

# CALLEBAUT

FINEST BELGIAN

## CHOCOLATE

### A guide to the perfect white chocolate couverture

Dear Colleague,

Callebaut offers an extended choice of white chocolate couvertures, all different in taste and liquidity. Of course, not every white chocolate couverture is perfect for every application. In selecting the best match in white chocolate couvertures for your applications there are some simple guidelines to follow. The first rule is to trust your own taste, since selecting the appropriate chocolate is above all a question of taste. You'll find other guidelines in this folder.

Working with the Callebaut couvertures will give you lots of inspiration and fulfilment... and compliments from your customers. After all, isn't that the biggest reward imaginable?



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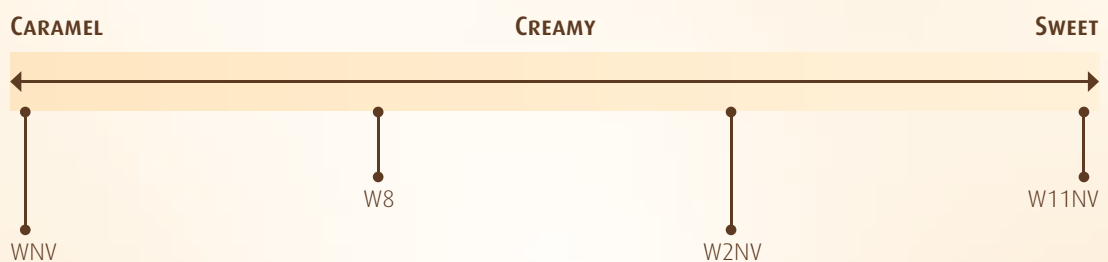




# To the taste

White chocolate couvertures brings taste and creaminess to your preparations. Callebaut offers a choice in tastes, from caramelly to very creamy. To give you an easy overview, we have sorted them here below.

## Some hints for picking the right taste



**WNV** has a refined, pronounced and intense caramel flavour. It is an excellent choice: even in creamy desserts such as bavaois, mousse, etc. it remains very expressive.

**W2NV** is an all-round couverture: ideal in various applications. It has a balanced, creamy milk taste and smooth texture and is well perceived by a very broad range of people.

**W8** has been developed to offer the same, balanced creaminess as W2NV, yet less sweet. It is therefore ideal in a wide variety of applications, and supports combination with sweeter ingredients too.

**W11NV** has a pronounced sweet taste. It can be used in combination with less sweet or slightly sour ingredients: dark, bitter chocolates for instance.

## Some background on the taste of white chocolate

The taste of your Callebaut white chocolate is determined by different components that form a unique harmony.

### The cocoa butter

Callebaut only selects premium cocoa beans from which the cocoa butter is extracted. Furthermore, we only use 100% cocoa butter to give our chocolate its refined, authentic taste, quality and character.

### The milk selected

Some milk powders – or rather the milk fats in the milk – will caramelize during conching and will give the chocolate typical caramel flavours. Other milk powders give a more milky or creamy taste.

### The sugar content

The sugar content will eventually determine the sweetness of the chocolate.



# To the texture

Chocolate also brings texture to your creations. The components in white chocolate that create the texture are the cocoa butter and the milk fats. The more of these, the harder or more rigid the chocolate texture. The less cocoa butter and milk fat, the softer the chocolate. Callebaut indicates this by the number of ♠ symbols (also called viscosity).



## Some hints for picking the right viscosity

	Glazing	Flavouring	Ice cream	Enrobing	Moulding hollow figures	Moulding pralines	Filling	Decorating
♠	✓	✓	✓				✓	✓
♠♠	✓	✓	✓		✓	✓	✓	✓
♠♠♠	✓	✓	✓	✓	✓	✓	✓	✓
♠♠♠♠				✓		✓		✓
♠♠♠♠♠				✓				

### For a more solid texture in desserts, or a hard crack in confectionery

The more ♠♠♠♠♠, the more liquid the chocolate when it is melted, but the more solid/crunchier the texture of your preparations when the chocolate sets. Chocolate types with ♠♠♠ to ♠♠♠♠♠ are ideal for:

- the chocolate shell for confectionery: moulding, enrobing etc.
- mousses and desserts that need a stiffer texture
- fine decorations

### For a softer texture in desserts, a softer chocolate filling in confectionery

The fewer ♠, the softer the texture of your preparations. Chocolate types with ♠ to ♠♠♠ are ideal for:

- preparing ganaches and fillings: they remain softer and creamier and don't become too hard
- enrobing or moulding very big items

### Conching with patience and precision

Callebaut conches its chocolate couvertures with great patience and exacting precision. It eliminates the undesired and too acid tones in the chocolate taste and creates the typical homogeneous taste with fresh, aromatic or even caramelly accents.

### Natural Bourbon vanilla

Pure, natural Bourbon vanilla gives chocolate that exciting hint of exotic refinement. It also accentuates the creaminess of white chocolate. Natural vanilla and white chocolate, a perfect match for one another.





# To the quality

For every chocolate couverture you choose, you can rely on the Callebaut quality guarantee. It's our personal contribution to the talent of professionals – your unique guarantee for superior quality that goes back to the source of our chocolate: the cocoa bean. And of course, it goes further.

MADE WITH



THE FINEST COCOA BEANS



NATURAL BOURBON VANILLA



100%  
PURE COCOA BUTTER

From cocoa bean to chocolate: Callebaut Finest Belgian Chocolates are 100% produced in Belgium.

Name	Ref.	Description	Min. % cocoa solids	% milk solids	Viscosity	Packaging	Order code
Excellent	WNV	Creamy caramel taste	26.1	30.4	◆◆◆	Block – 5 kg	WNV-120 WNV-553 WNV-554
						Callets™ – 2.5 kg bag	
Select	3W2NV	Balanced creamy milk taste	30.0	22.3	◆◆◆◆	Block – 5 kg	3W2NV-120
	W2NV		28.0	23.0	◆◆◆	Block – 5 kg Callets™ – 2.5 kg bag Callets™ – 10 kg bag	W2NV-120 W2NV-553 W2NV-554
	CW2NV		25.9	23.7	◆◆	Block – 5 kg Callets™ – 2.5 kg bag Callets™ – 10 kg bag	CW2NV-120 CW2NV-553 CW2NV-554
	HW2NV		22.9	25.0	◆	Callets™ – 2.5 kg bag Callets™ – 10 kg bag	HW2NV-553 HW2NV-554
Intense	W8*	Sweet creamy taste	27.6	23.1	◆◆◆	Block – 5 kg Callets™ – 10 kg bag	W8-120 W8-554
Sweet	W11NV	Pronounced sweet taste	30.8	15.2	◆◆◆	Block – 5 kg	W11NV-120

\*W8 contains no natural vanilla to protect its original taste profile.



Discover a great source of inspiration: [www.callebaut.com](http://www.callebaut.com)

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