



GRACILE 38/20



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

- ✓ Labeled as "Swiss Milk Chocolate"
- ✓ Versatile use, easy processing
- ✓ Very low sugar content (only 12.3% sugar or 24% carbohydrates) – even in combination with sugar-containing components can often still be labelled as "reduced sugar"
- ✓ Alternative statement options for inulin: chicory root extract or fibre

Labels



Unit



100g bar
(15kg box)



Liquid in container
(in heated reuseable container)

Processing temperature

Melt at	Precrystallisation	Processing
40-45°C	26-27°C	29-30°C

Viscosity



Storage information

Cool and Dry, 10-15°C (50-59°F)

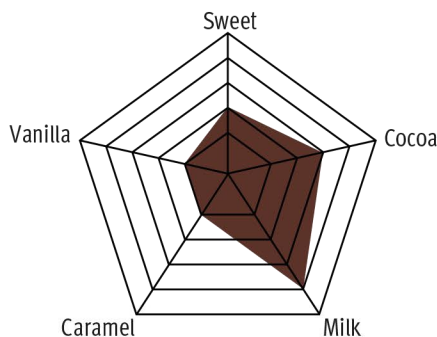
Less sugar, the same enjoyment

The delicately melting Swiss milk chocolate is now available in a reduced-sugar version. The trend towards a healthier diet means that consumers are increasingly choosing foods with less sugar. A legal basis was created for the sake of consumer transparency.

The legally prescribed minimum requirement for a reduced-sugar statement is 30% less sugar than the previous variant. Gracile milk couverture not only meets this minimum requirement but also goes a step further. The milk couverture «Gracile» has a sugar content of only around 12%. Compared with traditional milk chocolates, which have about a 50% sugar content, this reduces the sugar content by more than 75%. This opens up numerous possibilities. This milk couverture is particularly well-suited for combined chocolate products such as wafers, bars, pralines, (long-life) bakery products, and ice cream as well as a coating for dragées.

A mixture with the milk couverture of the previous recipe is recommended for use with pure chocolate products such as bars, Neapolitans, or hollow figures. The minimum required by law is usually still achieved with a 50:50 mixture.

Taste-profile:



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

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