



KIRONCAO 10

Dark 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 also available in palm oil free version.

PRODUCT DETAILS

COD 01010997

CLAIMS

No hydrogenated fats

DIRECTIONS FOR USE

after gentle melting (45°C max.) KIRONCAO 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.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

