

CALLEBAUT PRODUCT LIST

FINEST BELGIAN CHOCOLATE - MADE WITH SUSTAINABLE COCOA (COCOA HORIZONS FOUNDATION)

Finest Belgian Dark Chocolate

PRODUCT CODE	PRODUCT NAME	PRODUCT DESCRIPTION	PACK TYPE	CASE PACK (KG)	PACK WEIGHT (LB)	CASES PER PALLET	STOCK STATUS	FLUIDITY (DROPS)	VEGAN	CERTIFICATION
70-30-38NV-132	Recipe N° 70-30 Finest Belgian Dark Chocolate (70.5% Cacao)	Extra-bitter dark chocolate with a great boost of roasted cocoa. Perfect to boost the chocolate flavors in your creations.	Block (Wrapped)	5 X 5	55.1	40	MTS	●●	V	Kosher Pareve
70-30-38NV-595	Recipe N° 70-30 Finest Belgian Dark Chocolate (70.5% Cacao)	Extra-bitter dark chocolate with a great boost of roasted cocoa. Perfect to boost the chocolate flavors in your creations.	Callets™ Bag	2 X 10	44.1	30	MTS	●●	V	Kosher Dairy
60-40-38NV-595	Recipe N° 60-40 Finest Belgian Dark Chocolate (60.1% Cacao)	Dark and bitter chocolate, roasted cocoa. Strong flavor, yet has enough sweetness to appeal to a wide audience.	Callets™ Bag	2 x 10	44.1	30	MTS	●●●	V	Kosher Dairy
L-60-40NV-132	Recipe N° L60-40 Finest Belgian Dark Chocolate (60.6% Cacao)	Offers the same taste as Recipe N° 60-40-30, yet contains about 12% less cocoa butter and is less fluid.	Block (Wrapped)	5 X 5	55.1	40	MTS	●	V	Kosher Pareve
L-60-40NV-595	Recipe N° L60-40 Finest Belgian Dark Chocolate (60.6% Cacao)	Offers the same taste as Callebaut®'s Recipe N° 60-40-30, yet contains about 12% less cocoa butter and is less fluid.	Callets™ Bag	2 X 10	44.1	30	MTS	●	V	Kosher Dairy
2815-2B-U76	Recipe N° 2815 Finest Belgian Dark Chocolate (57.7% Cacao)	Based on Recipe N° 815, yet contains more cocoa butter to create a more fluid chocolate. Ideal for thin enrobing and moulding.	Callets™ Bag	8 X 2.5	44.1	30	MTS	●●●●	V	Kosher Dairy
815NV-554	Recipe N° 815 Finest Belgian Dark Chocolate (56.9% Cacao)	Roasted cocoa taste and pleasantly bitter. It pairs perfectly with sweeter ingredients, exotic fruits and ingredients spiced up with vanilla.	Callets™ Bag	2 X 10	44.1	30	MTS	●●●	V	Kosher Dairy
811NV-132	Recipe N° 811 Finest Belgian Dark Chocolate (54.5% Cacao)	Smooth and well-balanced chocolate with subtle vanilla note. The all round, balanced chocolate ready to do great in any job.	Block (Wrapped)	5 X 5	55.1	40	MTS	●●●	V	Kosher Pareve
811-2B-U73	Recipe N° 811 Finest Belgian Dark Chocolate (54.5% Cacao)	Smooth and well-balanced chocolate with subtle vanilla note. The all round, balanced chocolate ready to do great in any job.	Callets™ Bag	6 x 1	13.2	64	MTO	●●●	V	Kosher Dairy
811-US-U76	Recipe N° 811 Finest Belgian Dark Chocolate (54.5% Cacao)	Smooth and well-balanced chocolate with subtle vanilla note. The all round, balanced chocolate ready to do great in any job.	Callets™ Bag	8 X 2.5	44.1	30	MTS	●●●	V	Kosher Dairy
811NV-595	Recipe N° 811 Finest Belgian Dark Chocolate (54.5% Cacao)	Smooth and well-balanced chocolate with subtle vanilla note. The all round, balanced chocolate ready to do great in any job.	Callets™ Bag	2 X 10	44.1	30	MTS	●●●	V	Kosher Dairy
C811NV-132	Recipe N° C811 Finest Belgian Dark Chocolate (53.1% Cacao)	Contains about 3% less cocoa butter than the 811, is less fluid and therefore ideal for creating ganache with a stable, thicker texture.	Block (Wrapped)	5 X 5	55.1	40	MTS	●●	V	Kosher Pareve
C811NV-595	Recipe N° C811 Finest Belgian Dark Chocolate (53.1% Cacao)	Contains about 3% less cocoa butter than the 811, is less fluid and therefore ideal for creating ganache with a stable, thicker texture.	Callets™ Bag	2 X 10	44.1	30	MTS	●●	V	Kosher Dairy
805NV-132	Recipe N° 805 Finest Belgian Dark Chocolate (50.7% Cacao)	Ideal chocolate when you're looking for a mild, balanced and not too dominant chocolate taste.	Block (Wrapped)	5 X 5	55.1	40	MTS	●●●	V	Kosher Pareve

