

	FLAVOR NOTES	CACAO	FAT	PARTICLE SIZE	VISCOSITY	SUGAR	CASE PACK (NET WT)	CASE ITEM #	CERTIFICATIONS	VEGAN	APPLICATIONS			
60.5%	Elegant chocolatey flavors with hints of raisins, vanilla and a smooth lingering caramel finish	60.5% SEMISWEET	40% (±2)	24 (±1)	85 (±5)	39% (±2)	3 x 3kg (19.8lbs) 11.3kg (25lbs)	1011156 11190			 BAKING	 CUSTARD	 GANACHE	
66%	Warm complex cocoa notes with hints of dried cherries, currants and roasted coffee	66% BITTERSWEET	37% (±2)	25 (±1)	85 (±5)	33% (±2)	3 x 3kg (19.8lbs) 11.3kg (25lbs)	1011051 11200				 BAKING	 CONFECTIONS	 TARTS
68%	Combines robust cocoa richness with notes of roasted coffee, nuts and raisins	68% DARK	40% (±2)	22 (±1)	85 (±5)	32% (±2)	3 x 3kg (19.8lbs) 11.3kg (25lbs) 1lbs block (30 lbs)	1011097 11192 22192			 BAKING	 MOUSSE	 ICE CREAM	
81%	Complex fudge-y notes with the slightest hints of raw almonds	81% DARK	45% (±2)	21 (±1)	50 (±5)	19% (±2)	3 x 3kg (19.8lbs)	1021051			 BAKING	 GANACHE	 GRANOLA	
99%	Rich, complex, smooth unsweetened chocolate; toasty undertones and hints of espresso	99% UNSWEETENED	53% (±2)	21 (±1)	40 (±5)	<1%	3 x 3kg (19.8lbs) 11.3kg (25lbs)	1011493 11499				 BAKING	 CONFECTIONS	 BEVERAGES
Peru 68% fruity	Tart berry notes with hints of cherry and light cocoa notes that linger. No fruit added	68% SINGLE-ORIGIN DARK	39% (±2)	22 (±1)	95 (±5)	32% (±2)	3 x 3kg (19.8lbs) 11.3kg (25lbs)	1021048 11570				 BAKING	 ENROBING	 GANACHE
Ghana 70% chocolatey	Rich, intensely fudge-like flavor with hints of roasted malt and caramel	70% SINGLE-ORIGIN DARK	40% (±2)	24 (±1)	95 (±5)	30% (±2)	3 x 3kg (19.8lbs)	1021047			 BAKING	 ICE CREAM	 ENROBING	
Peru + Ecuador 39% classic	Rich caramel notes accented with hints of butterscotch and honey	39% MILK	35% (±2)	21 (±1)	85 (±5)	32% (±2)	3 x 3kg (19.8lbs) 11.3kg (25lbs)	1021306 11322				 BAKING	 MOUSSE	 CONFECTIONS
Peru + Ecuador 54% cacao	Dark milk chocolate balanced with a rich fudgy flavor and a creamy finish	54% MILK	39% (±2)	21 (±1)	85 (±5)	24% (±2)	3 x 3kg (19.8lbs) 11.3kg (25lbs)	1011309 11491				 BAKING	 MOUSSE	 GANACHE
ROASTED CACAO NIBS	Nutty, toasty taste with a deep chocolate flavor; hints of chicory and coffee	100%	50-55%	-	-	-	6 x 1.5kg (19.8lbs) 11.3kg (25lbs)	1011165 21090				 GARNISH	 BEER	 ICE CREAM
COCOA POWDER	Rich chocolatey flavors balanced with a delicate acidity	100%	20-25%	-	-	-	3 x 2kg (13.2lbs) 23kg (50lbs)	1011642 11689				 BAKING	 ICE CREAM	 GARNISH
DRINKING CHOCOLATE CRUMBLES	Deep fudgy flavor with a velvety smooth texture	64%	34% (±2)	-	-	27% (±2)	3 x 3kg (19.8lbs) 11.3kg (25lbs)	1011166 21292			 BEVERAGES	 MOUSSE	 TOPPINGS	