



AMBROSIA

# 015674 - Chocolate Coating Bittersweet Block

A smooth chocolate, with complex hints of toasted coconut, raisin, spice notes and floral vanilla bouquet.



### \* Benefits

## Nutrition Facts

Servings per Container **45**  
Serving size Aservingofthisproductaloneis100grams.

Amount per serving  
**Calories 528**

	% Daily Value*
<b>Total Fat</b> 34g	<b>52%</b>
Saturated Fat 21g	<b>105%</b>
Trans Fat 0.1g	
<b>Cholesterol</b> 8mg	<b>3%</b>
<b>Sodium</b> 27mg	<b>1%</b>
<b>Total Carbohydrate</b> 60g	<b>22%</b>
Dietary Fiber 7g	<b>25%</b>
Total Sugars 46g	
Includes Added Sugar	<b>%</b>
<b>Protein</b> 5g	
Vitamin D 0mcg	<b>0%</b>
Calcium 40mg	<b>3%</b>
Iron 3mg	<b>17%</b>
Potassium 447mg	<b>10%</b>

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### Ingredients

Sugar, chocolate liquor, cocoa butter, butterfat (milk), vanilla, artificial flavor added, and salt. May contain soybean derived lecithin.

### ⚠ Allergens

#### Contains:



#### May Contain:



#### Free From:



### Handling Suggestions

Optimum storage conditions are 65-68F at less than 50% relative humidity in a well ventilated area with no strong odors.

### Serving Suggestions

This dark chocolate is a versatile choice for enrobing, drizzling, toppings or fillings across a variety of bakery and dessert items. Also fitting for chocolate confections such as dipping, clusters and more.

### Prep & Cooking Suggestions

Tempering required. Your melting method may vary depending on time, batch size, and personal style. For hand tempering via seed method, melt chocolate to between 105 and 115 F. Place 3 or 4 large chunks of tempered chocolate into the melted chocolate and stir constantly. The solid chunks will cool the chocolate and provide seed crystals as they melt. Continue stirring until the temperature reaches 86-88 F for milk and white chocolate, or 88-90 F for dark chocolate. 4. Remove the remaining chunks; these can be cooled and reused. The chocolate in the bowl is now tempered. Keep tempered chocolate mixed by stirring. As production continues, chocolate should be warmed to avoid overseeding, 88-90 F for milk and white chocolate and 89-91 F for dark chocolate. Chocolate should be mixed occasionally to maintain a consistent temperature.

### 📄 Product Specifications

Brand	Manufacturer	Product Category
AMBROSIA	Cargill Cocoa and Chocolate	Candy & Confections

MFG #	SPC #	GTIN	Pack	Pack Desc.
100107016	015674	10030001070167	1	1 / 10.0 LBR

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
10.65lb	10lb	No	USA	Yes	No

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
18.6in	10.7in	2.1in	0.24ft3	7x16	730DAYS	65°F / 68°F



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## Nutrition Analysis - By Serving

Calories	528	Total Fat	34g	Sodium	27mg
Protein	5	Trans Fats	0.1g	Calcium	40mg
Total Carbohydrates...	60g	Saturated Fat	21g	Iron	3mg
Sugars	46g	Added Sugars		Potassium	447mg
Dietary Fiber	7g	Polyunsaturated Fat	1g	Zinc	
Lactose		Monounsaturated Fat	12g	Phosphorus	
Sucrose		Cholesterol	8mg		
Vitamin A(U)	97	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

## Additional Images

