



SOUR CHERRY BISCUITS FLORES DE GINJA

200g



DESCRIPTION

Flores de Ginja Sour cherry biscuits

INGREDIENTS

Wheat flour, sour cherry, sugar, butter, almond, eggs, sour cherry flavouring and baking powder.

CHARACTERISTICS

Almond flavour and aroma with a note of dried sour cherries.

Net weight: 200 g

NUTRITIONAL INFORMATION

| PER 100G OF PRODUCT | |
|-------------------------|--------------------|
| Energy | 489 kcal / 2049 kJ |
| Fat | 22,4 g |
| out of which: saturated | 11,13 g |
| Carbohydrates | 63 g |
| out of which: sugars | 35 g |
| Protein | 7,4 g |
| Salt* | 0,06 g |

The salt content is exclusively due to the sodium naturally present.

PACKAGING

Keep in a cold and dry location, favouring air circulation and away from the light.

PRODUCTION METHOD

Handmade biscuits with no colors or preservatives. After the sour cherries are picked, they are selected and left to dry. Wheat flour mix is used to create this unique sour cherry biscuit.

INSTRUCTIONS FOR USE / SUGGESTED CONSUMPTION

Ready for consumption.

Ideal to pair with the Sour Cherry Stems and Leaves Infusion.

PRODUCER

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