

## Callebaut Callets-White Chocolate 28% (Special Order\*)

Recipe N° W2 is predominately made with milk from cows grazing on Belgian pastures and sugar from locally grown sugar beets. It has a delightful taste with pronounced milky, creamy, caramelly and vanilla notes that are in perfect balance. W2 can be paired with a wide range of ingredients and flavors: from sour to bitter, spices to herbs and from fruits to beers.

With its medium fluidity, this is a great all-round chocolate. Used in chocolate bars or hollow figures, it takes you by surprise with its lovely satin gloss and snappy texture. And fully rely on it to flavor mousses, crèmes, ice creams, drinks, and sauces.



### Product Details

|                                   |   |
|-----------------------------------|---|
| <b>Item</b>                       | 130116  |
| <b>Brand</b>                      | Callebaut   |
| <b>Sold By</b>                    | CS  |
| <b>Pack Qty</b>                   | 2   |
| <b>Pack Size</b>                  | 22 LB   |
| <b>Case GTIN/EAN/UPC</b>          | 5410522230918   |
| <b>Unit UPC</b>                   | 5410522230925   |
| <b>Country of Origin</b>          | Belgium   |
| <b>Shelf Life from Production</b> | 12 months   |
| <b>Storage</b>                    | Dry   |
| <b>Kosher</b>                     | Yes   |
| <b>Gross Case Weight</b>          | 44.09 LB  |
| <b>Ingredients</b>                | Sugar, cocoa butter, whole milk powder, lecithin (soy), natural vanilla flavor. |
| <b>Availability</b>               | *Special Order - Please contact your sales representative for more information. |