



# CALLEBAUT CLASSIC COATING

Great chocolate taste and shine



**CALLEBAUT®**

BELGIUM 1911



# Callebaut Classic Coating

Callebaut is pleased to introduce a line of Classic Coatings.

- Easy to use and does not require tempering
- Offers an exceptional shine and are the perfect coating for strawberries, cookies, pretzels and more
- 0 grams trans fat
- Kosher Dairy

## HANDLING INSTRUCTIONS

For a Glaze:

1. Heat product to 49°C / 120°F in a double-boiler or microwave in 30 second increments, stirring product while heating. Remove from heat.
2. Slowly stir in order to cool product from 49°C/ 120°F to 31-32°C / 87-89°F for glazing cakes and coating fruit and coating biscuits.
3. Once final product is made allow product to cool for approximately 10 minutes in refrigerator before use.

Product Name	Item Code	Pack Type	Pack Weight
<i>Callebaut Classic Coating - Dark</i>	IMD-BC-7025501-A71	Bucket	2 X 10 LBS
<i>Callebaut Classic Coating - Milk</i>	IMM-BC-0026701-A71	Bucket	2 X 10 LBS
<i>Callebaut Classic Coating - White</i>	IMW-BC-2026401-A71	Bucket	2 X 10 LBS

Shelf Life: 18 months



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