



NOBEL BIANCO 10

High-quality white chocolate compound for covering. It is marked by a low melting point and an optimal snap effect. It keeps a long-lasting shininess without needing tempering. Also available in dark and milk versions.

PRODUCT DETAILS

COD 01010222

CLAIMS

No hydrogenated fats

DIRECTIONS FOR USE

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

Tempering is not needed.

IMPORTANT: NOBEL AVORIO 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



CONTAMINATIONS

