



MILK-DARK 44/27



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

- ✓ Various fusion possibilities such as: ripe summer fruits, caramel, gianduja, nougat, hazelnuts, almonds, pecan, Fleur de sel, ginger, nutmeg, sea buckthorn, and almond blossom
- ✓ Excellent for making fine cakes, desserts, and tea biscuits

Labels



Unit



Rondini
(5kg box)



100g bar
(15kg box)



Liquid in container
(in heated re-useable container)

Processing temperature

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

Viscosity



Storage information

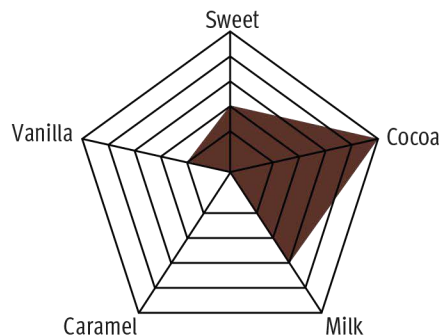
Cool and Dry, 10-15°C (50-59°F)

The darker milk chocolate enjoyment

Milk-Dark features a captivating authentic milk note paired with a high proportion of the finest cocoa. The traditional conching process gives the fine milk couverture a long-lasting finale.

This new creation exemplifies the trend towards “healthier” dark chocolates. Chocolate lovers looking for milk chocolates with a strong cocoa flavour and less sweetness will find them in Milk-Dark 44/27.

Taste-profile:



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

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For more information please visit our website:
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