



Inspiring your creations™

ORIGINE RANGE SELECTION

Ambre Java™ 36%

Inspired by the Indonesian island famous for its smoking volcanos, ancient temples and lush rainforests, **Ambre Java™** is a creamy dairy chocolate produced with Criollo and Trinitaro beans.

ORIGINE SELECTION / MILK CHOCOLATE COUVERTURE

36 % min. cocoa / 35 % fat / 23 % milk

FLUIDITY : - ●●●○+

ALLERGENS : Milk

FORMAT : Pistole

BEANS ORIGINS :



Java
Ivory Coast
Ghana

BEANS VARIETY : Criollo & Trinitario

PRODUCTION QUANTITY :

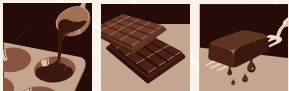
Country : 320 000 mT (Source ICCO 2015)

FLAVOUR PROFILE :

This creamy milk chocolate couverture releases a balanced flavour of milk and cocoa, sublimed by a fruity-hazelnut taste.

PAIRING INGREDIENTS : Paprika, Honey, Caramel, Pear, Mirabelle Plum, Pineapple, Marron/Chestnut, Calvados/Apple Brandy.

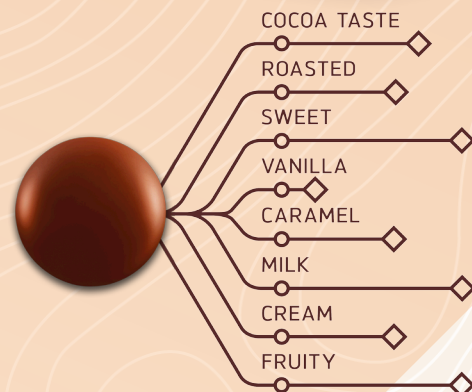
APPLICATION TYPE :



Moulding

Bar

Coating



itinerio



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PRODUCT CODE CHM-R36AMJA-E4-U72	
CONDITIONNING : UNIT	5kg
UNIT BAR CODE	3073416295947
DIMENSIONS H x L x l	425 x 235 x 120 mm
CONDITIONNING : BOX	4 x 5kg
BOX BAR CODE	13073416295944
DIMENSIONS H x L x l	521 x 264 x 330 mm

PRODUCTION : Meulan, France

PACK WITH ZIP CLOSING

CERTIFICATION KOSHER DAIRY 

SHELF LIFE : 18 months

STORAGE CONDITIONS :

All Cacao Barry® products are stored in warehouses with temperature control.



www.cacao-barry.com

www.cacao-barry.com/cacaocollective

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