CALLEBAUT PRODUCT LIST

Finest Belgian Milk Chocolate										
PRODUCT CODE	PRODUCT NAME	PRODUCT DESCRIPTION	PACK TYPE	CASE PACK (KG)	PACK WEIGHT (LB)	CASES PER PALLET	STOCK STATUS	FLUIDITY (DROPS)	VEGAN	CERTIFICATION
823NV-132	Recipe N° 823 Finest Belgian Milk Chocolate (33.6% Cacao, 20.8% Milk)	Round and balanced taste with perfect marriage of cocoa, milk and caramel. Great reputation in taste and workability.	Block (Wrapped)	5 X 5	55.1	40	MTS	●●●	-	Kosher Dairy
823NV-595	Recipe N° 823 Finest Belgian Milk Chocolate (33.6% Cacao, 20.8% Milk)	Round and balanced taste with perfect marriage of cocoa, milk and caramel. Great reputation in taste and workability.	Callets™ Bag	2 X 10	44.1	30	MTS	●●●	-	Kosher Dairy
823-US-U76	Recipe N° 823 Finest Belgian Milk Chocolate (33.6% Cacao, 20.8% Milk)	Round and balanced taste with perfect marriage of cocoa, milk and caramel. Great reputation in taste and workability.	Callets™ Bag	8 X 2.5	44.1	30	MTS	●●●	-	Kosher Dairy
823-2B-U73	Recipe N° 823 Finest Belgian Milk Chocolate (33.6% Cacao, 20.8% Milk)	Round and balanced taste with perfect marriage of cocoa, milk and caramel. Great reputation in taste and workability.	Callets™ Bag	6 x 1	13.2	64	MTS	●●●	-	Kosher Dairy
C823NV-132	Recipe N° C823 Finest Belgian Milk Chocolate (31.7% Cacao, 21.5% Milk)	C823 contains about 3% less cocoa butter than the 823, is less fluid and therefore ideal for creating ganache with a stable, thicker texture.	Block (Wrapped)	5 X 5	55.1	40	MTS	●●	-	Kosher Dairy
C823NV-595	Recipe N° C823 Finest Belgian Milk Chocolate (31.7% Cacao, 21.5% Milk)	C823 contains about 3% less cocoa butter than the 823, is less fluid and therefore ideal for creating ganache with a stable, thicker texture.	Callets™ Bag	2 X 10	44.1	30	MTS	●●	-	Kosher Dairy
845NV-132	Recipe N° 845 Finest Belgian Milk Chocolate (31.2% Cacao, 26.1% Milk)	A special selection of milk helps create a chocolate with an appealing warm color and flavors from caramel to bitter, sweet and sour notes.	Block (Wrapped)	5 X 5	55.1	40	MTS	●●●	-	Kosher Dairy
