

WHITE CHOCOLATE COUVERTURE



Net Weight: 500g



SPECIFICATIONS

PRODUCT/ FLAVOR	TASTE PROFILE	FLUIDITY	COMPOSITION				BEAN ORIGIN
ALICIA 35%	Caramel: ██████ Creamy: ██████████ Milky: ██████████ Sweet: ██████	●●●●○	COCOA MILK %	TOTAL FAT %	SUGAR %	Ghana	
			(35)	(33)	(44)		
IVANA 30%	Caramel: ██████ Creamy: ██████████ Milky: ██████████ Sweet: ██████	●●●●○	COCOA MILK %	TOTAL FAT %	SUGAR %	Ghana	
			(30)	(26)	(37)		(44)

FORMAT	PACKAGING		STORAGE	SHELF LIFE
● Coins	📦 Retail Box	500g / 1kg	12-20°C Clean and dry	18 Months
📦 Blocks	📦 Stand-up Pouch	2kg		
	📦 Bag in Box	15kg		



HOW TO TEMPER



1. Melt to 45°C



2. Temper on table top to 26/27°C



3. Heat up and use at 28/29°C



ADVANTAGES



Black Bourbon Vanilla



Pure Cocoa Butter



7 Rolls Refined



Conched To Perfection



Whole French Milk



CERTIFICATES



Kosher



Gluten-Free



No Soy



Non-GMO



HALAL IDCP