

NIVES FONDENTE

CHOCOLATE PACKAGED COMPOUND - NIVES

Dark chocolate compound chips that meet the needs of a good and competitive quality-price ratio, while maintaining high standards of performance. 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 01010256

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk

INFO

Description

dark coating for confectionery. It has a good chocolate taste and its melting properties can be suited to seasonal or local requirements.

Denomination

coating for confectionery.

Directions for use

irca
GROUP

Extraordinary
made simple.

after gentle melting (45°C max.) NIVES FONDENTE can be used as dark chocolate substitute in mouldings or enrobing of confectionery and bakery products.

Tempering is not needed.

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



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