



IRCA CAO 5

Fine paste rich in low-fat cocoa (50%), marked by a soft creamy texture that makes it perfect to replace cocoa powder and cocoa paste in many pastry recipes and in chocolate ice cream making. The excellent texture and consistency will help you to perfectly combine ingredients without ending up with lumps. It also avoids problems related to the melting point of cocoa butter.

PRODUCT DETAILS

COD 01010358

CLAIMS

DIRECTIONS FOR USE

IRCA CAO is ready for use.

TECHNICAL DENOMINATION

semifinished confectionery product.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

