

NOBEL BIANCO

CHOCOLATE PACKAGED COMPOUND - NOBEL

High-quality white 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 dark and milk versions.



MODALITÀ D'USO



Covering



Decoration



Modelling

DETTAGLI PRODOTTO

Codice prodotto 01010222

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk

INFO

Claims

No hydrogenated fats

Details

High-quality white 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 dark and milk versions.

Description

irca
GROUP

Extraordinary
made simple.

superior quality white coating for confectionery. Based on fractionated vegetable fat of lauric origin; the product has a very easy melting in the mouth.

Denomination

coating for confectionery.

Directions for use

after gentle melting (45°C max.) NOBEL AVORIO can be used as a high class couverture in mouldings or enrobing of confectionery and bakery products.

Tempering is not needed.

IMPORTANT: NOBEL AVORIO cannot be mixed with pure chocolate and even minute amounts of water can spoil it developing a soapy taste.



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