

White

Finest Belgian White Chocolate

JM Posner Finest Belgian White Chocolate is extremely simple to use with a chocolate fountain, you simply put the bag straight into the microwave and heat until it has melted. The chocolate chip form allows it to melt quickly and evenly. It is then ready to use, no mess, no fuss and no need to add anything!

The intense flavour of JM Posner Finest Belgian Chocolate makes it perfect for chocolate fountains, baking, fondues and dessert coatings.

Melting Instruction

Option 1 - Microwave

1. Place bag into microwave for 2 minutes on a medium heat.
2. Remove the bag and massage.
3. Place back into the microwave if all the chocolate is not melted for a further 30 seconds.
4. Repeat steps 2 and 3 until all the chocolate is melted.
5. Tear seal and pour out the chocolate.

Option 2 - Bain Marie (Pan over Hot water)

1. Put the required amount of chocolate into a glass or heat resistant bowl.
2. Place the bowl over a pan of hot water.
3. Keep stirring until all the chocolate is melted.

Nutritional Information

| | per 25g: | per 100g: |
|------------------------------------|------------------|-------------------|
| Energy | 146kcal 612kj | 584kcal 2448kj |
| Protein | 1.45g | 5.8g |
| Carbohydrates (of which sugars) | 13.2g 13.1g | 52.8g 52.4g |
| Fat (of which saturates) | 9.7g 6.12g | 38.8g 24.48g |
| Sodium* | 0.02g | 0.08g |
| *Equivalent as salt | 0.05g | 0.2g |

Ingredients:

Sugar, Cocoa butter, Whole milk powder, Lactose, Butter oil, Emulsifier - soya lecithin, Natural vanilla.

Milk Solids 22.5%

Allergy Advice:

Contains milk and soya. May contain traces of nuts.

Storage:

Chocolate is sensitive to humidity, odours and oxidation. Store in a cool, dry place away from direct sunlight and between 12 and 20°C. Always ensure the package is properly closed.



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Produced in Belgium. Packed in the UK.

Also Available in **Milk** & **Dark** flavours