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

irca GROUP Extraordinary made simple.

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
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.