2665-E4-U71	Recipe N° 2665 Finest Belgian Milk Chocolate (32.8% Cacao, 24.4% Milk)	Based on Recipe N° 665, this recipe is richer in cocoa butter and milk fat to obtain a more fluid chocolate. Lighter color, smooth and creamy.	Callets™ Bag	8 X 2.5	44.1	30	MTS	●●●●	-	Kosher Dairy
Finest Belgian White Chocolate										
PRODUCT CODE	PRODUCT NAME	PRODUCT DESCRIPTION	PACK TYPE	CASE PACK (KG)	PACK WEIGHT (LB)	CASES PER PALLET	STOCK STATUS	FLUIDITY (DROPS)	VEGAN	CERTIFICATION
W3-2B-U76	VELVET Finest Belgian White Chocolate (32% Cacao, 22.3% Milk)	Rich creamy mouth feel and intense fresh milk taste with just a dash of sweetness.	Callets™ Bag	8 x 2.5	44.1	30	MTS	●●●	-	Kosher Dairy
W2NV-132	Recipe N° W2 Finest Belgian White Chocolate (28% Cacao, 22% Milk)	Balanced milky and creamy taste with subtle vanilla notes. Mainly made with Belgian milk and sugar from locally grown sugar beets.	Block (Wrapped)	5 X 5	55.1	40	MTS	●●●	-	Kosher Dairy
W2NV-595	Recipe N° W2 Finest Belgian White Chocolate (28% Cacao, 22% Milk)	Balanced milky and creamy taste with subtle vanilla notes. Mainly made with Belgian milk and sugar from locally grown sugar beets.	Callets™ Bag	2 X 10	44.1	30	MTS	●●●	-	Kosher Dairy
W2-US-U76	Recipe N° W2 Finest Belgian White Chocolate (28% Cacao, 22% Milk)	Balanced milky and creamy taste with subtle vanilla notes. Mainly made with Belgian milk and sugar from locally grown sugar beets.	Callets™ Bag	8 x 2.5	44.1	30	MTS	●●●	-	Kosher Dairy
W2-2B-U73	Recipe N° W2 Finest Belgian White Chocolate (28% Cacao, 22% Milk)	Balanced milky and creamy taste with subtle vanilla notes. Mainly made with Belgian milk and sugar from locally grown sugar beets.	Callets™ Bag	6 x 1	13.2	64	MTO	●●●	-	Kosher Dairy
CW2NV-132	Recipe N° CW2 Finest Belgian White Chocolate (25.9% Cacao, 23.7% Milk)	Recipe N° CW2 is based on the W2, yet contains about 3% less cocoa butter and milk fat which makes it less fluid.	Block (Wrapped)	5 X 5	55.1	40	MTS	●●●	-	Kosher Dairy
CW2NV-595	Recipe N° CW2 Finest Belgian White Chocolate (25.9% Cacao, 23.7% Milk)	Recipe N° CW2 is based on the W2, yet contains about 3% less cocoa butter and milk fat which makes it less fluid.	Callets™ Bag	2 X 10	44.1	30	MTS	●●	-	Kosher Dairy

