cut lines bleed size _____ folds **TEMPLATE FOR FULL SIZE 30 DOOR ADVENT CALENDAR WITH TRAY** Milk Chocolate type: Specification number: TBC Last updated 05/11/2024 Helpful advice on preparing artwork To ensure the best a quickest results when submitting your artwork here's a little list of things to bear in mind: 29 5 14 **1. File Formats.** We can accept various file formats for artwork including: .pdf (portable document format)* .ai (adobe illustrator file)* .eps (encapsulated post script)* .bmp (bitmap) .jpeg (joint photographic experts group) .png (portable network graphics) .psd (photoshop document * Preferred formats 19 2. Resolution. Please use high resolution images. (we recommend 300 dots per inch as a minimum). 3. Text/Fonts. To avoid missing font issues please either: Convert your text to outlines send the relevant font files with your artwork. 4. Template lines. Please create your artwork on a different layer to the cut, bleed and fold lines. If you're saving to a single layer file such as a Jpeg then remove these lines when you have positioned your elements and before **26** 18 25 sending us your artwork. 5. Traceability If your product is for resale, please don't forget this! (It's a legal requirement). Replace the text "Company Name" and "Company Postcode" with your company's name and postcode "If you're selling food in Great Britain (England, Wales and Scotland), you must also include the name and address of the UK or EU business responsible for the information on the food. If the business is not in the UK or EU, you must include the name and address of the importer." https://www.gov.uk/food-labelling-and-packaging/food-labelling-what-you-must-show 6 Door Numbers 28 30 Please double check that all numbers are present and that they are visible against the background image. **Reverse Print** if you are having print on the inside of the calendar doors you can use this same template but flipped to a mirror image for the reverse print. Don't forget the top left door then becomes the top right door! 23 16 Nutritional Information Typical Values Per 100g Energy (kJ/kcal) 2301/551 Fat 32.9g of which Saturates 19.9g Carbohydrate 55.0g of which Sugars 52.6g Dietary Fibre 1.9g Protein 7.5g Salt 0.23g 30 Solid Milk Chocolate Shapes Storage Instructions: Ingredients: Milk Chocolate (Sugar, Whole <u>Milk</u> Powder, Cocoa Butter, Cocoa Mass, , Emulsifier: Store in a cool, dry place. Avoid direct sunlight Lecithins (<u>Soya</u>), Natural Vanilla Flavouring). Do not refrigerate. Milk Chocolate contains Cocoa Solids 30%, Milk Made in the UK for Allergy Advice: For allergens see ingredients in **bold** and underlined. May contain nuts. Company Name PST CDE Net Weight 75g Θ Best Before: