



CHOCOLATE TRENDY BLOND



Application

- ✓ Confectionary
- ✓ Pastries & Dessert
- ✓ Ice cream
- ✓ Long life bakery products
- ✓ Dairy products
- ✓ Cereals

Advantages

- ✓ Simple processing
- ✓ Excellent for making crunchy pralines and the finest coatings for patisserie and confectionery as well as all kinds of ice cream creations, long-life bakery products, and bars

Labels



Cocoa

Unit



100g bar
(15kg box)

Processing temperature

Melt at	Precrystallisation	Processing
40-45°C	28-29°C	29-30°C

Storage information

Cool and dry
10-15°C (50-59°F)

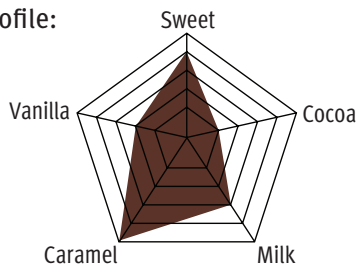
The caramel experience

The flavour goes through the roof with this new caramel couverture Trendy Blond which has the luxuriant richness of the finest cream caramel.

Indulge your tongue, palate, and nose with the smell and taste of fresh cream and intense caramel. The lingering finish is supported by a mild, slightly bitter cocoa note.

The delicate bite, excellent taste, and cheerful colour make every mouthful a pleasurable experience. Trendy Blond is a chocolate for caramel connoisseurs and can be recognised by its golden amber colour.

Taste-profile:



Article No.	Product Name	Cocoa %	Sucrose %	Milk %	Total fat %	Viscosity
10195780	Chocolate Trendy Blond RA T	30.5	51.7	16.6	30.5	☾☾☾

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

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Für mehr Infos besuchen Sie unsere Webseite:
<http://b2b.chocolatfrey.com>
<https://www.rainforest-alliance.org>

