

# Chocolate Tiffin Kit








## Kit Details




We wanted to make this as easy as possible for you to produce a kit really quickly and post it to your customers.

Here are the product codes and quantities of all the ingredients and packaging to break down and create the kit components:

## Ingredients

KEYLINK CODE	DESCRIPTION	WEIGHT
SCC521	 Callebaut Milk Chocolate Min C/S: 33.6%	130g
SCM424	 Honeycomb Bites; Fat Coated	40g
SCM560A	 Cacao Barry Crushed Wafer Filling	40g
SCN294A	 Dried Cranberries	50g
SCN268	 Whole Hazelnuts	30g

## Packaging

KEYLINK CODE	DESCRIPTION	QTY
SPT3614	 Polypropylene Satchel Bag 70x100x170mm <i>To package each of the 5 ingredients</i>	5 Units
SPM6100	 Reel of stickers <i>Use stickers to seal each bag of ingredients</i>	5 Stickers
SPM5131A	 Postal box; E flute white lined; 170x120x38mm	1 unit

## Costs

The total cost of one kit is approx. £2.84 excluding VAT!

This cost is based on purchasing the list of ingredients and packaging as stated above at standard cost and do not take into account any discounts you may be receiving.

## Kit Assembly

All that's left for you to do is weigh out all the ingredients into the relevant packaging, and label each packet so the end user knows which product is which.

### Then simply:

1. Insert the kit items into the postal box
2. Add the recipe sheet

Don't forget to print and add the recipe into the kit so your customer knows how to make it!

3. Add Label Information

For your convenience we have provided full labelling information for you to use, don't forget, you will need to alter this information if you use alternative chocolate or ingredients to the recipe, and don't forget to add your best before date!

4. Add a finished product image

We have made this image available for you to download if you wish to create a front label of your kit.

