

## Callebaut Callets-Dark Chocolate 54.5%

One of the authentic recipes by Octaaf Callebaut that has grown into an iconic Callebaut recipe worldwide. Like all finest Belgian chocolates, it is made from the signature Wieze blend. Whole bean roasting guarantees its full-bodied taste, solid cocoa body and fine, fruity notes. This master in balance pairs perfectly with a wide variety of ingredients and works in all applications ranging from confectionery to biscuits, sauces and drinks.



### Product Details

<b>Item</b>	054013
<b>Brand</b>	Callebaut
<b>Sold By</b>	EA
<b>Pack Qty</b>	2
<b>Pack Size</b>	22 LB
<b>Case GTIN/EAN/UPC</b>	5410522232998
<b>Unit UPC</b>	5410522232981
<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>	46.823 LB
<b>Ingredients</b>	Unsweetened chocolate, sugar, cocoa butter, soy lecithin, natural vanilla flavor.