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

irca GROUP Extraordinary made simple.



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
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.