

# 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

Item	130103
Brand	Callebaut
Sold By	EA
Pack Qty	5
Pack Size	11 LB
Case GTIN/EAN/UPC	5410522024043
Unit UPC	5410522024067
Country of Origin	Belgium
Shelf Life from Production	18 months
Storage	Dry
Kosher	Yes
Gross Case Weight	60.57 LB
Ingredients	Sugar, hazelnuts, cocoa butter, whole milk powder, unsweetened chocolate, soy lecithin.