Callebaut presents a great new product for bakery products: Chocolate Chunks

With Callebaut's Chocolate Chunks, croissants, rolls, cakes and bread become a real treat for the true chocolate lover. Chocolate Chunks have it all: the size, the choice and the taste. They are simply made for bakery products and resist oven temperatures perfectly. Who can resist them?

Great in size – 100% chocolate – perfect for baking

Callebaut Chocolate Chunks are regularly shaped bits in 100% chocolate, perfect in size (8x8x6 mm). They have great taste and appearance, are low in cocoa butter and so are ideal for inclusion in bakery products.
The processing? Easy! Just add them to the dough… and ready! Well encapsulated, the Chocolate Chunks resist temperatures up to 200°C. Furthermore, their size makes them easy to divide evenly in the dough. And they don't melt during mixing or kneading.

Choice between excellent dark, milk or white chocolate

As always, the Chocolate Chunks are made of traditional Callebaut chocolate. And there's more: this bake stable product is available in dark, milk and white chocolate, enabling every baker to offer products with different chocolate tastes.

- **Chocolate Chunks – Dark** contain minimum 39.1% cocoa solids. They have an intense, bittersweet cocoa taste, making them ideal in croissants, bread rolls, Swiss rolls and so on. Their stronger taste is perfect too in bakery products with more complex flavours or prepared with whole-wheat flour: brownies, whole-wheat bread etc.

- **Chocolate Chunks – Milk** contain minimum 24% cocoa solids. Their mild, milky taste with firm cocoa body makes them perfect for delicate-tasting or fine bakery products made with almond powder or with fine white flour: biscuits, rolls, cakes, brioches, muffins, bread etc.

- **Chocolate Chunks – White** contain minimum 19.9% cocoa solids and have a fine, sweet and creamy taste. They are ideal for short-baked, luxury products prepared with fine, white flour such as brioches, bridge rolls, white bread etc.

Discover the Callebaut Chocolate Chunks and how they can make your bakery products irresistible!

Type	Name	Description	Min. % Cocoa solids	% Milk	Packaging
CHD-CU-20X014-471	Chocolate Chunks – Dark	Chunks of bake stable dark chocolate	39.1%	–	10 kg box
CHM-CU-20X023-471	Chocolate Chunks – Milk	Chunks of bake stable milk chocolate	24%	25%	10 kg box
CHW-CU-20V001-471	Chocolate Chunks – White	Chunks of bake stable white chocolate	19.9%	35%	10 kg box

For more technical information go to www.callebaut.com
Contact LOCAL TRADE MARKETEER
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