

NOBEL LATTE

CHOCOLATE PACKAGED COMPOUND - NOBEL

High-quality milk 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 dark versions.



MODALITÀ D'USO



Covering



Decoration



Modelling

DETTAGLI PRODOTTO

Codice prodotto 01010504

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk

INFO

Claims

No hydrogenated fats

Details

High-quality milk 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 dark versions.

Description

irca
GROUP

Extraordinary
made simple.

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

Denomination

coating for confectionery.

Directions for use

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

Tempering is not needed.

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



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