CALLEBAUT PRODUCT LIST

Finest Belgian Gold Chocolate										
PRODUCT CODE	PRODUCT NAME	PRODUCT DESCRIPTION	PACK TYPE	CASE PACK (KG)	PACK WEIGHT (LB)	CASES PER PALLET	STOCK STATUS	FLUIDITY (DROPS)	VEGAN	CERTIFICATION
CHK-R30GOLD-2B-U75	GOLD Finest Belgian Gold Chocolate (30.4% Cacao, 28.3% Milk)	Caramelized white chocolate with notes of toffee, butter, cream and a dash of salt. Crafted with caramelized sugar and caramelized milk.	Callets™ Bag	4 x 2.5	22.0	42	MTS	●●●	-	Kosher Dairy
Finest Belgian Ruby Chocolate										
PRODUCT CODE	PRODUCT NAME	PRODUCT DESCRIPTION	PACK TYPE	CASE PACK (KG)	PACK WEIGHT (LB)	CASES PER PALLET	STOCK STATUS	FLUIDITY (DROPS)	VEGAN	CERTIFICATION
CHR-R36RB12-554	RB1 Finest Belgian Ruby Chocolate (33% Cacao, 26% Milk)	Intense fruitiness and fresh sour notes – born from the ruby cocoa bean – without adding any colors or fruit flavors. Ruby offers a new chocolate taste and color experience.	Callets™ Bag	2 X 10	44.1	30	MTS	●●●	-	Kosher Dairy
CHR-R36RB12-US-U75	RB1 Finest Belgian Ruby Chocolate (33% Cacao, 26% Milk)	Intense fruitiness and fresh sour notes – born from the ruby cocoa bean – without adding any colors or fruit flavors. Ruby offers a new chocolate taste and color experience.	Callets™ Bag	4 x 2.5	22.0	42	MTS	●●●	-	Kosher Dairy
FINEST BELGIAN CHOCOLATE - FAIR TRADE CERTIFIED										
PRODUCT CODE	PRODUCT NAME	PRODUCT DESCRIPTION	PACK TYPE	CASE PACK (KG)	PACK WEIGHT (LB)	CASES PER PALLET	STOCK STATUS	FLUIDITY (DROPS)	VEGAN	CERTIFICATION
70-30-38NVFAIR-554	Recipe N° 70-30-38 Fairtrade Certified (70.5% Cacao)	Same flavor and workability of Recipe N° 70-30-38, but with Fairtrade (FT) certification.	Callets™ Bag	2 X 10	44.1	30	MTO	●●	V	Kosher Dairy
811NVFAIR-595	Recipe N° 811 Fairtrade Certified (54.5% Cacao)	Same flavor and workability of Recipe N° 811, but with Fairtrade (FT) certification.	Callets™ Bag	2 X 10	44.1	30	MTS	●●●	V	Kosher Dairy
823NVFAIR-554	Recipe N° 823 Fairtrade Certified (33.6% Cacao, 20.8% Milk)	Same flavor and workability of Recipe N° 823, but with Fairtrade (FT) certification.	Callets™ Bag	2 X 10	44.1	30	MTS	●●●	-	Kosher Dairy
W2NVFAIR-554	Recipe N° W2 Fairtrade Certified (28% Cacao, 22% Milk)	Same flavor and workability of Recipe N° W2, but with Fairtrade (FT) certification.	Callets™ Bag	3 X 10	44.1	30	MTS	●●●	-	Kosher Dairy
BELGIAN CHOCOLATE WITH NO ADDED SUGAR										
PRODUCT CODE	PRODUCT NAME	PRODUCT DESCRIPTION	PACK TYPE	CASE PACK (KG)	PACK WEIGHT (LB)	CASES PER PALLET	STOCK STATUS	FLUIDITY (DROPS)	VEGAN	CERTIFICATION
MALCHOC-DCAL-101	Recipe N° MALCHOC-D (54% Cacao)	Dark Belgian chocolate made with maltitol (sweetener). Bold and balanced chocolate taste.	Block (Wrapped)	5 X 5	55.1	40	MTS	●●●	V	Kosher Dairy
MALCHOC-MCAL-101	Recipe N° MALCHOC-M (33.9% Cacao, 20.5% Milk)	Milk Belgian chocolate made with maltitol (sweetener). Balanced cocoa, milk and sweetness.	Block (Unwrapped)	5 X 5	55.1	40	MTS	●●●	-	Kosher Dairy
MALCHOC-W-123	Recipe N° MALCHOC-W (30.7% Cacao, 21.3% Milk)	White Belgian chocolate made with maltitol (sweetener). Rich, creamy taste, caramelly notes.	Block (Wrapped)	5 X 5	55.1	40	MTS	●●●	-	Kosher Dairy

