

Callebaut 28% White Chocolate-Block

Recipe N° W2 is another one of Octaaf Callebaut's original recipes that has grown into many chefs' preferred chocolate. This chocolate is as Belgian as can be, since it's predominately made with milk from cows grazing on Belgian pastures and sugar from locally grown sugar beets. It has a delightful taste with pronounced milky, creamy, caramelly and vanilla notes that are in perfect balance. W2 can be paired with a wide range of ingredients and flavors: from sour to bitter, spices to herbs and from fruits to beers.



Product Details

Item	130110
Brand	Callebaut
Sold By	EA
Pack Qty	5
Pack Size	11 LB
Case GTIN/EAN/UPC	5410522233421
Unit UPC	5410522233414
Country of Origin	Belgium
Shelf Life from Production	18 months
Storage	Dry
Kosher	Yes
Gross Case Weight	56.82 LB
Ingredients	Sugar, cocoa butter, whole milk powder, soy lecithin, natural vanilla flavor.