

MARABU' EXTRA DARK 10

Extra dark chocolate compound chips that meet the needs of a good and competitive quality-price ratio, while maintaining high standards of performance. Perfect for coating and decorations, as well as to create moulded subjects. Thanks to continual quality checks, both analytical and practical, this product always provides excellent results in any season.

PRODUCT DETAILS ALLERGENS / CONTAMINATIONS

COD 01011004 ALLERGENS CONTAMINATIONS

CLAIMS





DIRECTIONS FOR USE

after gentle melting (45°C max.) MARABU EXTRA DARK can be used as dark chocolate substitute on bakery products.

Tempering is not needed. Do not mix with pure chocolate. Avoid any possible contamination with moisture or flour.

TECHNICAL DENOMINATION

dark compound coating.

