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140G DARK, MILK AND WHITE CHOCOLATE

CHOCOLATE ADVENT CALENDAR

MØRK, MÆLKE- OG HVID CHOKOLADE
Ingredienser: Kakaobønner, sukker, kakaosmør, **mælkepulver, hasselnødder**. Mindst 40 % kakaotørstof.

DARK, MILK AND WHITE CHOCOLATE
Ingredients: Cacao beans, sugar, cocoa butter, **milk powder, hazel nuts**. Min. 40 % cocoa solids.

Næringsindhold pr. 100 g/ Nutrition Facts (per 100 g):

Energi/ Energy:	2381 kJ/ 570 kcal
Fedt/ Fat:	38 g
Mættede fedtsyrer/ Sat. fats:	12 g
Kulhydrat/ Carbohydrates:	37 g
Sukkerarter/ Sugars:	30 g
Protein:	7,3 g
Salt:	0,01 g

Friis-Holm began producing chocolate in 2008, and in 2014 Friis-Holm Chokolade A/S opened the first new chocolate factory in Denmark in more than fifty years. In 2012 Mikkel Friis-Holm was awarded by the Chocolate Society for his work on cocoa, taste and chocolate, and in 2017 he was awarded "Best chocolate maker in the world" by International Chocolate Awards in London.
A new factory with increased facilities for visitors has been raised in 2019.

I 2008 begyndte Friis-Holm at producere chokolade, og i 2014 åbnede Friis-Holm Chokolade A/S den første nye chokoladefabrik i Danmark i 50 år. I 2012 vandt Mikkel Friis-Holm Chokoladeselskabets årspris ifor sit arbejde med kakao, smag og chokolade, og i 2017 modtog han prisen "Bedste chokolademager i verden" ved International Chocolate Awards.
En ny fabrik med mulighed for at besøgende kan se alle aspekter af chokoladens tilblivelse er blevet opført i 2019.

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friisholmchokolade.dk

Idea and artwork: Siri Reiter

THE COLLECTIONS

SINGLE BEANS

The cacao in our single bean varieties stems from Nicaraguan and Guatemalan farmers who grow original sorts, rich in taste.

Discover how the genetics naturally give different flavors to the cacao.

- INDIO ROJO
- NICALISO
- JOHE
- MEDAGLA
- BARBA
- CHUNO
- RUGOSO

FERMENTATIONS

The Chuno beans have been turned differently during the 5-day fermentation.

The Rugosos are a study in old fashioned fermentation versus a more modern approach.

Our Madagascar beans have been dried unconventionally slowly and fast respectively, ending the fermentation process differently.

- CHUNO DOUBLE TURNED
- TRIPLE TURNED
- RUGOSO 70 %
- BAD FERMENTATION
- MADAGASCAR SLOW DRIED
- MADAGASCAR FAST DRIED

DARK MILK

We like our milk chocolates to have lots of cacao. They go from rich full bodied milk chocolate to the edge of dark chocolate.

- DARK MILK 55 %
- DARK MILK 65 %
- O'PAYO MILK 50 %

PERCENTAGES

Made with a mix of sorts from old heritage trees in the La Dalia region of Nicaragua, this chocolate has a strong aromatic acidity with deep cacao notes.

Experience how the sugar and cacao ratios influence the taste.

- LA DALIA 60 %
- LA DALIA 70 %
- LA DALIA 85 %
- LA DALIA 100 %

ORGANICS

Certified organic beans from a natural reserve in Northeast Nicaragua and organic cocoabutter from Equador together with Caribian cane sugar and Danish milk powder from Thiese Dairy make up this collection of chocolates.

- O'PAYO 68 %
- O'PAYO MILK 50 %
- WHITE 40 %

FRIISHOLMCHOKOLADE.DK

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1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24

456,2mm

837,6mm