

VELVET

MORE MORE LESS
MILK TASTE INTENSITY SWEETNESS

THE NEW FINEST BEI GIAN WHITE CHOCOL ATE

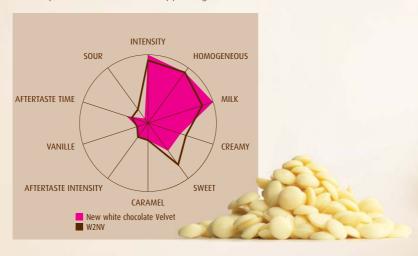
Velvet

More milk taste, more intensity, less sweetness

It's time for more. It's time to meet a white chocolate with an intense fresh milk taste and cream. And it's time for less too: less sweetness – but just enough to bring out all the intensity. Discover Velvet – the new white chocolate.

The velvety abundance of fresh milk taste

Velvet is a brand new white chocolate with a unique taste. Its tempered sweetness subtly rounds off the refined intensity. Velvet has the same appealing white colour as W2.



A new classic in the Callebaut tradition

With its exceptional milk taste and tempered sweetness, Velvet is filling the gap in our white chocolate range. And at the same time, it has the renowned balance that marks all Callebaut Finest Belgian Chocolates.

Pure velvet to indulge in

Velvet is the perfect chocolate for pure consumption as such: for hollow figures, tablets, enrobing, etc... But it also lends itself wonderfully to chocolate for desserts and pastries that require the creaminess of white chocolate, yet with dosed sweetness. For inspiring recipes (macaroon, mousse, pralines...) go to www.callebaut.com or ask your local sales representative.

♦♦♦ for guaranteed good end results

Velvet has a medium-high liquidity ♦♦♦, developed especially to achieve perfection in the broadest imaginable range of pastry, confectionery and dessert applications.

Furthermore, Velvet has the same guaranteed workability as the other Finest Belgian Chocolates – the workability that makes professionals choose Callebaut.



Technical data

Name	Description	Min. % cocoa solids	Min. % milk solids	Cocoa butter %	Liquidity	Available in	Order ref.
Velvet	White chocolate with intense fresh milk taste that lasts. Not too sweet.	33.1%	22.9%	34.5%	***	Callets™ 2.5 kg	CHW-R2241NV

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