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NEUHAUS 5021224

Neuhaus Belgian Chocolate Classic Discovery Collection User Manual

Model: 5021224

1. INTRODUCTION

This manual provides essential information for the proper handling, storage, and enjoyment of your Neuhaus Belgian Chocolate Classic Discovery Collection. Please read carefully to ensure the best experience with your chocolates.



Figure 1: The Neuhaus Belgian Chocolate Classic Discovery Collection, showcasing the elegant packaging and the assortment of chocolates within.

2. PRODUCT OVERVIEW AND CONTENTS

The Neuhaus Classic Discovery Collection is an assortment of 24 timeless Belgian chocolates, featuring a variety of milk, dark, and white chocolates with different fillings.

Key Features:

- Selection of 24 timeless Neuhaus milk, dark & white filled chocolates.
- Contemporary and elegant gift box hand-filled with pralinés, ganaches, and caramels.
- Proudly made in Belgium with care, using only fair and natural ingredients.
- Sustainably sourced cacao.
- All ingredients are of 100% natural origin, non-GMO, and without palm oil.

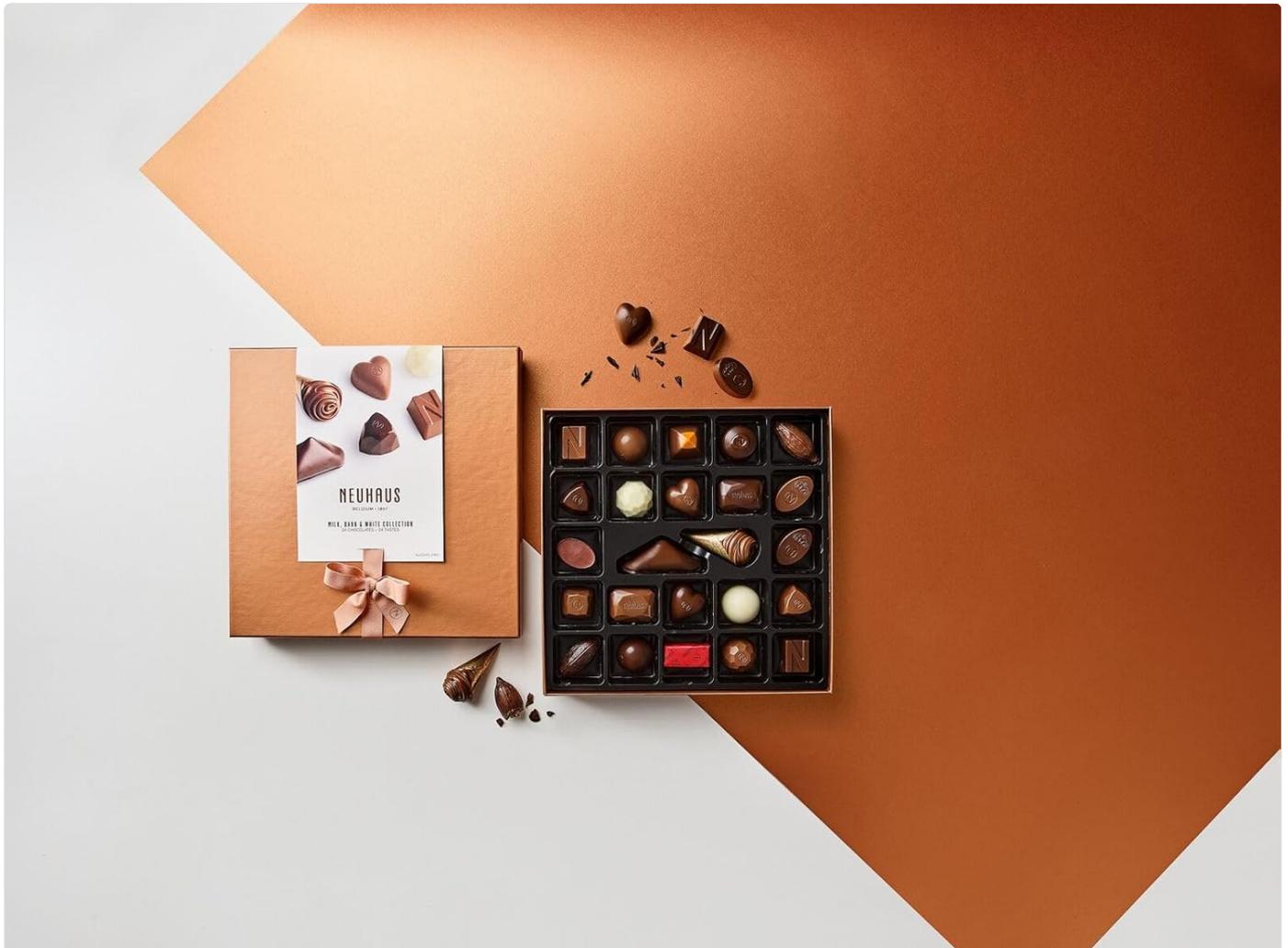


Figure 2: A detailed view of the assorted chocolates, highlighting the variety of shapes and colors.

3. USAGE INSTRUCTIONS

Opening the Box:

1. Carefully untie the ribbon securing the box.
2. Lift the lid to reveal the chocolate assortment.

Enjoying the Chocolates:

The chocolates are ready to be enjoyed directly from the box. For optimal taste, allow chocolates to reach room temperature (approximately 20-22°C or 68-72°F) before consumption if they have been stored in a cooler environment.

4. STORAGE AND CARE

Proper storage is crucial to maintain the quality and flavor of your Neuhaus chocolates.

- **Temperature:** Store in a cool, dry place, ideally between 15-18°C (59-64°F). Avoid extreme temperature fluctuations.

- **Humidity:** Keep away from humidity.
