



## PATE A GLACER BRUNE 2451 5

Dark chocolate compound made from low-fat cocoa and plant fats, useful for any common pastry use.

### PRODUCT DETAILS

COD 01010409

CLAIMS

### DIRECTIONS FOR USE

melt in bain-marie under constant stirring without exceeding the temperature of 45°C.  
Tempering is not necessary. Avoid to contaminate with real chocolate, humidity or flour.

### TECHNICAL DENOMINATION

compound chocolate

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS

