



Peter's® Original™ White Chocolate

Signature Cocoa Flavor, Creamy Texture, and White Visual

Walking in the footsteps of its founder, Peter's Chocolate has remained faithful to its Swiss heritage, maintaining and honoring the original standards established by its namesake to create superlative chocolate. We purchase only the highest quality beans and roast to achieve the distinctive flavor profiles characteristic of a premium chocolate product line.

While most white chocolates are known for their intense sweetness, Peter's Original offers a more balanced, true cocoa flavor with a creamy texture and slight toasted coconut notes, while bringing a signature white chocolate look.

PRODUCT INFORMATION:

VISCOSITY (BROOKFIELD): 41

CASE SIZE: 50 LB Case

PRODUCT CODE: 110021299

COLOR: White

FINENESS: Max. 22 Microns

FAT CONTENT: 38-40%

FORM: Wafer

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.

INGREDIENTS:

Sugar, Cocoa Butter, Milk, Soy Lecithin, Artificial Flavor.

Contains: Milk, Soy

STORAGE:

- Store at 55° to 65°F with less than 50% relative humidity.
- Keep in cool, dry area free from strong odors and direct sunlight.
- Keep cases off floor and away from walls.

TYPICAL USES:



Confections



Candies



Bars



Sweet Treats



Gourmet Desserts



Baked Goods



CONTACT US

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