

Couverture – Fine white chocolate Coins Article number: 334373

Chocolate product for further processing
filling quantity: 500 g

High-quality chocolate

Vegetarian and gluten-free

Description

Finest chocolate coins made of high-quality chocolate.

Flowable chocolate made of selected, fragrant and high-quality ingredients.
Easy and controlled processing and dispensing, even with smallest quantities.
Our drops are made of finest Belgian white chocolate.
Contains lactose and soy.
Store in a cool, dark and dry place (15-20°C).

Chocolate products can only be delivered at an outdoor temperature under 20°C.

In folding box. With instructions.
The item is excluded from the exchange.



Manual

Easy to temper!
Flow-capable couverture from selected high-grade aromatic cocoa beans. Easy, safe application and dosing, even for the smallest quantities.
Application: The drops temper very well. Melt the drops in a bowl over a bain-marie. Care must be taken not to get any water in the couverture.
Take the melted couverture out of the bain-marie and allow to cool at approximately 20°C. Carefully warm the couverture over the bain-marie again, stirring continuously. Use a thermometer (Art.-No. 951136 digital thermometer) to make sure the temperature is right for each type of couverture.

Temperature ranges:
· White chocolate 28-29 °C

Ingredients

Sugar; cocoa butter; whole MILK powder; emulsifier: SOYA lecithin (E322); flavourings

Nutrition Facts

Nutritional value per	100 g
physiological energy value	2420 kJ / 578 kcal
fat	37.9 g
hereof saturated fatty acids	24.1 g
carbohydrates	52.1 g
hereof sugar	52 g
protein	6.8 g
Sodium	0.096 g
salt	0.2 g