COVERDECOR DARK CHOCOLATE

PASTRY COVERDECOR

White chocolate frosting for donuts, eclair, cream puffs, cakes and other baked goods. It maintains its glossy shine even throughout freezing. At room temperature it doesn't stick and has a plastic consistency which avoids crackings.



MODALITÀ D'USO

- Covering
- Cream
- Decoration
- Donut
- Icing
- Krapfen
- Cakes

DETTAGLI PRODOTTO

Codice prodotto 01011537

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Milk

Cross-contaminations



Soybeans



Nuts

INFO

Claims
38% chocolate,Gluten free,Palm oil free,Lauric fats free

Details
Dark chocolate frosting for donuts, eclair, cream puffs, cakes and other baked goods. Palm oil free. Its plastic and elastic texture avoid cracking or breaking. It maintains its glossy shine even throughout freezing. No viscosity at room temperature. Also available in white chocolate, coffee, strawberry and pistachio flavours.

Description
chocolate paste with dark brown colour for coating donuts, krapfen and baked goods. The product does not contain palm and lauric fats. It keeps a shiny aspect even after freezing. At room temperature it doesn't stick and has a plastic consistency which avoids crackings. Its characteristics are not altered by moisture during the defrosting process.

Denomination
dark coating with chocolate. Semi-finished product for confectionery use.

Directions for use
heat COVERDECOR DARK CHOCOLATE to a temperature of 48-50°C in a bain-marie or microwave oven (400-500W) and stir. Dip the sweets at room temperature in the melted cream, put them on a tray and let the coating harden.