



MILK CHOCO CRUMB



Application

- ✓ Chocolates
- ✓ Fillings

Advantages

- ✓ Flavour-enhancing components (cream caramel)
- ✓ Simple Storage
- ✓ Simple Processing
- ✓ GMO free

Labels

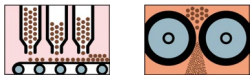


Allergens

none

Processing

Use in couvertures and fillings:
Mix ingredients and then grind to the desired consistency.



Storage information

Cool and Dry
15–20°C (59–68°F)

What is Milk Choco Crumb?

Milk Choco Crumb is a mixture of milk, sugar and cocoa mass. The mixture is pasteurised, vacuum-dried and then ground into a powder. It is predominantly used in chocolate production.

The use of Milk Choco Crumb instead of milk powder gives milk chocolate a note of creamy caramel. Now more than ever, this flavour speaks to the current trend

The production of Choco Crumb originally aimed to preserve the milk solids in a stable form over long periods of time. Alongside this aspect of preservation, the incomparable creamy caramel flavour was created.

Milk Choco Crumb replaces part of the milk powder, cocoa and sugar in a chocolate recipe. The amount required for this depends on the desired taste profile.



Article No.	Product Description	Cocoa %	Milk %	Sugar %	Shelf life	Packaging
106611	Milk Choco Crumb 42	13.1	41.7	44.9	52 weeks from production	25kg Bag
107271	Milk Choco Crumb 37	6.5	36.5	55.8	52 weeks from production	25kg Bag

Would you like an individual consultation? Contact us for further information.

Chocolat Frey AG
Bresteneggstrasse 4
CH-5033 Buchs
industrie@chocolatfrey.ch
Tel. +41 62 836 26 26

For more information please visit our website:
<http://b2b.chocolatfrey.com>

