

Valrhona

12141 - Ariaga White 30% Chocolate

Delicately sweet with a hint of vanilla, Ariaga Blanche 30% is a classic and balanced white-chocolate



MARKETING

Ariaga Blanche 30% is a smooth, delicately sweet white chocolate with rich vanilla notes. Perfectly balanced, it's ideal for pastry, ganache, mousse, and enrobing applications.

Nutrition Facts	
125 Servings per container	
Serving Size	34.0 PC
Amount Per Serving	
Calories	230
% Daily Value*	
Total Fat 14 g	22%
Saturated Fat 9 g	44%
Trans Fat 0 g	
Cholesterol 5 mg	2%
Sodium 35 mg	1%
Total Carbohydrates 22 g	7%
Dietary Fiber 0 g	0%
Total Sugars 22 g	
Includes 0 g Added Sugars	0%

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
12141		03395328167472		2/5 KG		
Brand	Brand Owner		GPC Description			
Valrhona	Valrhona Inc.		Chocolate and Chocolate/Sugar Candy Combinations - Confectionery			
Gross Weight		Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
23.14 LBR		22.05 LBR	No	France	Yes	No
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
12.5 INH	10.6 INH	10.5 INH	0.81 FTQ	13x06	351 Days	60 FAH / 77 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

Store in a cool, dry place between 16–18°C (60–64°F), away from direct sunlight and strong odors. Avoid refrigeration to prevent moisture and flavor changes. Keep tightly sealed to maintain freshness.-----

- 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 - C

Eggs - N

Soybean - N

Wheat - MC

Sesame - N

Molluscs - N
- Peanuts - N

Tree - MC

Fish - N

Shellfish - N

Crustaceans - N

INGREDIENTS

White Chocolate (30% cocoa butter minimum). Sugar, cocoa butter, whole MILK powder, dried skimmed MILK, emulsifier: lecithin, natural vanilla flavour. This product may contain traces of nuts and gluten

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PREPARATION & COOKING SUGGESTIONS



Melt gently at 40–45°C (104–113°F), stirring often. For tempering: melt to 45°C, cool to 26–27°C, then reheat to 28–29°C. Keep warm and covered during use.

SERVING SUGGESTIONS



Valrhona Ariaga Blanche 30% is a smooth white chocolate with delicate vanilla notes. Ideal for ganache, mousse, pastry creams, ice cream, and enrobing. Serve as shavings, bark, dipped fruits, or hot chocolate. Pairs well with passionfruit, pistachio, and cardamom.

MORE INFORMATION