CALLEBAUT PRODUCT LIST

SINGLE ORIGIN CHOCOLATE										
PRODUCT CODE	PRODUCT NAME	PRODUCT DESCRIPTION	PACK TYPE	CASE PACK (KG)	PACK WEIGHT (LB)	CASES PER PALLET	STOCK STATUS	FLUIDITY (DROPS)	VEGAN	CERTIFICATION
CHD-R731EQU-2B-U75	ECUADOR Single Origin Dark Chocolate (70.4% Cacao)	Typical Latin American character, fruity combined with notes of rum, whisky and tobacco. <i>Ecuador has grown into the hotspot for exciting cocoa varieties in Latin America. Farmers invest a lot in new cultivation, fermentation and drying techniques - yielding cocoa beans with amazing sensory properties.</i>	Callets™ Bag	4 x 2.5	22.0	42	MTS	●●●	V	Kosher Dairy
SAOTHOME-2B-U75	SAO THOME Single Origin Dark Chocolate (70% Cacao)	Rich-tasting chocolate with a very intense and complex taste, rich in roasted cacao, and with plenty of refreshing fruity notes. <i>In 1822, São Thomé was one of the first African islands to import cocoa from Brazil. Today, a few descendants of the original Forastero plants can be found on the island, yielding very high quality Amelonado varieties.</i>	Callets™ Bag	4 x 2.5	22.0	42	MTS	●●●	V	Kosher Dairy
CHD-Q67MAD-2B-U75	MADAGASCAR Single Origin Dark Chocolate (67.4% Cacao)	Intense dark chocolate with notes of raspberries, juniper berries, apricot and bananas. <i>Madagascar is a treasure chest for some of the world's most extraordinary ingredients: vanilla, tobacco, spices, exotic fruits. The cocoa grown here reveals a very intense round and sweet taste with a tempered bitterness.</i>	Callets™ Bag	4 x 2.5	22.0	42	MTS	●●●	V	Kosher Dairy
CHD-Q68BRA-2B-U75	BRAZIL Single Origin Dark Chocolate (66.8% Cacao)	Very intense bitter and sour cocoa flavor. Fruity notes of unripe banana and smoky hints. <i>Made with cocoa from the Amazon and Bahia. Brazil single origin offers rich cocoa flavors, intensified with amazing bitters and refreshing sours - followed by fresh, fruity and acid flavors that linger on for minutes.</i>	Callets™ Bag	4 x 2.5	22.0	42	MTS	●●●	V	Kosher Dairy
CHM-Q415AR-2B-U75	ARRIBA Single Origin Milk Chocolate (39% Cacao, 25.5% Milk)	Milk chocolate with intense cocoa body and roasted notes, rich creamy and sweet caramel flavors with refreshing fruity notes. <i>A 19th century Swiss chocolatier navigating along the Guayas River in Ecuador found a unique cocoa species – a Nacional variety they named Arriba. It's extremely sought after for its intense taste with complex aromas.</i>	Callets™ Bag	4 x 2.5	22.0	42	MTS	●●●	-	Kosher Dairy
JAVA-2B-U75	JAVA Single Origin Milk Chocolate (32.6% Cacao, 20% Milk)	Milk chocolate with caramel flavor and hints of delicate yellow fruits. <i>Made from light, flavorsome Criollo beans grown and harvested in Java, this origin chocolate surprises with its light color, mild cocoa and caramel flavors. Then, it reveals refreshing acidic notes of yellow fruits such as banana and pineapple.</i>	Callets™ Bag	4 x 2.5	22.0	42	MTS	●●●	-	Kosher Dairy

CALLEBAUT PRODUCT LIST

BELGIAN CHOCOLATE SOLUTIONS

Belgian Chocolate for Drinks - Made with Sustainable Cocoa (Cocoa Horizons Foundation)

PRODUCT CODE	PRODUCT NAME	PRODUCT DESCRIPTION	PACK TYPE	CASE PACK (KG)	PACK WEIGHT (LB)	CASES PER PALLET	STOCK STATUS	FLUIDITY (DROPS)	VEGAN	CERTIFICATION
CHD-XS226P-E0-X71	Ground Chocolate – Dark	100% Belgian dark chocolate, uncoated and low-processed to create wonderful chocolate drinks and shakes with a full-bodied, rich and solid taste.	Container	6 x 1	13.2	54	MTS	*	V	Kosher Dairy
CHW-X2929P-E0-X71	Ground Chocolate – White	100% uncoated Belgian white chocolate to create wonderful chocolate drinks and shakes with a full-bodied, rich and indulgently creamy taste.	Container	6 x 1	13.2	54	MTS	*	-	Kosher Dairy

Belgian Chocolate for Fountains - Made with Sustainable Cocoa (Cocoa Horizons Foundation)

