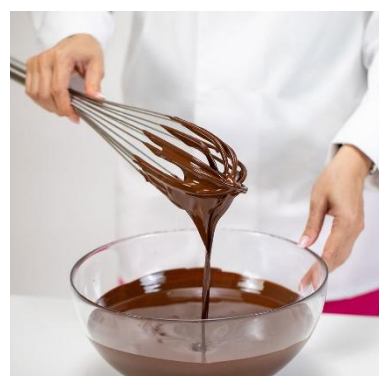


Sephra Milk Belgian Couverture Chocolate (37.2% Cocoa)



High-performance Belgian couverture for professional kitchens

Rich Belgian milk couverture with a smooth, creamy body and a sweet caramel note for a clean, glossy finish. Designed to melt smoothly and handle consistently in professional kitchens.

A versatile all-rounder for enrobing, moulding, drizzling, desserts and baking, trusted by chocolatiers and dessert kitchens for consistent results.

Key Features:

- Smooth melt for clean, consistent results
- Fountain-ready flow for fondue and events without extra oils
- Glossy finish and crisp snap when tempered correctly
- Reliable for both small-batch work and high-volume production
- Supports sustainable cocoa via Cocoa Horizons

Cocoa Intensity	●●●○
Viscosity	●●●●●○
Dry Cocoa Solids	38.7% (+/-1,5)
Dry Fatfree Cocoa Solids	6.2% (+/-0.5)
Bean Origin	West Africa
Ingredients	Sugar, Cocoa Butter, Whole MILK Powder, Cocoa Mass, Emulsifier: SOYA Lecithin, Natural Vanilla Flavouring
Dietary Suitability	Gluten Free, Halal Certified, Kosher Certified, Vegetarians

TikTok – **sephra_** and **cfwfunfood**
Instagram – **sephra_uk** and **cfwfunfood**



WWW.SEPHRA.COM WWW.SEPHRAUSA.COM

Sephra Milk Belgian Couverture Chocolate (37.2% Cocoa)

Same luxury Belgian couverture, consistent performance
across every pack size.



10KG

PRODUCT CODE: CHM-03NV-SEF-596



2.5KG

PRODUCT CODE: SEMLK2.5KG



907g

PRODUCT CODE: SEMLK907G



450g

PRODUCT CODE: SEPHMILK450



250g

PRODUCT CODE: SEBELMILK250

Contact us for volume pricing, case and pallet quantities.