

## 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

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