



CARAMBA 35/16



Suitable for

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

Application

- ✓ Pour into mould
- ✓ Pour into hollow articles
- ✓ Dipping
- ✓ Spraying
- ✓ Covering
- ✓ Making ganache
- ✓ Coating

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



Unit



Rondini
(5kg box)



100g bar
(15kg box)



Liquid in container
(in heated reusable container)

Processing temperature

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

Viscosity



Storage information

Cool and Dry, 10-15°C (50-59°F)

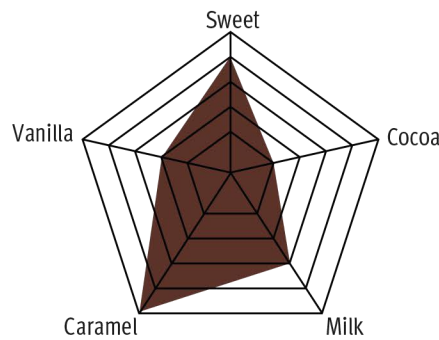
The caramel experience

The flavour goes through the roof with this new caramel couverture – Caramba – 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. Caramba is a chocolate for caramel connoisseurs and can be recognised by its golden amber colour.

Taste-profile:



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

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

