



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



CONTAMINATIONS

