

IRCA CHOC 5

Fine paste rich in powdered chocolate (45%), 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 01010357

CLAIMS

ALLERGENS / CONTAMINATIONS

ALLERGENS

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CONTAMINATIONS





DIRECTIONS FOR USE

IRCA CHOC is ready for use.

TECHNICAL DENOMINATION

spreadable cream. Semifinished product for confectionery.

