

Sephra White Belgian Couverture Chocolate (32% Cocoa)



High-performance Belgian couverture for professional kitchens

Rich Belgian white couverture with a sweet, creamy profile and delicate vanilla notes, finished with a clean, glossy shine. 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 reliable results. It also works especially well with oil-based colourings for coloured chocolates and eye-catching fountain displays.

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

Viscosity	●●●●○
Dry Cocoa Solids	33.5% (+/-1,5)
Dry Milk Solids	21.7% (+/-1)
Bean Origin	West Africa
Ingredients	Sugar, Cocoa Butter, Whole MILK Powder, Emulsifier: SOYA Lecithin, Natural Vanilla Flavouring.
Dietary Suitability	Gluten Free, Halal Certified, Vegetarians

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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.