PRODUCT CODE	PRODUCT NAME	PRODUCT DESCRIPTION	PACK TYPE	CASE PACK (KG)	PACK WEIGHT (LB)	CASES PER PALLET	STOCK STATUS	FLUIDITY (DROPS)	VEGAN	CERTIFICATION
CHD-N811FOUNUS-U76	Fountain Chocolate - Dark (57.6% Cacao)	Intense taste with a powerful cocoa body and balanced sweetness. Rich in cocoa butter for a guaranteed fluidity in fountains and fondues over longer service times.	Callets™ Bag	8 X 2.5	44.1	30	MTS	●●●●	V	Kosher Dairy
CHM-N823FOUNUS-U76	Fountain Chocolate - Milk (37.8% Cacao, 19.4% Milk)	Lovely creamy-caramelly milk chocolate taste with solid cocoa body. Rich in cocoa butter for a guaranteed fluidity in fountains and fondues over longer service times.	Callets™ Bag	8 X 2.5	44.1	30	MTS	●●●●	-	Kosher Dairy

Belgian Chocolate for Ice Cream Dipping - Made with Sustainable Cocoa (Cocoa Horizons Foundation)

PRODUCT CODE	PRODUCT NAME	PRODUCT DESCRIPTION	PACK TYPE	CASE PACK (KG)	PACK WEIGHT (LB)	CASES PER PALLET	STOCK STATUS	FLUIDITY (DROPS)	VEGAN	CERTIFICATION
ICE-45-DNV-552	Ice Chocolate Dark (56.4% Cacao)	811 now comes in a high fluidity recipe fine-tuned for ice cream. No tempering needed. Great for chocolate fountains.	Callets™ Bag	4 x 2.5	22.0	42	MTS	●●●●	V	Kosher Dairy
ICE-45-MNV-552	Ice Chocolate Milk (40.7% Cacao, 17% Milk)	823 now comes in a high fluidity recipe fine-tuned for ice cream. No tempering needed. Great for chocolate fountains.	Callets™ Bag	4 x 2.5	22.0	42	MTS	●●●●	-	Kosher Dairy
ICE-50-WNV-552	Ice Chocolate White (38.5% Cacao, 24.4% Milk)	W2 now comes in a high fluidity recipe fine-tuned for ice cream. No tempering needed. Great for chocolate fountains.	Callets™ Bag	4 x 2.5	22.0	42	MTS	●●●●	-	Kosher Dairy

Belgian Chocolate Mousse Mix

PRODUCT CODE	PRODUCT NAME	PRODUCT DESCRIPTION	PACK TYPE	CASE PACK (KG)	PACK WEIGHT (LB)	CASES PER PALLET	STOCK STATUS	FLUIDITY (DROPS)	VEGAN	CERTIFICATION
CHD-MO-D-E0-X27	Dark Chocolate Mousse	Dark chocolate mousse mix made with 75% Callebaut® dark chocolate	Bag	10 X 800 g	17.6	42	MTS	~	-	RSPO
CHM-MO-M-E0-X27	Milk Chocolate Mousse	Milk chocolate mousse mix made with 70% Callebaut® milk chocolate	Bag	10 X 800 g	17.6	42	MTS	~	-	RSPO
CHW-MO-W-E0-X27	White Chocolate Mousse	White chocolate mousse mix made with 58.5% Callebaut® white chocolate	Bag	10 X 800 g	17.6	42	MTS	~	-	RSPO

~ The drop system does not apply to this type of product.

CALLEBAUT PRODUCT LIST

BELGIAN CHOCOLATE BAKING STICKS

PRODUCT CODE	PRODUCT NAME	PRODUCT DESCRIPTION	PACK TYPE	CASE PACK (KG)	PACK WEIGHT (LB)	CASES PER PALLET	STOCK STATUS	FLUIDITY (DROPS)	VEGAN	CERTIFICATION
TB-55-8-356	Chocolate Baking Sticks (8 cm) (44% Cacao)	Bake stable dark chocolate sticks. Resist oven temperatures up to 200°C.	Bars/Box	15 x 1.6	52.9	30	MTS	~	V	Kosher Dairy

