

BAKING CHOCOLATE

The ideal chocolate for bakery and pastry applications. Intense chocolate taste, smooth texture with a lovely snap. Resists high oven temperatures, perfect for cookies, muffins, croissants, bread rolls, cake and more.



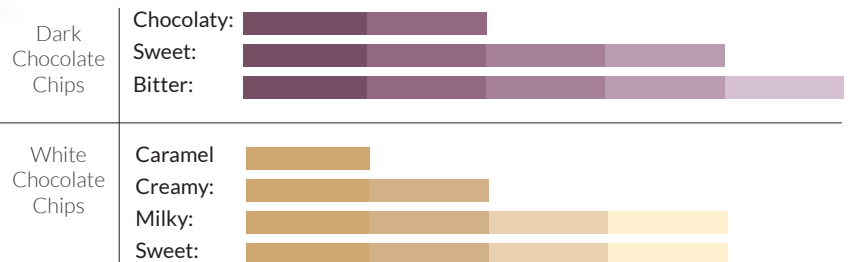
SPECIFICATIONS

PRODUCT/FLAVOR	FLUIDITY	COMPOSITION				SHELF LIFE	STORAGE
Dark Chocolate Chips	- ◆◆◆◆◆ +	COCOA % 50	MILK % 0	TOTAL FAT % 28	SUGAR % 50	24 Months	12-20°C Clean and dry
White Chocolate Chips	- ◆◆◆◆◆ +	COCOA % 21	MILK % 26	TOTAL FAT % 27	SUGAR % 53	18 Months	

FORMAT			PACKAGING		
◆	Mini Drops	7000 pcs/kg	📦	Retail Box	500g / 1kg
◆	Medium Drops	3500 pcs/kg	📦	Stand-up Pouch	2kg
🍴	Batons	7cm length	📦	Pail	3kg
			📦	Bag in Box	15kg



TASTE PROFILE



ADVANTAGES



Black Bourbon Vanilla



Transfat Free



Bake Stable



Silky and Smooth



CERTIFICATES



Kosher



Gluten-Free



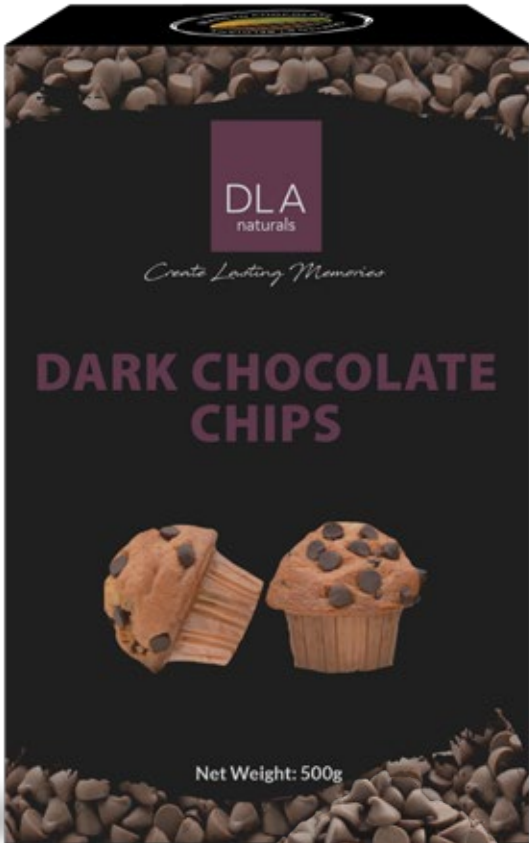
No Soy



Non-GMO



HALAL IDCIP



Net Weight: 500g

