

ARTCHOC DARK

PASTRY ARTCHOC

Plastic dark chocolate, the ideal to create decorative subjects, either moulded or shaped by hand, as well as for covering cakes and many other pastry uses. This product is marked by high dark chocolate content (60%), that gives intense flavour and deep colour. Optimum texture, combined with excellent moisture resistance, make it very easy to use and versatile.



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01060250

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations



Milch



Schalenfrüchte

SO₂

Anidride

INFO

Beschreibung

Paste auf Schokoladen- und Zuckerbasis, ideal zum Überziehen von Torten, zur Herstellung von Dekorationselementen, zum Formen mit Silikonformen und zur Zubereitung von Tableaus.

Denomination

irca
GROUP

Extraordinary
made simple.

Halbfertiges Süßwarenprodukt.

Directions for use

ART CHOC DARK hat die ideale Konsistenz, um direkt vom Konditor verwendet zu werden.
Die Packung nach jeder Entnahme gut verschließen, um ein Austrocknen zu verhindern.



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