

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. |