- **Light:** Protect from direct sunlight and strong artificial light.
- **Odors:** Store away from strong-smelling foods or substances, as chocolate can absorb odors.
- **Refrigeration:** Refrigeration is generally not recommended as it can cause sugar bloom (a white film on the chocolate surface) and alter texture. If refrigeration is unavoidable in very warm climates, place the sealed box in an airtight container before refrigerating, and allow it to slowly return to room temperature before opening to prevent condensation.

As per manufacturer's instructions: "Simply open and enjoy the chocolates directly from the box. Store in a cool, dry place."

5. NUTRITIONAL INFORMATION

Below is the nutritional information for the Neuhaus Belgian Chocolate Classic Discovery Collection. Values are approximate and may vary slightly per chocolate type within the assortment.

| Nutrition Facts | |
|---|------------|
| 9 servings per container | |
| Serving size | 30g |
| Amount per serving | |
| Calories | 160 |
| % Daily Value* | |
| Total Fat 11g | 14% |
| Saturated Fat 6g | 29% |
| <i>Trans Fat</i> 0g | |
| Cholesterol 5mg | 2% |
| Sodium 15mg | 1% |
| Total Carbohydrate 14g | 5% |
| Dietary Fiber 1g | 5% |
| Total Sugars 12g | |
| Includes 10g Added Sugars 20% | |
| Protein 2g | |
| Vitamin D 0.4mcg | 2% |
| Calcium 30mg | 3% |
| Iron 1.9mg | 11% |
| Potassium 130mg | 3% |
| <small>*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.</small> | |

Figure 3: Nutrition Facts for the Neuhaus Classic Discovery Collection. Serving size 30g, 160 calories per serving.

Key Nutritional Data (per 30g serving):

- Calories: 160
- Total Fat: 11g (14% Daily Value)
- Saturated Fat: 6g (29% Daily Value)
- Cholesterol: 5mg (2% Daily Value)
- Sodium: 15mg (1% Daily Value)
- Total Carbohydrate: 14g (5% Daily Value)
- Dietary Fiber: 1g (5% Daily Value)
- Total Sugars: 12g (Includes 10g Added Sugars, 20% Daily Value)
- Protein: 2g

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.

