



# SCHARFFEN BERGER

CHOCOLATE MAKER

BLENDING AMERICA'S *ORIGINAL*  
*CRAFT CHOCOLATE*. SINCE 1996.

## BAKING WITH THE *BEST* MEANS BAKING WITH *SCHARFFEN BERGER*



Scharffen Berger has long been a favorite of both home and professional bakers and chefs. Professional chefs swear by our dependable blend. It's why they keep choosing Scharffen Berger again and again. Our chocolate powder is the perfect for all your chocolate creations, cakes, cookies, icings, hot cocoa, cocktails, etc.

### *OUR STORY:* IGNITING A CRAFT MOVEMENT

Founded in 1996 by winemaker John Scharffenberger and fine food enthusiast Robert Steinberg, SCHARFFEN BERGER pioneered the farm-to-bar chocolate movement, employing a craft process that is still in place today. The founders perfected a unique blend that highlighted the true flavor of cacao instead of masking it with sugar and other additives. The result is an array of truly distinctive chocolates with balance and complexity normally reserved for exceptional wines.



[WWW.SCHARFFENBERGER.COM](http://WWW.SCHARFFENBERGER.COM)  
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**100% CACAO**  
unsweetened cocoa powder

INGREDIENTS: COCOA POWDER

ITEM	CASE
 6 43392 10121 6	 20643392101210

**PRODUCT INFO**

<b>PACKAGE NET WEIGHT</b>	5 lb.	<b>UNIT LOAD CUBE (CF)</b>	46.7
<b>CASE COUNT</b>	3	<b>PACKAGE DIMENSIONS (LxWxH) (in)</b>	11x15x5
<b>CASE NET WEIGHT (lbs)</b>	15	<b>CASE DIMENSIONS (LxWxH) (in)</b>	12x12x12
<b>UNIT LOAD NET WEIGHT (lbs)</b>	540	<b>UNIT LOAD DIMENSIONS (LxWxH) (in)</b>	48x40x42
<b>CASE GROSS WEIGHT (lbs)</b>	16	<b>CASES PER UNIT LOAD</b>	36
<b>UNIT LOAD GROSS WEIGHT (lbs)</b>	606	<b>HEIGHT x CASES PER TIER</b>	3 tiers at 12 cases per tier
<b>CASE CUBE (CF)</b>	1	<b>SHELF LIFE (MONTHS)</b>	24

