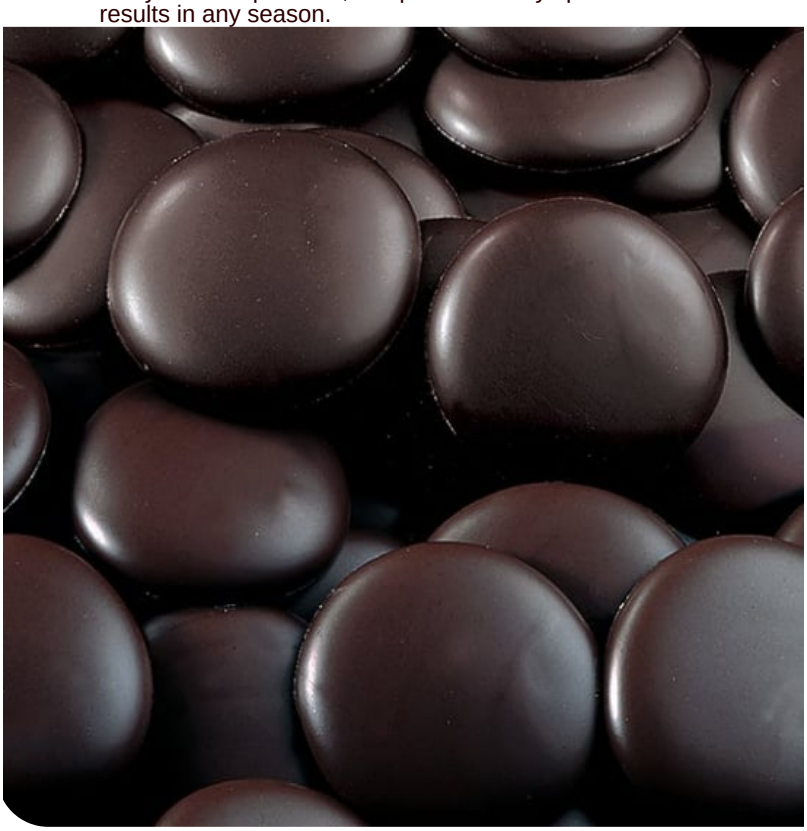
CRIC CRAC FONDENTE

CHOCOLATE PACKAGED COMPOUND - CRIC CRAC

First quality dark chocolate compound made from plant fats with melting point of 35°C. It wins all pastry chefs over with its strong flavour, sparkling shine and optimal snap effect. Perfect for coating and decorations, as well as to create moulded subjects. Thanks to continual quality checks, both analytical and practical, this product always provides excellent results in any season.



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact our team.
No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01010276

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

irca GROUP Extraordinary made simple.

Soybeans

Milk

INFO

Description
dark coating for confectionery based on hardened vegetable fat of lauric origin and cocoa powder. It possesses a strong chocolate taste, a very hard consistency at room temperature and a rapid meltdown with nice mouthfeel.

Denomination
coating for confectionery.

Directions for use
after gentle melting (at 45°C maximum) CRIC CRAC FONDENTE can be used as a very good quality couverture in enrobing of confectionery and bakery products. It does not need tempering.
Do not mix CRIC CRAC FONDENTE with real chocolate.