6. ALLERGEN INFORMATION AND INGREDIENTS

Neuhaus chocolates are crafted with high-quality ingredients. Please be aware of potential allergens.

Common Allergens:

- Contains: Milk, Hazelnuts, Wheat, Soy, Almonds, Walnuts.
- May contain traces of other tree nuts, peanuts, and sesame.

Ingredients (Pralines Assortment):

Milk chocolate (sugar, whole milk powder, cocoa butter, cocoa mass, emulsifier: soy lecithin, natural vanilla flavouring), sugar, hazelnuts, cocoa butter, cocoa mass, whole milk powder, butter oil (milk), almond paste, butter (milk), stabiliser: glycerol of rapeseed, coconut fat, rice flour, glucose-fructose syrup, candy syrup, wheat flour, raspberry, acacia honey, condensed milk, emulsifier: soy lecithins, rapeseed lecithins, stabiliser: sorbitols of wheat, invert sugar syrup, butter oil (milk), caramelised sugar, sugar syrup, butter concentrate (milk), honey, potato starch, salted butter (milk), raising agent: sodium carbonates, salt (Guérande), malted barley flour, spices, egg white, fruit extract, carotenes, paprika extract, riboflavins, corn oil, cinnamon, cocoa powder, nuts, groundnuts and sesame.

Neuhaus supports sustainable cocoa farming through UTZ certified cocoa. More information at www.utz.org.

Statements regarding dietary supplements have not been evaluated by the FDA and are not intended to diagnose, treat, cure, or prevent any disease or health condition.

7. PRODUCT SPECIFICATIONS

| Attribute | Detail |
|--------------------|--|
| Brand | NEUHAUS |
| Model Number | 5021224 |
| ASIN | B0158Z85UI |
| Product Dimensions | 9.13 x 9.13 x 1.46 inches |
| Item Weight | 1.09 Pounds |
| Units | 9.34 Ounce |
| Item Form | Gift Box |
| Chocolate Type | Milk, Dark, White Chocolate Assortment |
| Diet Type | Vegetarian |

8. TROUBLESHOOTING

While Neuhaus chocolates are crafted with the highest quality, issues can sometimes arise due to external factors. Here are some common concerns and solutions:

Issue: Chocolates appear melted or misshapen.

Cause: Exposure to high temperatures during transit or storage.

Solution: While melted chocolate is safe to consume, its texture and appearance may be compromised. Store the box in a cool, dry place immediately upon receipt. If the issue persists or significantly impacts quality, please contact customer support.

Issue: White film or discoloration on chocolates (Sugar Bloom/Fat Bloom).

Cause: Sugar bloom occurs when chocolate is exposed to moisture, causing sugar crystals to rise to the surface. Fat bloom occurs due to temperature fluctuations, causing cocoa butter to separate and crystallize on the surface.

Solution: Both sugar and fat bloom are harmless and do not affect the safety of the chocolate, though they can alter

appearance and texture. Ensure proper storage conditions as outlined in Section 4 to prevent this. If the product arrived with significant bloom, contact customer support.

9. CUSTOMER SUPPORT AND WARRANTY

For any questions, concerns, or support regarding your Neuhaus Belgian Chocolate Classic Discovery Collection, please refer to the contact information provided on the product packaging or visit the official Neuhaus website.

Neuhaus stands by the quality of its products. While specific warranty details for consumable goods like chocolates are typically not provided, any issues related to product quality or condition upon arrival should be directed to the retailer or Neuhaus customer service for assistance.

You can visit the official Neuhaus store on Amazon for more information: [Neuhaus Amazon Store](#).

10. ADDITIONAL RESOURCES

For more visual information about the product, please see the video below. Note that this video is provided by a customer and shows the product packaging and contents.

No official seller-provided product videos are available for embedding in this manual.

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This manual is for informational purposes only. Product specifications are subject to change without notice.