



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

