

# ChocO'shine™

The ready-to-use glazing with real chocolate



# ChocO'shine™

## Discover the chocolate glazing that has it all

Now you can achieve perfect results in pastry presentation and at the same time benefit from a greater convenience. For the demanding pastry chef, Callebaut developed  $ChocO'shine^{TM}$  – a revelation in **ready-to-use glazings**! It combines the artisan chef's choice for noble ingredients with brilliant looks and an amazing taste.



## The brilliance

ChocO'shine™ guarantees a **perfect brilliance**. Its unique composition is based on traditional home made pastry glazing recipes.



## The convenience

ChocO'shine™ not only guarantees perfect and tasty end results. It has been developed to gain time. This is what you may expect.





#### Save time!

ChocO'shine™ is ready-to-use: just heat, and it's ready to apply.



#### Minimal heating

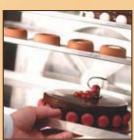
Heated up to 40°C, ChocO'shine™ has the perfect texture for application on frozen pastry.

For your convenience: you can heat ChocO'shine in its buckets straight in the microwave oven.



### Easy applicable texture

The texture of ChocO'shine™ is perfect for quick and easy application and/or manipulation with the palette knife. This, thanks to the extreme fineness of the chocolate used for ChocO'shine™. It gives this glazing a very fluid texture with practically no air bubbles.



#### Finally a glazing that can be frozen!

ChocO'shine™ can be applied on frozen pastries and put back in the freezer: the result remains impeccable – with no loss of brilliance! Imagine the gain of time during peaks in the season.

## Long shelf life

ChocO'shine™ has a very long shelf life compared to home made glazings that have a shelf life of 2 weeks:

- not opened: 12 months.
- once opened: 4 weeks (in its closed packaging and stored at 4-6°C)



#### Technical data

- ChocO'shine™ is made with Callebaut chocolate.
- For a runny texture that is easy to process, heat up to 40°C.
- · ChocO'shine™ can be deep-frozen (apply always on frozen pastries).
- · Shelf life:
  - not opened: 12 months
  - once opened: 4 weeks (in its closed packaging and stored at 4-6°C)

#### Tip:

Cover the surface of the leftover glazing with plastic foil after each use and before storing it in the refrigerator. This helps to extend the shelf life. The foil in the bucket is ideal for this purpose.

Name	Description	% chocolate	Order code	Packaging
ChocO'shine™ Dark	Dark and brilliant chocolate glazing, ready-to-use.	41%	FWD-41CHOCSH-Z35	Bucket 6 kg



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Check out **www.callebaut.com** for inspiration, information, video demonstrations of products and techniques. It's open 24/7 and answers all your questions on chocolate!

