

Article no. / Article name	Description	Main uses	% Cocoa	% Milk	Shelf life in weeks	Storage temperature	Number of packages per pallet	Packaging	Length	Melts at	Processing temperature	Pre-crystallization temperature	Viscosity	Special ingredient	Automated pouring	Manual pouring	For the center	For sprinkling	For injecting	Ready to use	For flavouring	Whippable	Rollable	For decoration	For coating
Chocolate splinters																									
103955 Black Forest Splinters 1.5kg box	Paper thin, flat chocolate flakes	Decoration of gateaux, pastries, creams, ice-creams	46.1	—	40	10-15°C (50-59°F)	160	1.5kg box	—	—	—	—	—	—	—	—	—	✓	—	✓	—	—	—	—	—
Pastry vermicelli																									
103954 Pastry vermicelli 4x1kg bag	Solid, shiny vermicelli with a fine cocoa flavour	Decoration of gateaux, pastries, creams, ice-creams	28.3	—	78	10-15°C (50-59°F)	160	4 x 1kg bag (4kg box)	—	—	—	—	—	—	—	—	—	✓	—	✓	—	—	—	—	—
Croquant																									
105772 Hazelnut croquant H 1.5-4 K	Hazelnuts together with sugar roasted to a golden brown.	Decoration of gateaux, pastries, creams, ice-creams and in fillings	—	—	52	10-15°C (50-59°F)	72	7.5kg box	—	—	—	—	—	26% Hazelnuts	—	—	✓	✓	—	✓	—	—	—	—	—



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