

NOBEL BITTER

CHOCOLATE PACKAGED COMPOUND - NOBEL

High-quality dark 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 white and milk versions.



MODALITÀ D'USO



Covering



Decoration



Modelling

DETTAGLI PRODOTTO

Codice prodotto 01010221

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk

INFO

Claims

No hydrogenated fats, Nobel Bitter stands out for highest cocoa content

Details

High-quality dark 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 white and milk versions.

Description

irca
GROUP

Extraordinary
made simple.

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

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

Tempering is not needed.

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



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