



## NOBEL BITTER 10

High-quality dark 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 white and milk versions.

### PRODUCT DETAILS

COD 01010221

### CLAIMS

No hydrogenated fats  
Nobel Bitter stands out for highest cocoa content

### DIRECTIONS FOR USE

after gentle melting (45°C max.) NOBEL BITTER can be used as a high class couverture in mouldings or enrobing of confectionery and bakery products. Tempering is not needed.

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

### TECHNICAL DENOMINATION

dark coating for confectionery.

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS

