IRCA CAO

PASTRY IRCA CAO

Fine paste rich in low-fat cocoa (50%), marked by a soft creamy texture that makes it perfect to replace cocoa powder and cocoa paste in many pastry recipes and in chocolate ice cream making. The excellent texture and consistency will help you to perfectly combine ingredients without ending up with lumps. It also avoids problems related to the melting point of cocoa butter.
Sugar-free



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 01010358

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Soybeans

Cross-contaminations

Milk

Nuts

INFO

Description
dark brown paste based on cocoa powder and vegetable oils with extremely strong and bitter taste of cocoa. Its texture particularly soft and creamy makes IRCA CAO very suitable to substitute cocoa powder and cocoa liquor for flavoring whipped cream, custard cream, etc. It avoids the troubles frequently associated with the use of cocoa powder (lumps) or cocoa liquor (melting temperature somewhat high).

Denomination
semifinished confectionery product.

Directions for use
IRCA CAO is ready for use.