Sephra Dark Belgian Couverture Chocolate (60.4% Cocoa)

Cocoa Intensity	●●○
Viscosity	●●●●○
Dry Cocoa Solids	61.9% (+/-1,5)
Dry Fatfree Cocoa Solids	23.2% (+/-1)
Bean Origin	West Africa
Ingredients	Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: **SOYA** Lecithin, Natural Vanilla Flavouring. May contain **MILK**.
Dietary Suitability	Gluten Free, Halal Certified, Kosher Certified, Vegans, Vegetarians

High-performance Belgian couverture for professional kitchens

Rich Belgian dark couverture with a deep cocoa character, subtle bitterness and 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

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

WWW.SEPHRA.COM WWW.SEPHRAUSA.COM

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Sephra Dark Belgian Couverture Chocolate (60.4% Cocoa)

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

10KG

PRODUCT CODE: CHD-02NV-SEF-596

2.5KG

PRODUCT CODE: SEDRK2.5KG

907g

PRODUCT CODE: SEDRK907G

250g

PRODUCT CODE: SEBELDARK250

Contact us for volume pricing, case and pallet quantities.

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