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[Translation from Russian to English]

I thank everyone who expressed interest in my products.

I would like to build a transparent and trusting relationship with my prospective buyer. I

I will tell you which raw materials and which ingredients I use in manufacturing my product, that is, chocolate.

The raw chocolate I work with does not contain palm oil, corn syrup or starch products. I use the natural product - CHOCOLATE, not the chocolate mass.

I use 4 types of chocolate: dark chocolate, milk chocolate, caramel chocolate and white chocolate.

As fillings for the chocolate candies, I use various products such as cream, fruit juices and fruit puree, nuts, glucose syrup, invert sugar, pectin, butter and all kinds of chocolate, of course.

For coloring the chocolate decoration, I use natural colorants. These are dried berries and fruits, as well as herbs. I also use food coloring. I buy it in specialty stores.

I pay much attention and will be paying in the future to the shelf life of my products without the use of chemical preservatives. The shelf life of the nut product line is 1.5 months, the fruit product line - 1 month and the jelly product line - 2 months, at a storage temperature of 18-20 degrees Celsius.

And here comes the moment when the recipes, technology and skills of chocolatier become part of the process.

The result of work.

The thinner the body of candies, the higher the qualifications of the master. I decorate every candy separately.

\_\_ thank you!