH»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 40 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 60
Production capacity (per month) 200 Items

## **LOLLIPOP «MINT»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 40 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

#### **LOLLIPOP STAR «PLUM»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 40 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 60
Production capacity (per month) 200 Items

### **LOLLIPOP STAR «BLACK CURRANT»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 40 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 60
Production capacity (per month) 200 Items

## **LOLLIPOP STAR «STRAWBERRY»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 40 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

### **LOLLIPOP FLOWER «BANANA»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 40 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 60 Production capacity (per month) 200 Items

#### **LOLLIPOP FLOWER «LEMON»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 40 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 60
Production capacity (per month) 200 Items

## **LOLLIPOP FLOWER «CHERRY»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 40 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

## **LOLLIPOP FLOWER «PEACH»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 40 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 60
Production capacity (per month) 200 Items

#### **LOLLIPOP FLOWER «PLUM»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 40 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 60
Production capacity (per month) 200 Items

## **LOLLIPOP FLOWER «BLACK CURRANT»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 40 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

#### LOLLIPOP FLOWER «STRAWBERRY»



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 40 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 60
Production capacity (per month) 200 Items

## **LOLLIPOP FLOWER «STRAWBERRY»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 40 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 60
Production capacity (per month) 200 Items

## **LOLLIPOP HEART «PLUM»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 40 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20
Storage conditions Dry and cool place

Kind of packaging Packaging from composite materials

#### **LOLLIPOP HEART «BLACK CURRANT»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 40 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 60
Production capacity (per month) 200 Items

## **LOLLIPOP ROUND «BANANA»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 20 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 125
Production capacity (per month) 300 Items

## **LOLLIPOP HEART «STRAWBERRY»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 40 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

#### HARD CANDIES «BANANA»



Gluten free

Product group Confectionery & Cocoa preparations Product subgroup Sugar confectionery, Caramel & Dragee Product code 1702 90 Product line

Product weight GROSS 50 Gram (g) Storage terms (days) 270 Storage temperature min (C) 15 Storage temperature max (C)

Storage conditions Dry and cool place Kind of packaging Packaging from composite materials

Units per box Production capacity (per month) 1500 Items

## HARD CANDIES «PLUM - COLA - STRAWBERRY»



Gluten free

Product group Confectionery & Cocoa preparations Product subgroup Sugar confectionery, Caramel & Dragee Product code 1702 90 Product line

Product weight GROSS 100 Gram (g) Storage terms (days) 270 Storage temperature min (C) 15

Storage temperature max (C) Storage conditions Dry and cool place Kind of packaging Packaging from composite materials

20

Units per box

Production capacity (per month) 1000 Items

### **LOLLIPOP STAR «BANANA»**



Gluten free

Product group Confectionery & Cocoa preparations Product subgroup Sugar confectionery, Caramel & Dragee Product code 1702 90 Product line

Product weight GROSS 40 Gram (g) Storage terms (days) 270 Storage temperature min (C) 15 Storage temperature max (C)

Storage conditions Dry and cool place Kind of packaging Packaging from composite materials

#### **LOLLIPOP STAR «ORANGE»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 40 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 60 Production capacity (per month) 200 Items

#### **LOLLIPOP ROSE «PEACH»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 40 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 30
Production capacity (per month) 200 Items

## **LOLLIPOP ROSE «CHERRY»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 40 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

#### HARD CANDIES «BLACK CURRANT - CHERRY - MINT»



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 100 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 50

Production capacity (per month) 1000 Items

#### **LOLLIPOP ROSE «BANANA»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 40 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 30

Production capacity (per month) 200 Items

### **LOLLIPOP ROSE «ORANGE»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 40 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

#### **CANDY STICK «STRAWBERRY»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 20 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 100
Production capacity (per month) 1000 Items

### **CANDY STICK «BLACK CURRANT»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 20 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 100
Production capacity (per month) 1000 Items

## **CANDY STICK «PLUM»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 20 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

#### **CANDY STICK «ORANGE»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 20 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 100
Production capacity (per month) 1000 Items

## **CANDY STICK «QUINCE»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 20 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 100
Production capacity (per month) 1000 Items

## **CANDY STICK «PEACH»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 20 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

#### **CANDY STICK «CHERRY»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 20 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 100
Production capacity (per month) 1000 Items

## **CANDY STICK «COLA»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 20 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 100
Production capacity (per month) 1000 Items

## **CANDY STICK «LEMON»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 20 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

#### HARD CANDIES «ASSORTED»



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 150 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15

Storage temperature min (C) 15 Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 16
Production capacity (per month) 300 Items

### HARD CANDIES «ASSORTED»



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702
Product line

Product weight GROSS 300 Gram (g) Storage terms (days) 270

Storage temperature min (C) 15 Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 11

Production capacity (per month) 300 Items

## **HARD CANDIES «QUINCE - LEMON - STRAWBERRY»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 100 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 50

Production capacity (per month) 1000 Items

## **HARD CANDIES «CHERRY - QUINCE - ORANGE»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 100 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 50

Production capacity (per month) 1000 Items

### **LOLLIPOP ROSE «STRAWBERRY»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 40 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 30
Production capacity (per month) 200 Items

## HARD CANDIES «CHOCOLATE - BANANA - NUT»



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 100 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 50

Production capacity (per month) 1000 Items

#### HARD CANDIES «STRAWBERRY»



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 50 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 100
Production capacity (per month) 1500 Items

### HARD CANDIES «BLACK CURRANT»



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 50 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 100
Production capacity (per month) 1500 Items

## HARD CANDIES «CHERRY»



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 50 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

#### HARD CANDIES «PLUM»



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 50 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 100
Production capacity (per month) 1500 Items

## **HARD CANDIES «MINT»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 50 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 100
Production capacity (per month) 1500 Items

## HARD CANDIES «ASSORTED»



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 50 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

#### HARD CANDIES «ORANGE»



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 50 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 100
Production capacity (per month) 1500 Items

## HARD CANDIES «PEACH»



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 50 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 100
Production capacity (per month) 1500 Items

## HARD CANDIES «LEMON»



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 50 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from composite materials

### HARD CANDIES «COLA»



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 50 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 100
Production capacity (per month) 1500 Items

### HARD CANDIES «NUT»



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 50 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 100
Production capacity (per month) 1500 Items

# **HARD CANDIES «QUINCE»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 50 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

#### **LOLLIPOP ROSE «PLUM»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 40 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 30
Production capacity (per month) 200 Items

## **LOLLIPOP SPIRAL «BANANA»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 20 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

Units per box 125
Production capacity (per month) 300 Items

## **CANDY STICK «MINT»**



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1702 90
Product line

Product weight GROSS 20 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials

## HARD CANDIES «CHOCOLATE»



Gluten free

Product group
Confectionery & Cocoa preparations
Product subgroup
Sugar confectionery,
Caramel & Dragee
Product code
1806
Product line

Product weight GROSS 50 Gram (g)
Storage terms (days) 270
Storage temperature min (C) 15
Storage temperature max (C) 20

Storage conditions Dry and cool place
Kind of packaging Packaging from
composite materials