BELGIAN CHOCOLATE DECORATIONS

PRODUCT CODE	PRODUCT NAME	PRODUCT DESCRIPTION	PACK TYPE	CASE PACK (KG)	PACK WEIGHT (LB)	CASES PER PALLET	STOCK STATUS	FLUIDITY (DROPS)	VEGAN	CERTIFICATION
CED-CC-D1CRISP-W97	Crispearls™ Dark	Crispy, toasted biscuit coated with Recipe N° 811 dark chocolate	Resealable Bag	4 X 800 g	7.1	138	MTS	~	-	Kosher Dairy
CEM-CC-M1CRIE0-W97	Crispearls™ Milk	Crispy, toasted biscuit coated with Recipe N° 823 milk chocolate	Resealable Bag	4 X 800 g	7.1	138	MTS	~	-	Kosher Dairy
CEW-CC-W1CRIE0-W97	Crispearls™ White	Crispy, toasted biscuit coated with Recipe N° W2 white chocolate	Resealable Bag	4 X 800 g	7.1	138	MTS	~	-	Kosher Dairy
CEF-CC-STRA-E0-W97	Crispearls™ Strawberry	Crispy, toasted biscuit coated with strawberry flavored chocolate	Resealable Bag	4 X 800 g	7.1	138	MTS	~	-	Kosher Dairy
CEF-CC-CARAME0-W97	Crispearls™ Salted Caramel	Crispy, toasted biscuit coated with milk chocolate and a dash of caramel	Resealable Bag	4 X 800 g	7.1	138	MTS	~	-	Kosher Dairy
CEM-CC-MIMIXE0-999	Mini Chocolate Crispearls™	Playful mix of mini Crispearls™ in dark, milk and white chocolate	Shaker	10 x 425 g	9.4	84	MTS	~	-	Kosher Dairy

COCOA PRODUCTS

PRODUCT CODE	PRODUCT NAME	PRODUCT DESCRIPTION	PACK TYPE	CASE PACK (KG)	PACK WEIGHT (LB)	CASES PER PALLET	STOCK STATUS	FLUIDITY (DROPS)	VEGAN	CERTIFICATION
CM-CAL-81A	Cocoa Mass (100% Cacao)	Intense cocoa flavor, unsweetened chocolate. Great for flavoring recipes to achieve a deeper, darker color and more intense cocoa taste.	Block (Wrapped)	5 x 5	55.1	40	MTS	~	V	Kosher Pareve
CM-CAL-E4-U70	Cocoa Mass (100% Cacao)	Intense cocoa flavor, unsweetened chocolate. Great for flavoring recipes to achieve a deeper, darker color and more intense cocoa taste.	Callets™ Bag	4 x 2.5	22.0	48	MTS	~	V	Kosher Dairy
CM-CAL-566	Cocoa Mass (100% Cacao)	Intense cocoa flavor, unsweetened chocolate. Great for flavoring recipes to achieve a deeper, darker color and more intense cocoa taste.	Callets™ Box	1 x 20	44.1	30	MTS	~	V	Kosher Dairy
NIBS-S-473	Cocoa Nibs (100% Cacao)	100% pure cocoa bean – roasted for great crunch and taste	Bag	1 x 20	44.1	32	MTS	~	V	Kosher Pareve
CP-777	Cocoa Powder (22/24 High Fat, Alkalized)	Warm brown color. This cocoa powder has a very fine texture and can easily be mixed into doughs and liquids to for added color and flavor.	Bag	4 x 5	44.1	42	MTS	~	V	Kosher Pareve
NCP-10C101-CAL-A99	Cocoa Powder (10/12 Natural Powder)	Light brown color. Truest cocoa flavor, more delicate flavors perceived. Best for bakery applications - more cocoa taste.	Resealable Bag	4 x 4 lbs	16.0	50	MTS	~	V	Kosher Pareve
DCP-22H105-CAL-A99	Cocoa Powder (22/24 High Fat, Alkalized)	Darker brown color. Less bitter flavor, most premium mouth feel. Great for dairy applications: hot chocolate, ice cream, puddings.	Resealable Bag	4 x 4 lbs	16.0	50	MTS	~	V	Kosher Pareve

