



COVERDECOR DARK CHOCOLATE 3

White chocolate frosting for donuts, eclair, cream puffs, cakes and other baked goods. It maintains its glossy shine even throughout freezing. At room temperature it doesn't stick and has a plastic consistency which avoids crackings.

PRODUCT DETAILS

COD 01011537

CLAIMS

38% chocolate
Gluten free
Palm oil free
Lauric fats free

DIRECTIONS FOR USE

heat COVERDECOR DARK CHOCOLATE to a temperature of 48-50°C in a bain-marie or microwave oven (400-500W) and stir.

Dip the sweets at room temperature in the melted cream, put them on a tray and let the coating harden.

TECHNICAL DENOMINATION

dark coating with chocolate. Semi-finished product for confectionery use.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

