

## Callebaut Unsweetened Cocoa Liquor-Block

This is 100% pure cocoa, made from roasted beans, and ground into a smooth and homogeneous liquor. This unsweetened soul of chocolate is great for tuning and intensifying the flavor of your chocolates. It can be easily mixed with chocolate to achieve a more intense taste and color or to create your signature chocolate recipe. Cocoa mass also makes for a great ingredient for flavoring ice cream, ganaches, pralines or other ingredient bases to achieve a deeper, darker color and more intense cocoa taste.



### Product Details

<b>Item</b>	130109
<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>	5410522506174
<b>Unit UPC</b>	5410522506167
<b>Country of Origin</b>	Belgium
<b>Shelf Life from Production</b>	36 months
<b>Storage</b>	Dry
<b>Kosher</b>	Yes
<b>Gross Case Weight</b>	56.82 LB
<b>Ingredients</b>	Unsweetened chocolate.