

## Doea Dwipa Compound and Couverture Chocolate Range - Product Info

Product Code	DR44C2E	DR42B4E	DR37F3E	DR29D2T	MR37F2E	HR40A3E	MC36D4E	HC39C3E
<b>Product Name</b>	EMBASSY Continental Blend Dark Couverture Chocolate 75% (2.5kg)	Oceanic Blend 65% Dark couverture Chocolate (2.5kg).	EMBASSY Equatorial Blend Dark Couverture Chocolate 56% (2.5kg)	EMBASSY Rainforest Chocolate Batons 52% (1.5kg)	EMBASSY Azalea Milk Couverture Chocolate 34% (2.5kg)	EMBASSY Zen White Chocolate 33% (2.5kg)	Tulip Chocolatier Dark Compound Chocolate Buttons (2.5kg)	Tulip Chocolatier White Compound Chocolate Buttons (2.5kg)
<b>Product Description</b>	A dark couverture chocolate with strong bittersweet undertones and a hint of floral and nutty notes.	A well balanced dark chocolate with a hint of nuts and dried fruits	A dark couverture chocolate blend that has a pleasant bittersweet balance with a pure and natural taste.	Full-flavored & bake-stable chocolate sticks/batons. Applications are ranging from sweetbreads, croissants, pain au chocolat, and pastry fillings, to Danish treats	Embassy Azalea Milk Couverture Chocolate has a light and balanced milk chocolate flavor profile with a buttery mouthfeel with just the right amount of sweetness.	The Embassy Zen White Chocolate has the right balance of vanilla, milk, and sweetness with a creamy mouthfeel. It is everything that you would expect from a white chocolate.	Tulip Dark Chocolate Compound is made with premium ingredients and has a strong natural cocoa aroma that is classically identifiable among dark chocolate.	Tulip White Compound Chocolate has a sleek finish and can be combined with quality food coloring for a colorful, eye-catching finish, a milky aroma, and a rich taste that is very memorable. It is one of Tulip's best-selling products.
<b>Cocoa, Fat and Shape</b>	<b>Cocoa Minimum: 75%</b> <b>Fat Content: 45%</b> Shapes: Coins/Buttons.	<b>Cocoa Minimum: 65%</b> <b>Fat Content: 43%</b> Shapes: Coins/Buttons.	<b>Cocoa Minimum: 56%</b> <b>Fat Content: 38%</b> Shapes: Coins/Buttons.	<b>Cocoa Minimum: 52%</b> <b>Fat Content: 37%</b> Shapes: Battons/Sticks.	<b>Cocoa Minimum: 34%</b> <b>Fat Content: 37%</b> Shapes: Coins/Buttons.	<b>Cocoa Minimum: 33%</b> <b>Fat Content: 41%</b> Shapes: Coins/Buttons.	<b>Cocoa Powder: 14%</b> Shapes: Coins/Buttons.	Milk Powder 24% Shapes: Coins/Buttons.
<b>How to melt, work and store</b>	<b>Melt at: 45°C - 50°C</b> <b>Work at: 31°C - 32°C</b> <b>Cool at: 27°C - 29°C</b> <b>Store at: 18°C - 22°C</b>	<b>Melt at: 45°C - 50°C</b> <b>Work at: 31°C - 32°C</b> <b>Cool at: 27°C - 29°C</b> <b>Store at: 18°C - 22°C</b>	<b>Melt at: 45°C - 50°C</b> <b>Work at: 31°C - 32°C</b> <b>Cool at: 27°C - 29°C</b> <b>Store at: 18°C - 22°C</b>	<b>Bake Stable</b>	<b>Melt at: 45°C - 50°C</b> <b>Work at: 31°C - 32°C</b> <b>Cool at: 27°C - 29°C</b> <b>Store at: 18°C - 22°C</b>	<b>Melt at: 45°C - 50°C</b> <b>Work at: 29°C - 30°C</b> <b>Cool at: 26°C - 28°C</b> <b>Store at: 18°C - 22°C</b>	<b>Melt at: 45°C - 50°C</b> <b>Work at: 40°C - 41°C</b> <b>Store at: 18°C - 22°C</b>	<b>Melt at: 45°C - 50°C</b> <b>Work at: 40°C - 41°C</b> <b>Store at: 18°C - 22°C</b>
