

Callebaut Callets-Dark Chocolate 60.6%

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!

CALLEBAUT FINEST BELGIAN CHOCOLATE L66-40 ADA ANA CALLETS* BARK CALLETS* TENEST BARKONIE TENEST BARKONI

Product Details

Item	130199
Brand	Callebaut
Sold By	EA
Pack Qty	2
Pack Size	22 LB
Case GTIN/EAN/UPC	5410522189247
Unit UPC	5410522189254
Country of Origin	Belgium
Shelf Life from Production	24 months
Storage	Dry
Kosher	Yes
Gross Case Weight	46.823 LB
Ingredients	Unsweetened chocolate, sugar, cocoa powder, soy lecithin, natural vanilla flavor.