



WHITE CHOCOLATE ECUADOR 35%

Legal Name
White Chocolate

Product Range
Single Origin

Product Description

CREAMY / VANILLA / ECUADORIAN CACAO BUTTER
This White Chocolate Ecuador 35% is characterized by the selection and the quality of fine cocoa butter. Its fresh milk and vanilla notes offers an ideal, creamy profile for multiple uses.

Ingredients List

Sugar from Ecuador, cocoa butter from Ecuador, whole milk powder, emulsifier (soy lecithin E322), natural vanilla extract. This product contains milk and soy.

Composition in %

SUGAR

39%

WHOLE MILK

25%

TOTAL FAT

42%

Packaging

SKU #	BAG	CASE NET WEIGHT	CASE GROSS WEIGHT
230169 (sample)	200g/0,44lb	4.8kg/10.6lb	5.8kg/12.8lb
2120	1kg/2.2lb	10kg/22lb	11kg/24,25lb
2118	2.5kg/5.5lb	10kg/22lb	11kg/24,25lb
2119	7.5kg/16.5lb	15kg/33lb	16kg/35,27lb

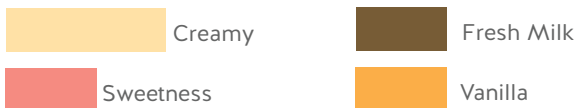
Shelf Life

12 months from date of production

Storage

Keep in a cool, dry place between 16-18°C (60-64°F)

Flavor Notes



Recommended Uses

Fluidity	🍴🍴🍴🍴	Molding	🍴🍴🍴🍴
Mousses	🍴🍴🍴	Machine Enrobing	🍴🍴🍴🍴
Sponges	🍴🍴	Ice Creams & Sorbets	🍴🍴🍴
Ganaches	🍴🍴🍴	Sauces & Beverages	🍴🍴🍴🍴

Tempering Curve

18°C > 45-48°C > 27-28°C > 29-30°C

Certifications and Guarantees

Kosher Certified | Halal Certified | Non-GMO Guaranteed
Non-Ionization Guaranteed

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