

SCHARFFEN BERGER

CHOCOLATE MAKER

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



BAKING WITH THE BEST MEANS BAKING WITH SCHARFFEN BERGER





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.

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.

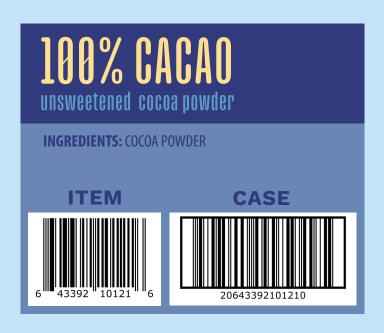








SLB COCOA POWDER



PRODUCT INFO

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



