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

irca GROUP Extraordinary made simple.



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
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.