



MARKETING

Couverture dark chocolate - Callebaut Signature Collection - Dark Origin Chocolate Powerful roasted cocoa depth meets vibrant floral notes and bright yellow fruit, with gentle spices adding sophisticated complexity throughout.

Nutrition Facts

About 83 Servings per container

Serving Size 30 grams

Amount Per Serving
Calories 150

% Daily Value*

Total Fat 13 g 17%

Saturated Fat 8 g 39%

Trans Fat 0 g

Cholesterol 0 mg 0%

Sodium 1 mg 0%

Total Carbohydrates 14 g 5%

Dietary Fiber 4 g 13%

Total Sugars 8 g

Includes 8 g Added Sugars 16%

Protein 2 g

Vitamin D 0.6 mcg 3%

Calcium 10 mg 1%

Iron 5.5 mg 30%

Potassium 210 mg 4%

* 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 | | |
|-------------------------|-------------------------|--|---|------------------|-----------------|----------------------|
| CHD-O1BOFCA-US-U75 | | 05410522752434 | | 1/5.5 LB | | |
| Brand | Brand Owner | GPC Description | | | | |
| Callebaut | Barry Callebaut USA LLC | Chocolate and Chocolate/Sugar Candy Combinations - Confectionery | | | | |
| Gross Weight | Net Weight | Case/Catch Weight | Country Of Origin | Kosher | Child Nutrition | |
| 6.04 LBR | 5.5 LBR | No | Belgium | Yes | No | |
| Shipping | | | | | | |
| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To |
| 20.5 INH | 10.4 INH | 0.3 INH | 0.04 FTQ | 06x08 | 475 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 the product in a clean, dry (relative humidity max 70%) and odourless environment. Recommended storage temperature: 12-20°C.--- UNIT UPC: 5410522752441---

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

INGREDIENTS

Unsweetened chocolate 62.5%; sugar 27.0%; cocoa butter 10.0%; lecithin (an emulsifier) <1%; natural vanilla flavor <1%; milk <1%

Callebaut

752434 - Coverture Dark Chocolate 70%

Couverture dark chocolate



PREPARATION & COOKING SUGGESTIONS

Melt it and use it as a topping

SERVING SUGGESTIONS

Use it in molded chocolates and bars, coatings/glazes, desserts and cakes, and ice cream toppings.

MORE INFORMATION