



NIVES FOND.10

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

COD 01010256

CLAIMS

DIRECTIONS FOR USE

after gentle melting (45°C max.) NIVES FONDENTE can be used as dark chocolate substitute in mouldings or enrobing of confectionery and bakery products. Tempering is not needed.

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

TECHNICAL DENOMINATION

coating for confectionery.

ALLERGENS / CONTAMINATIONS

ALLERGENS

