





## Callebaut's chocolate for fountains is ready for you!

Is there anything more delicious and indulgent than warm, melted chocolate? Callebaut offers the perfect dark and milk chocolate for chocolate fountains! What a thrill for dessert buffets!

## Chocolates with the classic Callebaut taste

· Chocolate for fountains is available in dark and milk:



Evenly balanced between cocoa and sweet caramel. With natural vanilla.



Perfect balance with pronounced caramel flavour. With natural vanilla.

- Both tastes are based on Callebauts classic chocolates.
- The Callets™-form allows easy dosing and melting to feed the fountain.

## High in cocoa butter – guaranteed for fountains and fondue

- Callebaut adds extra cocoa butter to the recipes providing the chocolates with an extra high liquidity.
- Once melted, they are very runny and they remain very runny: ideal for fountains and fondues!



## **Technical specifications**

- · Shelf life: Dark 24 months Milk 18 months
- · Cool storage recommended: 12°-20°C
- Kosher Dairy status
- Avoid any addition of or contact with water (for hygiene/and to prevent the chocolate from thickening)
- Use the chocolate during maximum 2 days in a chocolate fountain, then change it (after cleaning and drying the fountain)

Түре	DESCRIPTION	MIN. % COCOA SOLIDS	MIN. % MILK SOLIDS	Packaging
CHD-N811F0UNNV-552	Dark chocolate for fountains with	56.9	-	Callets™ 2.5kg
CHD-N811F0UNNV-X27	balanced taste between cocoa and sweet.			Callets™ 800g
CHM-N823FOUNNV-552	Milk chocolate for fountains with	37.8	20.4	Callets™ 2.5kg
CHM-N823FOUNNV-X27	balanced, caramelly taste.			Callets™ 800g



