

new
recipe

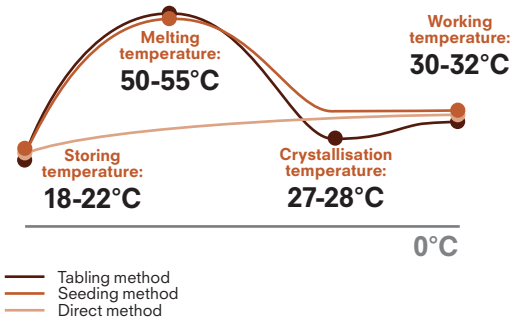
Couvertures

- Increased cocoa mass content (declared content up by 3 percentage points, from 52 to 55%)
- Suitable for vegans

Dark Padera 55%



Tempering curve



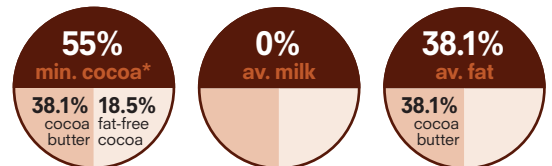
Applications

- Filling
- Mousse
- Ganache
- Moulding / Coating
- Enrobing / Panning
- Dipping

Unit	Article number	Shape	Euro pallet	Overseas pallet
2 x 5kg bag	CHD- P002PADRE6- Z72	Coins	540kg	320kg

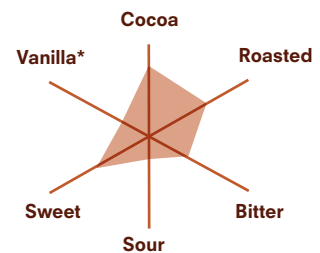
Ingredients	Viscosity	Shelf life
Sugar, cocoa mass, cocoa butter, emulsifier: soya lecithin, natural vanilla flavouring.	Medium	24 months

Composition



*Specification refers to the legal definition of a dark chocolate couverture

Flavour profile



* Natural vanilla

Certifications

