



MILK COUVERTURE LACTOSE-FREE



Application

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

Advantages

- ✓ Lactose content <0.1g/100g
- ✓ Versatile application
- ✓ Simple processing
- ✓ All natural flavour

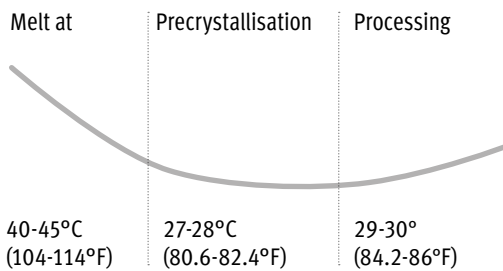
Labels



Allergens

May contain hazelnuts and almonds.

Processing



Storage information

Liquid: 40-50°C (104-122°F) under stirring
Bar: Cool and dry 10-15°C (50-59°F)

Lactose-free milk chocolate – The milk chocolate experience for people with lactose intolerance

Lactose intolerance is widespread and affects around 75% of the world's population. In Europe, 15-20% of people are affected. Those with an intolerance to lactose can only consume as much lactose as is good for their body.

Chocolat Frey's lactose-free milk couverture guarantees a delicately melting, light chocolate indulgence, especially for people with lactose intolerance. It blends the finest milk chocolate with a touch of delicious caramel to create an exquisite taste experience.

The lactose content of the lactose-free milk couverture is less than 0.1g/100g.



Article No.	Product Description	Cocoa %	Milk %	Total fat %	Viscosity	Shelf life	Packaging
103764	Milk Couverture lactose free UTZ Container	37.7	18	40.4		4 weeks from production	liquid in Container
103872	Milk Couverture lactose free UTZ Bar					78 weeks from production	15kg Box

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

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