Mycryo Cocoa Butter Powder

Product Images

Description

Callebaut Mycryo is a premium 100% pure cocoa butter in convenient powder form. Specially designed for professional chocolatiers and home cooks alike, Mycryo is the perfect solution for tempering chocolate with precision and ease. Perfect for elevating ganache's, mousses, and a variety of sweet and savoury applications.

Additional Information

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About Producer	The home of the Finest Belgian Chocolate. Using only the finest ingredients, Callebaut has been crafting its Finest Belgian Chocolate in the heart of Belgium for more than 100 years. Made with dedication passed on from generation to generation, Callebaut chocolate is relied on every day by chefs and chocolatiers to create great tasting delights.
Directions for use	Use as Applicable.
Accreditation, Certification and Assurance Schemes	FSSC 22000
Energy (Kcal)	900.0000
Energy (KJ)	3766.0000
Fat	100.0000
of which saturates	60.0000
Ingredients	cocoa butter 100.0%
Brands	Callebaut
Dietary & Lifestyle	Suitable for vegetarians, Suitable for vegans, Suitable for Coeliacs
Protein	0.0000
Salt	0.0000
Size	600g
Pack Size	10
Storage Instructions	Store the product in a clean, dry (relative humidity max.70%) and odourless environment. Storage Temperature: 12-20°C.
Country of Origin	France