

# 164673 - Cocoa Butter Buttons



Uniformly sized, round, dome-shaped light yellow buttons with flat bottom. Each button weighs 0.8 grams. Hard solid at room temperature. Homogenous liquid when melted. Free from any off-flavors. It is used to increase fluidity and protect and promote hardening of candies. easier to measure and melt opposed to a hard block. Can also use these to color chocolate, to enhance your ...



## MARKETING

Fat obtained by compression of the roasted cocoa bean. An essential product for decorative chocolate work. To adjust viscosity of any couverture. As a medium for coloring chocolate. Melt with an equal part of couverture and use for spray gun. Also useful with transfer sheets and silk-screening.

## Nutrition Facts

14 Servings per container

**Serving Size** **100GR**

**Amount Per Serving**  
**Calories** **900**

% Daily Value\*

**Total Fat** 99 g **127%**

Saturated Fat 60 g **300%**

Trans Fat 0 g

**Cholesterol** 0 mg **0%**

**Sodium** 0 mg **0%**

**Total Carbohydrates** 0 g **0%**

Dietary Fiber 0 g **0%**

Total Sugars 0 g

Includes 0 g Added Sugars **0%**

**Protein** 0 g

Vitamin D 0 mcg 0%

Calcium 0 mg 0%

Iron 0 mg 0%

Potassium 0 mg 0%

\* 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		
NOE200		00837775002492		1/3 LB		
Brand	Brand Owner	GPC Description				
Noel	Paris Gourmet	Chocolate and Chocolate/Sugar Candy Combinations - Confectionery				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
3.2 LBR	3 LBR	No	France	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
21 INH	16 INH	8 INH	1.56 FTQ	04x08	409 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

Dry (humidity < 60%) and cool (16-18°C/ 60-64°F)Store in a dry place, away from foreign odors and protected from direct sunlight-----

## ALLERGENS

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

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

## INGREDIENTS

Deodorized cocoa butter

Noel

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### PREPARATION & COOKING SUGGESTIONS

Melt using typical methods.

### SERVING SUGGESTIONS

To adjust viscosity of any couverture. As a medium for coloring chocolate. Melt with an equal part of couverture and use for spray gun. Also useful with transfer sheets and silkscreening.

### MORE INFORMATION