

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

Item	130109
Brand	Callebaut
Sold By	EA
Pack Qty	5
Pack Size	11 LB
Case GTIN/EAN/UPC	5410522506174
Unit UPC	5410522506167
Country of Origin	Belgium
Shelf Life from Production	36 months
Storage	Dry
Kosher	Yes
Gross Case Weight	56.82 LB
Ingredients	Unsweetened chocolate.