

Wilbur® V995 NGM Brandywine® Bittersweet Chunk

62% Cocoa Content, Non-GMO* Chocolate

Wilbur Chocolate has been creating exceptional chocolate, confectionery, and specialty products since 1865. Quality and consistency are our keys to success - every batch is carefully crafted for preciseness in color, flavor, smoothness and workability.

Every V995 Brandywine chunk possesses a unique blend of dark chocolate and vanilla flavors with roasted cocoa notes and whispers of coffee and dark fruit. Manufactured and molded into irregular cuts to work as inclusions in application and with a functioning viscosity for versatile coating usage.

PRODUCT INFORMATION:

SHAPE: Random, Irregular Cut

SIZE: Approx. 4.5mm Thick

VISCOSITY: 27 Brookfield

COCOA CONTENT: 62%

FAT CONTENT: 36-38%

FINENESS: Max. 18 Microns

CASE SIZE: 50 LB

PRODUCT CODE: 100001858

This product is Certified Kosher-Dairy.

This product is "gluten-free" pursuant to US FDA regulation 21 CFR 101.91, including the newly added provisions related to hydrolyzed and fermented foods.

*See Cargill.com for more information on how Cargill defines "non-GMO." The labeling, substantiation and decision making of all claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with all applicable laws, rules and regulations prior to making labeling and claims decisions.



INGREDIENTS:

Chocolate Liquor (Processed with Alkali), Sugar, Cocoa Butter, Soy Lecithin, Vanilla Bean Powder

Contains: Soy

May Contain: Milk

TYPICAL USES:



Confections

Snack Bars

Sweet Treats





Store at 55° to 65°F with less

Keep in cool, dry area free from

strong odors and direct sunlight.

Keep cases off floor and away

than 50% relative humidity.

STORAGE:

from walls.



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www.cargill.com/cocoa-chocolate/wilbur