



PATE A GLACER BRUNE 2451 5

Dark chocolate compound made from low-fat cocoa and plant fats, useful for any common pastry use.

PRODUCT DETAILS

COD 01010409

CLAIMS

DIRECTIONS FOR USE

melt in bain-marie under constant stirring without exceeding the temperature of 45°C.
Tempering is not necessary. Avoid to contaminate with real chocolate, humidity or flour.

TECHNICAL DENOMINATION

compound chocolate

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

