



## COVERDECOR WHITE 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 01011539

### CLAIMS

20% white chocolate  
Gluten free  
Palm oil free  
Lauric fats free

### DIRECTIONS FOR USE

#### COATINGS:

heat COVERDECOR WHITE 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

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

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS

