

CHOCOLATE SAUCE

All the best of dark Callebaut chocolate in a sauce!

- ✓ Superb recipe for pure indulgence: contains at least 33.5% dark Callebaut chocolate.
- ✓ Attractive deep and dark colour and velvety, rich texture!
- ✓ The ultimate luxury treat for your clients pure convenience for you!
- ✓ Available in two easy to measure out packagings!



Dark Chocolate Sauce Sachets 50 g

- The perfect dose for individual desserts: 1 sachet =1 portion
- Handy to manage single dessert requests
- Quick & clean: heat in the microwave or in a bain-marie, cut off a tip of the sachet..and serve!



Dark Chocolate Sauce Bottle 1 kg

- · Ideal for kitchens serving higher volumes of desserts!
- Top down bottle: always within reach, always ready for direct use.
- · Handy until the last portion: avoids waste residues!
- · Heat the bottle directly in a bain-marie or in the microwave



Never was a chocolate sauce so Callebaut – the ultimate sauce of the chocolate expert

- Callebaut Chocolate Sauce is simply unique: heat it, and it reveals its overwhelming taste.
- · Full and balanced taste, rich in cocoa flavours!
- Callebaut's classic chocolate as main ingredient (at least 33.5%!) guarantees a taste that will be appreciated by everyone.

A balanced texture – for a rich mouth feel and precision in serving

- Callebaut Chocolate Sauce has a velvety, rich and homogenous texture a very pleasant mouth feel, just like home made chocolate sauce!
- Heating turns the texture of Chocolate Sauce more runny.
- It is ideal for measuring out with great precision or even decorating with graphics and structures.

Maximum convenience – for gain of time!

- · Simply heat Callebaut Chocolate Sauce before serving... and ready!
- · Serving was never so quick and easy!
- No need anymore to prepare sauce on request; no more waste of leftover sauce.

Two handy packagings – to fit every business!

- · Bottle 1 kg
- · Box containing 30 sachets 50 g

Chocolate Sauce - technical information

- · Can be heated to 40°C.
- Keep cool and dry in a clean, odourless space: 12°C-20°C.
- · Shelf life: in a closed packaging 14 months.

once opened 4 weeks if stored in the fridge/2 weeks if stored at ambient temperature.

Name	DESCRIPTION	Ref.	PACKAGING
Dark Chocolate Sauce	Dessert sauce with min. 33.5% dark Callebaut chocolate – for warm use	TOD-6012CHOC-Z38	Bottle 1 kg
		TOD-6012CHOC-Z39	Box with 30 sachets x 50 g

