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NAMUR 55% Semi-Sweet

A reliable chocolate that performs for the professional pastry chef and confectionary user. A classic semi-sweet European taste that encompasses a wide spectrum for pastry application.

Tempering

MELTING

45° C

113° F

COOLING

28-29° C

82.4-84.2° F

WORKING

31-32° C

87-89.6° F

Viscosity 16.7 Brookfield, 61.90 MacMichael

Food Value Information

Serving Size 100 gram
 Energy:2280 kJ/ 545 Kcal
 Fat: 34.3 gram
 (of which saturated : 20.7 gram
 Carbohydrates :57.92 gram
 Added Sugars : 43.50 gram
 Total sugar :44.67 gram
 Proteins : 6.2 gram
 Salt : 0.0006 gram
 Sodium : 2.4 mg
 Dietary fiber : 8.1 gram
 Cacao Min : 54%
 Dry Cocoa Solids : 55.1%
 Dry Defatted Cocoa 22.8%
 Milk Solids : 2.1%
 Dry Milk Solids: 2.1%

Ingredients

Cocoa mass 48.80%
 Sugar 43.00%
 Cocoa Butter 5.60%
 Milkfat 2.00%
 Soy Lecithin <1.00%
 Natural Vanilla <1.00%
 Non GMO Yes
 Kosher Yes-OU

Nutrition Facts

70 servings per container	
Serving size	1 Tbsp (14g)
Amount per serving	
Calories	80
% Daily Value*	
Total Fat 4.5g	6%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 8g	3%
Dietary Fiber 1g	4%
Total Sugars 6g	
Includes 6g Added Sugars	12%
Protein less than 1g	
Vitamin D 0mcg	0%
Calcium 7mg	0%
Iron 2mg	10%
Potassium 74mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

