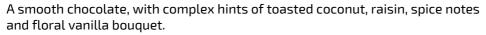


AMBROSIA

015674 - Chocolate Coating Bittersweet Block





		Nutrition Fa	acts	
	Servings per Container 45 Serving size Aservingofthisproductaloneis100g rams.			
The Course of Colling		Amount per serving Calories	528	
	Contraction of the second		aily Value*	
		Total Fat 34g	52%	
		Saturated Fat 21g	105%	
		Trans Fat 0.1g		
		Cholesterol 8mg	3%	
* Benefits		Sodium 27mg	1%	
		Total Carbohydrate 60g	22%	
		Dietary Fiber 7g	25%	
		Total Sugars 46g		
		Includes_Added_Sugar	%	
Ingredients	🔺 Allergens	Protein 5g		
		Vitamin D 0mcg	0%	
Sugar, chocolate liquor, cocoa butter, butterfat (milk), vanilla,	Contains:	Calcium 40mg	3%	
artificial flavor added, and salt. May contain soybean derived lecithin.	(f) milk	Iron 3mg	17%	
	May Contain:	Potassium 447mg	10%	
	(%) soy	* The % Daily Value (DV) tells you how much a nutrient in		
	Free From:	a serving of food contributes to a daily diet. 2,000 call a day is used for general nutrition advice.		
	crustaceans 🕜 eggs 🔊 fish 🕥 peanuts	· · · · · · · · · · · · · · · · · · ·		
	လာ sesame 🕼 tree nuts 🏟 wheat			

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

Brai	nd		Manufacturer			Product Category		
AMBR	OSIA	Carg	Cargill Cocoa and Chocolate			Candy & Confections		
MFG	#	SPC #		GTIN	GTIN Pa		Pack Pack Desc.	
100107	7016	015674	4 100	0300010)70167		1	1 / 10.0 LBR
Gross Wei	ight Ne	et Weight	Catch Wei	ght Co	ountry of Or	igin	Kosher	- Child Nutrition
10.65lk	o	10lb	No		USA		Yes	No
	Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Li	fe	Storage	Temp From/To
18.6in	10.7in	2.1in	0.24ft3	7x16	730DA)	′S	65°F / 68°F	





AMBROSIA 015674 - Chocolate Coating Bittersweet Block



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

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(IU)•	97	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images





