

Callebaut 60.6% Dark Chocolate-Block

This recipe offers the same roasted cocoa and mild taste as recipe N° 60-40-38, yet contains less cocoa butter. Its very thick fluidity makes it ideal for baking applications with lots of chocolate taste. Incorporate it in your doughs and batters, and watch it resist oven temperatures without burning! Pair it with lots of fruity and spicy ingredients or even coffees and teas for exciting flavor combinations!



Product Details

Item	130101
Brand	Callebaut
Sold By	EA
Pack Qty	5
Pack Size	11 LB
Case GTIN/EAN/UPC	5410522118179
Unit UPC	5410522043617
Country of Origin	Belgium
Shelf Life from Production	24 months
Storage	Dry
Kosher	Yes
Gross Case Weight	56.82 LB
Ingredients	Unsweetened chocolate, sugar, cocoa powder, soy lecithin, natural vanilla flavor.