



# PARIS GOURMET

Specialty Food Importer

White Chocolate Confectionery Coating Noel 25 lb NOE660



Item Number:NOE660

## White Chocolate Confectionery Coating Noel 25 lb NOE660

### Ingredient List:

Sugar, Vegetable Oil (Palm Kernel Oil and Hydrogenated Palm Kernel Oil), Whey Powder, Whole Milk Solids, Nonfat Dry Milk Solids, Soy Lecithin (an emulsifier), Salt, and Artificial Flavor.

**Country of Origin:** USA

**Applications:** Use as a chocolate or as a coating.

**Directions:** To use as COATING: Melt to 113°F/ 45°C with indirect heat and continuous agitation. Add 10-25% vegetable fat/oil to achieve desired fluidity. Maintain at 98-103°F/ 36-39°C while working. For best shine, cool in forced cold air (refrigerator) at 40-45°F/ 4-7°C until coating is completely set. The colder, the better!

To use as CHOCOLATE for molding, decorations, etc: NO TEMPERING NEEDED. Melt to 113°F/ 45°C with indirect heat and continuous agitation. Maintain at 98-103°F/ 36-39°C while working. For best shine, cool in forced cold air (refrigerator) at 40-45°F/ 4-7°C until coating is completely set. The colder, the better!

To use as CHOCOLATE for ganaches, mousses, creams: NO TEMPERING NEEDED. Melt to 113°F/ 45°C with indirect heat and continuous agitation. Use according to your recipe.

### Handling

Storage: Dry and cool (68- 72°F, 20- 22°C)

After Opening:

### Unit Information

Packaging: Plastic bag in an outer cardboard case.

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[www.parisgourmet.com](http://www.parisgourmet.com)

Information subject to change without notice



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Unit Weight Format: lb.  
Net Weight: 25.00  
Gross Weight: 26 lb.  
Dimensions (L x W x H, inches): 15 x 11.5 x 7.5  
Cube: 0.74870

### Case Information

Units per Case: 1  
Net Weight (lb): 25.0  
Gross Weight (lb): 26.0  
Dimensions (L x W x H, inches): 15 x 11.5 x 7.5  
Cube: 0.74870

### Pallet Information

Cases Per Layer: 10  
Layers per Pallet: 8  
Cases per Pallet: 80

### Date Information

Format: US  
On Unit:  
On Case: Yes  
Type: Best Before  
Notes:

### Bar Code Information

UPC for Unit



UPC for Case

EAN for Unit

EAN for Case

GTIN for Case



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## **Certifications**

Certified Kosher? No  
Certified Organic? No  
Trans Fat Free? Yes  
AOC? No  
Gluten Free? Yes  
GMO Free? No  
Certified Vegan? No  
Certified Fair Trade? No

## **Allergen Information**

### **Is this allergen present in this product?**

Wheat, Rye, Barley, Oats: No  
Crustacea and their products: No  
Egg and egg product: No  
Fish and fish products: No  
Milk and milk products: Ingredient  
Sesame seeds and their products: No  
Nuts and their products: No  
Peanuts and their products: No  
Soybeans and their products: Ingredient  
Royal Jelly: No  
Bee pollen: No  
Propolis: No



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## NUTRITION FACTS

**Serving size: 100g**

**Calories: 543**

		% Daily Value*
Total Fats	29	37 %
Saturated Fat	27	135 %
Trans Fat	0	n/a
Cholesterol	3	1 %
Sodium	111	5 %
Total Carbohydrates	68	23 %
Dietary Fiber	0	0 %
Total Sugars	68	n/a
	Includes 65 grams Added Sugars	
Protein	1	2 %
Vitamin A		0 %
Vitamin C		0 %
Vitamin D	0	0 %
Calcium	57	4 %
Iron	0	0 %
Potassium	102	2 %

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet of 2000 calories per day and is used as general nutrition advice.