



# COP CIOCCOLATO BIANCO ESSENCE SF 2X5 KG

**Fondente Essence Bianco:** a balanced sweetness that highlights the creamy milk flavor, enriched with delicate notes of vanilla and honey.

Essence Range: a line of high-quality chocolates designed to ensure maximum versatility for any type of preparation. Free from artificial flavors, gluten-free, and made with sunflower lecithin, it embodies excellence for those seeking authenticity and purity.

**Applications**

With their medium-high fluidity, they are perfect for a wide variety of applications, such as chocolates, bars, tablets, and small to medium-sized hollow figures. They are also ideal for coating cut ganache and preparing base ganache.

Pastry chefs can create outstanding base creams, such as ganache, mousse, crèmeux, Bavarians, and other high-end pastry preparations.

In gelato-making, they excel in versatility, making them ideal for producing premium ice creams, sorbets, and semifreddos.

**Working and storage temperatures**

In production labs, it is essential to maintain optimal temperature and humidity levels, ideally between 18°C and 20°C, to ensure the best working conditions.

As with all chocolates, careful attention must be paid to storage conditions, especially during the summer. Store chocolate in a cool, dry environment, tightly sealed, and at a maximum temperature of 20°C.

**PRODUCT DETAILS**

COD 01981375

CLAIMS

**DIRECTIONS FOR USE**

Temperatures:  
melting 45°  
crystallization 25-27°  
work 27-29°  
cooling 14-16° (without moisture)

**TECHNICAL DENOMINATION**

**ALLERGENS / CONTAMINATIONS**

ALLERGENS



CONTAMINATIONS



white chocolate. According to Directive 2000/36/EC.