

**new
recipe**

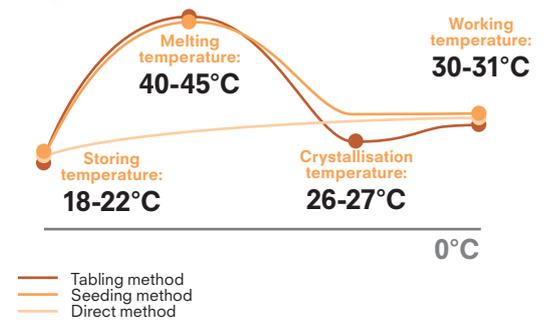


Couvertures

- Sugar content reduced by 10% resulting in less sweetness and more pronounced cocoa notes
- Increased whole milk powder content enhancing the creamy texture
- With natural vanilla

Milk Seriz 35%

Tempering curve



Applications

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

Unit	Article number	Shape	Euro pallet	Overseas pallet
2 x 5kg bag	CHM- N025SERIE6-Z72	Coins	540kg	320kg
6 x 2kg flowpack	CHM- N025SERIE6-127	Block	864 kg	624 kg

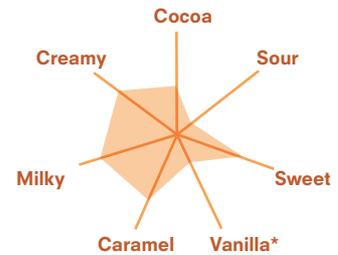
Ingredients	Viscosity	Shelf life
Sugar, cocoa butter, whole milk powder, cocoa mass, emulsifier: soya lecithin, natural vanilla flavouring.	Medium	18 months

Composition



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

Flavour profile



* Natural vanilla

Certifications

