

# DARK & WHITE CHOCOLATE, COLORED & FLAVORED PRODUCTS

## DARK CHOCOLATE

Kosher **(K)**D



Special recipe for coatings, pastry ganache, mousse, pralines interior ganache, biscuit, sauce, ice cream and sorbet.

### CHOCOLAT AMER > *Bitter flavor and intense taste cocoa.*

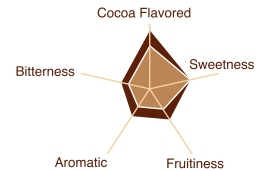
**60%  
Cocoa**

Fluidity  
- ●●○○○+

% Fat  
32,4%



SAP Code  
CHD-V60AMER-587



### FORCE NOIRE™ > *Robust and rounded cocoa flavor.*

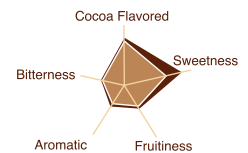
**50%  
Cocoa**

Fluidity  
- ●○○○○+

% Fat  
27,4%



SAP Code  
CHD-X50FNOI-126  
CHD-X50FNOI-587



## WHITE CHOCOLATE



Special recipe for fine molding, coatings, pastry ganache, mousse, pralines interior ganache, sauce, decoration, ice cream and sorbet.

### BLANC SATIN™ > *Silky milk taste laced with sweet natural vanilla.*

**29,2%  
Cocoa**

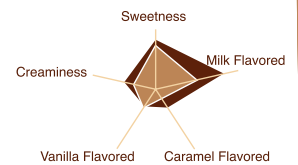
**19,8%  
Milk**

Fluidity  
- ●●●●○+

% Fat  
33,3%



SAP Code  
CHW-Q29SATI-126  
CHW-Q29SATI-587



## COLORED & FLAVORED PRODUCTS



Special recipe for fine molding, decoration and small molded candies.

**29%  
Cocoa**

**25,5%  
Milk**

Fluidity  
- ●●○○○+

% Fat  
33,4%

**GREEN**



SAP Code  
M-7DV-590 **1 kg**

**DARK BLUE**



SAP Code  
M-7DBF-590 **1 kg**

**ORANGE**  
Flavored with orange



SAP Code  
M-7DS-590 **1 kg**

**YELLOW**



SAP Code  
M-7DJ-590 **1 kg**

### NEW PACKAGING



- 1 kg
- More convenient
- Pistoles™ : easier to use

Packaging > Box of 10 blocks of 2.5 kg

Box of 4x5 kg packs of our exclusive Pistoles™ (except Colored & Flavored Product)



■ The Average of Cacao Barry's Dark Chocolate Couverture  
■ Item's taste profile