

# KIRONCAO

CHOCOLATE PACKAGED COMPOUND - KIRON

Dark compound, with an extraordinary fluidity that makes it suitable for any pastry application, such as covering, decorations and moulded subjects. The product line includes white and dark chocolate variants, both also available in palm oil free version.



## MODALITÀ D'USO



Covering



Decoration



Modelling

## DETTAGLI PRODOTTO

Codice prodotto 01010997

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans

Cross-contaminations



Milk

## INFO

### Claims

No hydrogenated fats

### Details

Dark compound, with an extraordinary fluidity that makes it suitable for any pastry application, such as covering, decorations and moulded subjects. Also available in palm oil free version.

### Description

dark compound coating suitable for all pastry purposes. KIRONCAO do not contain hydrogenated vegetable fat.

### Denomination

dark compound coating.

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GROUP

Extraordinary  
made simple.

### Directions for use

after gentle melting (45°C max.) KIRONCAO can be used as dark chocolate substitute on bakery products. Tempering is not needed. Do not mix with pure chocolate. Avoid any possible contamination with moisture or flour.

### DETTAGLI PRODOTTO

Codice prodotto 01011385

### ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans

Cross-contaminations



Milk

### INFO

#### Claims

No hydrogenated fats, Palm oil free

#### Details

Dark compound, with an extraordinary fluidity that makes it suitable for any pastry application, such as covering, decorations and moulded subjects. Palm oil free. Also available in classic dark version.

#### Description

dark compound coating suitable for all pastry purposes. KIRONCAO SP does not contain hydrogenated fats or palm origin fats.

#### Denomination

dark compound coating.

#### Directions for use

after gentle melting (45°C max.) KIRONCAO SP can be used as dark chocolate substitute on bakery products. Tempering is not needed. Do not mix with pure chocolate. Avoid any possible contamination with moisture or flour.

### DETTAGLI PRODOTTO

Codice prodotto 01011507

### ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans

Cross-contaminations



Milk

### INFO

#### Claims

No hydrogenated fats, Palm oil free

#### Details



Extraordinary  
made simple.

Dark compound, with an extraordinary fluidity that makes it suitable for any pastry application, such as covering, decorations and moulded subjects. Palm oil free. Also available in classic dark version.

#### **Description**

dark compound coating suitable for all pastry purposes. KIRONCAO SP does not contain hydrogenated fats, palm origin fats nor flavourings.

#### **Denomination**

dark compound coating.

#### **Directions for use**

after gentle melting (45°C max.) KIRONCAO SP SA can be used as dark chocolate substitute on bakery products. Tempering is not needed. Do not mix with pure chocolate. Avoid any possible contamination with moisture or flour.

### **DETTAGLI PRODOTTO**

Codice prodotto 01980313

### **ALLERGENI/CROSS CONTAMINAZIONI**

Allergens



**Soybeans**

Cross-contaminations



**Milk**

### **INFO**

#### **Details**

Dark compound, with an extraordinary fluidity that makes it suitable for any pastry application, such as covering, decorations and moulded subjects.

Made with vegetable fat with a low melting point, it is characterized by excellent fluidity and palatability.

#### **Description**

superior quality dark coating for confectionery. It is based on fractionated vegetable fat with low melting point with consequent excellent palatability.

#### **Denomination**

dark coating for confectionery.

#### **Directions for use**

melt under constant stirring without exceeding the temperature of 45°C. Tempering is not needed. Cannot be mixed with pure chocolate. Take away from humidity.



**Extraordinary  
made simple.**