<b>Individual Packaging</b>								
<b>Carton Packaging</b>								
<b>Carton Dimensions: (LxWxH) cm</b>	43 x 21 x 24	43 x 21 x 24	43 x 21 x 24	42 x 35 x 14	43 x 21 x 24	43 x 21 x 24	42 x 25 x 22	42 x 25 x 22
<b>Carton Volume (Cbm)</b>	0.02167	0.02167	0.02167	0.02058	0.02167	0.02167	0.02310	0.02310
<b>Inner / Outer</b>	4/1	4/1	4/1	8/1	4/1	4/1	4/1	4/1
<b>Ingredients:</b>	Cocoa Mass, Sugar, Cocoa Butter, Emulsifier (Soy Lecithin), Natural Vanilla Extract. Dark Chocolate contains a minimum 75% Cocoa Solids.  Contains: <b>Soy</b> May Contain: <b>Milk</b>	Sugar, Cocoa Mass, Cocoa Butter, Emulsifier (Soy Lecithin), Natural Vanilla Extract. Dark Chocolate contains a minimum of 65% Cocoa Solids.  Contains: <b>Soy</b> May Contain: <b>Milk</b>	Sugar, Cocoa Mass, Cocoa Butter, Emulsifier (Soy Lecithin), Natural Vanilla Extract. Dark Chocolate contains a minimum of 56% Cocoa Solids.  Contains: <b>Soy</b> May Contain: <b>Milk</b>	Sugar, Cocoa Mass, Cocoa Butter, Emulsifier (Soy Lecithin), Natural Vanilla Extract. Dark Chocolate contains a minimum of 52% Cocoa Solids.  Contains: <b>Soy</b> May Contain: <b>Milk</b>	Sugar, <b>Milk Powder</b> , Cocoa Butter, Cocoa Mass, Emulsifier (Soy Lecithin), Natural Vanilla Extract. Milk Chocolate contains 34% Cocoa Solids and 23% Milk Solids.  Contains: <b>Milk and Soy</b>	Sugar, Cocoa Butter, <b>Milk Powder</b> , Emulsifier (Soy Lecithin), Natural Vanilla Extract. White Chocolate contains 33% Cocoa Solids and 26% Milk Solids.  Contains: <b>Milk and Soy</b>	Sugar, Vegetable Fat, Cocoa Powder (14%), <b>Whey Powder (Milk)</b> , Emulsifier (Soy Lecithin)  Contains: <b>Milk and Soy.</b>	Sugar, Vegetable Fat, <b>Milk Powder (24%)</b> , Emulsifier (Soy Lecithin), Flavour  Contains: <b>Milk and Soy.</b>
<b>Religious Practises:</b>	Kosher and Halal	Kosher and Halal	Kosher and Halal	Kosher and Halal	Kosher and Halal	Kosher and Halal	Kosher and Halal	Kosher and Halal
<b>Net Weight</b>	<b>10kg</b>	<b>10kg</b>	<b>10kg</b>	<b>12kg</b>	<b>10kg</b>	<b>10kg</b>	<b>10kg</b>	<b>10kg</b>
<b>Online Price</b>	\$200.00	\$190.00	\$184.00	\$220.00	\$184.00	\$189.00	\$89.90	\$99.90

- 1 Free Delivery to your business address in New Zealand
- 2 All pricings are excluding GST
- 3 Price is for a carton (10kg or 4x2.5kg Pouches OR 12kg for Batons)
- 4 Embassy and Tulip chocolates are made in a factory that does not process tree nuts, sesame seeds, peanuts, or gluten ingredients.
- 5 All products do not contain trans fat or partially hydrogenated oils.