

Chocolate limes

From the sweeties.net wiki

Chocolate limes are lime flavoured boiled sweets with a chocolate centre. The UK retailer Sweets and Candy describes them as lime flavoured boiled sweets with a smooth, chocolatey centre.

What is in them

Chocolate Limes, as listed by Sweets and Candy. Sugar, glucose syrup, water, dark chocolate containing soya, icing sugar, flavouring, and the colours E133 and E102. The retailer lists them as suitable for vegetarians.

The shell is a boiled sweet, made by cooking sugar and glucose syrup until almost no water is left, and the dark chocolate forms the centre: see [how are boiled sweets made?](#)

Where the green comes from

The recipe lists only two colours: brilliant blue, E133, and tartrazine, E102, which is yellow. Mixed together, blue and yellow make green. Tartrazine is one of the six colours that must carry the warning may have an adverse effect on activity and attention in children, and the listing shows it: see [the Southampton six colours](#)

Allergy points

- **Soya.** The dark chocolate contains soya: see [soya in sweets](#)
- **Milk.** Milk is not listed as an ingredient, but the retailer warns that the sweets may contain milk: see [what does may contain mean on sweets?](#)
- **Nuts and gluten.** The retailer also warns that they may contain nuts and gluten.

Safety

The shell is a hard boiled sweet. The NHS says not to give young children hard foods such as boiled sweets, because of the risk of choking: see [hard sweets and young children](#)

In our pick and mix

We do not sell chocolate limes, but we do sell other traditional boiled sweets, such as [SW034](#) and [SW037](#). Each card opens up to show the full ingredients and allergens for the sweets we actually stock.

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