



## WONDERCHOC WHITE 5

Fine white chocolate paste marked by intense flavour and excellent texture. The ideal to make creamy spreads, to fill choco bon bons and to create beautiful decorations. When whipped, it maintains a soft consistency for a long time, it doesn't need to be tempered and keeps inclusions crunchy and crumbly.

### PRODUCT DETAILS

COD 01011136

CLAIMS

### DIRECTIONS FOR USE

WONDERCHOC WHITE is the ideal product to create excellent quality fillings and decorations.

The main characteristics are:

- intense taste and optimal consistency
- can be flavoured with fat-based pastes, water-based pastes and alcoholates
- after whipping, the product keeps a soft consistency for a long time
- does not require tempering
- crunchy inclusions stay crisp for a long time
- long shelf life

- DIRECTION FOR USE:

The ideal temperature for use is 22-24°C.

When used for fillings, cake decorations and coated pralines, whip in a planetary mixer equipped with a paddle or thick wire whisk until reaching optimal aeration.

For praline fillings, just heat the product to 26-28°C and stir until you obtain a smooth cream.

### TECHNICAL DENOMINATION

spreadable cream. Semi-finished product for confectionery use.

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS

