



CRIC CRAC FOND.10

First quality dark chocolate compound made from plant fats with melting point of 35°C. It wins all pastry chefs over with its strong flavour, sparkling shine and optimal snap effect. 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

COD 01010276

CLAIMS

DIRECTIONS FOR USE

after gentle melting (at 45°C maximum) CRIC CRAC FONDENTE can be used as a very good quality couverture in enrobing of confectionery and bakery products. It does not need tempering.

Do not mix CRIC CRAC FONDENTE with real chocolate.

TECHNICAL DENOMINATION

coating for confectionery.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

