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PERRON 60% Bitter Sweet

The taste begins with sweet vanilla and leads into a strong cocoa flavor that finishes with a touch of bitterness. A chocolate that delivers consistent results for the professional chef.

Tempering

MELTING 45° C 113° F COOLING 28-29°C 82.4-84.2°F WORKING 31-32°C 87-89.6° F



Number of Servings: 1 (14 g per serving)

Weight: 14 g

Viscosity 11.5 Brookfield, 42.5 Macmienaer

Food Value Information

Serving Size 100 gram Energy:2304 kJ/ 557 Kcal

Fat: 38.4 gram

(of which saturated : 23.4 gram

Carbohydrates :42.6 gram (of which sugar :38.7 gram

Proteins : 6.0 gram Salt : 0.02 gram

Dietary fiber : 8.5 gram

Cacao Min: 50%

Ingredients	
Cocoa mass	50.00%
Sugar	38.50%
Cocoa Butter	10.90%
Soy Lecithin	<0.50%
Natural Vanilla	<0.10%
Non GMO	Yes
Kosher	Yes-OUD

Nutrition	Facts		
70 servings per conta Serving size	iner 1 Tbsp (14g)		
Amount per serving Calories	80		
% Daily Value			
Total Fat 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 5g Added Su	gars 10%		
Protein less than 1g			
Vitamin D 0mcg	0%		
Calcium 7mg	0%		
Iron 3mg	15%		
Potassium 88mg	2%		
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 caloriday is used for general nutrition advice.			





