

982074 - Amatika 46% Chocolate Block Vegan



Valrhona has created its first ever vegan Grand Cru, born from the unique cocoa of Madagascar. This 46% chocolate couverture combines the smooth sweetness of almond with the powerful aroma of single origin cocoa from Madagascar. PLANT-BASED Vegan pastry promotes the use of natural, plant-based and seasonal ingredients. Rather than using ingredients of animal origin such as eggs...



MARKETING

Certified Vegan 46% Chocolate Couverture from Madagascar. Dairy-Free, Soy-Free, GMO-Free, Plant-based couverture. Contains ground almonds. Multiple pastry applications.

Nutrition Facts

594 Servings per container

Serving Size 100.0 GR

Amount Per Serving

Calories **594**

% Daily Value*

Total Fat 43 g **43%**

Saturated Fat 23 g **23%**

Trans Fat 0 g

Cholesterol 40 mg **0%**

Sodium 0 mg **0%**

Total Carbohydrates 40 g **0%**

Dietary Fiber 6 g **0%**

Total Sugars 39 g

Includes 0 g Added Sugars **0%**

Protein 8.9 g

Vitamin D 0 mcg 0%

Calcium 61 mg 0%

Iron 2 mg 0%

Potassium 312 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		
28074		03395328291658		5/3 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	
19.85 LBR	19.8 LBR	No	France	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
10 INH	24 INH	14 INH	1.94 FTQ	12x06	180 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

After use, close hermetically the product to protect its properties and store him in the temperatures recommended up to the best-before date registered on the packaging. In a dry place where temperature is maintained at 16-18°C / 60-64°F---UNIT UPC: 3395328291672---

ALLERGENS

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

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

INGREDIENTS

sugar, cocoa butter, cocoa beans from Madagascar, ground ALMONDS 16.1%, emulsifier: sunflower lecithin, natural vanilla extract.

Valrhona

982074 - Amatika 46% Chocolate Block Vegan

Valrhona has created its first ever vegan Grand Cru, born from the unique cocoa of Madagascar. This 46% chocolate couverture combines the smooth sweetness of almond with the powerful aroma of single origin cocoa from Madagascar. PLANT-BASED Vegan pastry promotes the use of natural, plant-based and seasonal ingredients. Rather than using ingredients of animal origin such as eggs...



PREPARATION & COOKING SUGGESTIONS

Temper couverture

SERVING SUGGESTIONS

Mousse, Ganache, Ice Cream, Bars, Coating, Enrobing, Pastry Cream

MORE INFORMATION