



BONIERI



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Imperial Egg & Award Winning Chocolate

Bonieri's Imperial Eggs are filled with melt in the mouth gianduja pralines. Available in a range of colours and designs, each egg contains our award winning triple layered cremini or classic gold gianduiotti. Both pralines have no dairy or gluten. The egg is packaged in a gift bag and tied with satin ribbon.

These beautiful decorative eggs offer something different to the usual chocolate shell for Easter. Not only does the egg come with delicious chocolate treats but, it remains as a decorative keepsake for jewellery and other personal items.

Bonieri's traditional recipe chocolates won Gold Stars at the Great Taste awards 2014 and can be found stocked on the shelves of Harrods as well as select independent delicatessens.

Showcasing the finest gianduja products from Turin, Bonieri's stylish 'Bella' selection boxes and ribboned bags combine exquisite taste with Italian passion and style. The Imperial Egg retails at £10.95 and is available now online at www.bonieri.com

Ends

**For all press enquiries, samples or further information please contact:
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BONIERI

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Notes for editors:

About Bonieri

Bonieri is a boutique brand of luxury chocolates and other specialities from Turin in the Piedmont region of northern Italy.

With the 'Tonda Gentile delle Langhe' hazelnut at its heart, Bonieri range includes traditional gianduiotti, cremini and other gianduja products: a rich velvet smooth hazelnut praline that melts as it touches the tongue. The gianduiotti are all gluten and dairy free and are made using over 30% hazelnut.

Manufactured and packaged with true Italian passion and style, Bonieri's gianduja is made using ancient recipes and only the highest quality ingredients including the Piedmont hazelnut and Madagascar Bourbon vanilla beans.

Bonieri's range also includes chocolate covered crumbly nougat, award winning luxury spreads and 55% chocolate shot glasses.

More information about the whole range can be found online at www.bonieri.com

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Awards

Bonieri won gold stars at the world's largest blind-tasted food awards Great Taste 2014.

The triple layered Cremini praline and the 40% hazelnut Gianduja Spread stood out in their categories and were awarded stars. The Cremini and the spread now carry the Great Taste logo as a sign of a great tasting product.

Judges comments for the Cremini were:

"(We) loved the creaminess of this praline chocolate. The hazelnut develops in the mouth and the layered look is most appealing... it's very easy to eat and melts away beautifully in the mouth."

Comments for the spread included:

"A great balance of chocolate and a fresh burst of nuts. A delicious, rich, satisfying dip with so many possibilities. A really good product."

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