



KIRON WHITE 10

White chocolate compound, with an extraordinary fluidity that makes it suitable for any pastry application, such as covering, decorations and moulded subjects. The product line includes white and dark chocolate variants, both available also in palm oil free version.

PRODUCT DETAILS

COD 01011023

CLAIMS

No hydrogenated fats

DIRECTIONS FOR USE

after gentle melting (45°C max.) KIRON WHITE can be used as a couverture in mouldings or enrobing of confectionery and bakery products.

Tempering is not needed.

IMPORTANT: KIRON WHITE cannot be mixed with pure chocolate and even minute amounts of water can spoil it developing a soapy taste.

TECHNICAL DENOMINATION

semi-finished product for confectionery.

ALLERGENS / CONTAMINATIONS

ALLERGENS

