

7665 - Dark Brune Pate A Glacer

Pâte à Glacer Brune delivers a shiny finish like chocolate with its intense dark brown colour, while it remains liquid at 40°C without hardening. It guarantees optimal coating and perfect enrobing without compromising the quality of your finished products, thanks to its unique vegetable fat composition that ensures a more uniform crystallisation behaviour compared to cocoa butt...



MARKETING

Say goodbye to the complexities of tempering chocolate with our dark soft set compound that requires no tempering, making it perfect for operators with varying technical expertise.

Nutrition Facts

Servings per container

Serving Size

Amount Per Serving

Calories

% Daily Value*

Total Fat %

Saturated Fat %

Trans Fat

Cholesterol %

Sodium %

Total Carbohydrates %

Dietary Fiber %

Total Sugars

Includes Added Sugars %

Protein

Vitamin D %

Calcium %

Iron %

Potassium %

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
M9VSB656		13073419202536		1/11 LB		
Brand	Brand Owner	GPC Description				
Cacao Barry	Barry Callebaut USA LLC	Chocolate and Chocolate/Sugar Candy Combinations - Confectionery				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
11.822 LBR	11 LBR	No		Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
8 INH	7.9 INH	7.2 INH	0.26 FTQ	08x05	394 Days	35 FAH / 37.5 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors		
N/A	N/A	N/A		N/A		

HANDLING SUGGESTIONS

See label for suggestions-----

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - UN
- Eggs - UN
- Soybean - UN
- Wheat - UN
- Sesame - UN
- Molluscs - UN
- Peanuts - UN
- Tree - UN
- Fish - UN
- Shellfish - UN
- Crustaceans - UN

INGREDIENTS

Cacao Barry

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PREPARATION & COOKING SUGGESTIONS

See label for suggestions

SERVING SUGGESTIONS

It is ideal for viennoiserie, coating your cookies, brownies, biscuits, donuts, madeleine, génoise, cakes, etc.

MORE INFORMATION