RESPECT THAT TASTES GOOD

HOW CAN YOU RESCUE CHOCOLATE?

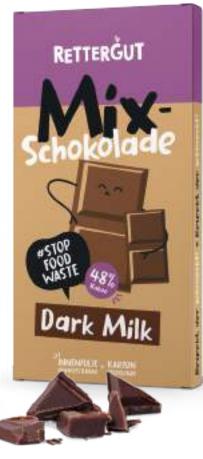


Production facilities have to be cleaned regularly in order to be able to produce different types of chocolate. This is the only way to ensure that no leftovers from a previous variety get mixed up with the subsequent production. During this changeover, "new" chocolate is pumped through the system until the previous chocolate is completely removed. It is precisely this mass of delicious chocolate that is usually thrown away! However, it is rescued by Rettergut and made into delicious mixed chocolate in climate neutral production. It then comes to you in environmentally friendly packaging.

THE ORIGINAL PACKAGING CAN BE DISPOSED OF IN THE PAPER BIN

MADE FROM 100% RESCUED CHOCOLATE















RETTERĞUT

Print 4-c Euroscale

Order quantity Starting at 200 pieces

Content Rettergut mixed chocolate, 80 g

Shelf life 6 months

Format Approx. 160 x 80 x 10 mm

Request the dimensions of the advertising space

as an imposition layout

Material Chocolate in compostable foil; promotional slipcase

made of white, FSC-certified cardboard, climate neutral

Delivery packing Product box containing 20 pieces, 8 product boxes

per shipping box

Delivery time Generally 10-20 working days after approval for

printing. Please also refer to the "Information" section

in the catalogue or go to go.pfile.de/agb-en

