

## Callebaut 70% Dark Chocolate & 30% Hazelnuts Gianduja-Block

Gianduja Dark is a smooth and creamy mix of Callebaut's dark chocolate and a pure hazelnut paste. The cream is mixed, conched and to create a lovely balanced taste, and a smooth, homogeneous texture for great mouthfeel. Gianduja Dark comes in a semi-solid cream that can easily be cut into confectionery delights or enrobed with chocolate. After softening, it can even be piped into molded chocolate shells, pralines or chocolate bars. After melting, it becomes a perfect base for flavoring ice cream and pastry interiors such as mousse, bavaois and crèmeux.



### Product Details

<b>Item</b>	130103
<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>	5410522024043
<b>Unit UPC</b>	5410522024067
<b>Country of Origin</b>	Belgium
<b>Shelf Life from Production</b>	18 months
<b>Storage</b>	Dry
<b>Kosher</b>	Yes
<b>Gross Case Weight</b>	60.57 LB
<b>Ingredients</b>	Sugar, hazelnuts, cocoa butter, whole milk powder, unsweetened chocolate, soy lecithin.