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CALLEBAUT PRODUCT LIST

NUT-BASED PRODUCTS

PRODUCT CODE	PRODUCT NAME	PRODUCT DESCRIPTION	PACK TYPE	CASE PACK (KG)	PACK WEIGHT (LB)	CASES PER PALLET	STOCK STATUS	FLUIDITY (DROPS)	VEGAN	CERTIFICATION
NAN-CR-HA3714-T64	Hazelnut Bresilienne	Roasted and chopped hazelnuts coated with crispy caramel.	Bag	4 X 5	44.1	24	MTS	~	V	Kosher Dairy
PNP-663	Pure Roasted Hazelnut Paste	Pure, unsweetened hazelnut nut paste - Made with 100% hazelnuts from orchards in Spain, Italy and Turkey. Intense hazelnut flavor with lovely toasted flavors and delicate fruitiness.	Bucket	4 x 5	44.1	20	MTS	~	V	Kosher Pareve
PRA-663	Hazelnut Praline	Golden praline with 50% medium roasted hazelnuts from orchards in Spain, Italy and Turkey. Nice, sweet taste with fruity notes and mild toasted hints.	Bucket	4 X 5	44.1	20	MTS	~	V	Kosher Dairy
GIA-145	Pale Gianduja	Mix of 75% milk chocolate and 25% hazelnuts.	Block (Wrapped)	5 X 5	55.1	40	MTS	~	-	Kosher Dairy
GIA-D2-144	Dark Gianduja	Mix of 70% dark chocolate and 30% hazelnuts.	Block (Wrapped)	5 X 5	55.1	40	MTS	~	-	Kosher Dairy
N05-OH40-T05	Creme dell' Artigiano Nocciola	Smooth baking cream made with 12% hazelnuts. Resists oven temperatures up to 200°C.	Bucket	1 x 6 kg	13.2	72	MTS	~	V	RSPO

COMPOUNDS & FILLINGS

Compound Coatings

PRODUCT CODE	PRODUCT NAME	PRODUCT DESCRIPTION	PACK TYPE	CASE PACK (KG)	PACK WEIGHT (LB)	CASES PER PALLET	STOCK STATUS	FLUIDITY (DROPS)	VEGAN	CERTIFICATION
IMD-BC-7025501-A71	Classic Coating - Dark	Classic Coating - Dark looks and tastes like dark chocolate and has a mouth feel that comes close, yet does not need tempering. Hard set.	Bucket	2 X 10 lbs	20.0	60	MTS	~	-	Kosher Dairy
IMM-BC-0026701-A71	Classic Coating - Milk	Classic Coating - Milk looks and tastes like dark chocolate and has a mouth feel that comes close, yet does not need tempering. Hard set.	Bucket	2 X 10 lbs	20.0	60	MTS	~	-	Kosher Dairy
IMW-BC-2026401-A71	Classic Coating - White	Classic Coating - White looks and tastes like dark chocolate and has a mouth feel that comes close, yet does not need tempering. Hard set.	Bucket	2 X 10 lbs	20.0	60	MTS	~	-	Kosher Dairy
FND-BC-7067800-A71	Classic Icing & Filling	Dark bake-stable cream that can be used for filling, icing, or boosting the chocolate flavor in bakery applications.	Bucket	2 X 10 lbs	20.0	60	MTS	~	-	Kosher Dairy

Caramel Products

PRODUCT CODE	PRODUCT NAME	PRODUCT DESCRIPTION	PACK TYPE	CASE PACK (KG)	PACK WEIGHT (LB)	CASES PER PALLET	STOCK STATUS	FLUIDITY (DROPS)	VEGAN	CERTIFICATION
FWF-Z6CARA-X10	Caramel	100 Real Caramel Filling - Deep & bold caramel taste and golden-brown color. Short tail for perfect piping in bonbons or bars. Firm enough to top cakes, pastries and desserts or flavor creams.	Bucket	4 X 5	44.1	21	MTS	~	-	Kosher Dairy
FWF-BL-2010001-A99	Caramel Loaf	100% Real Caramel Loaf- Savory butter toffee flavor. Easy to warm up and apply to a number of delicious treats and confections. Sets solid.	Bag in Box	4 X 5 lbs	20.0	90	MTS	~	-	Kosher Dairy

~ The drop system does not apply to this type of product.