



# COP CIOCCOLATO LATTE 37% ESSENCE SF 2X5 KG

**Fondente Essence Latte:** a perfect balance between cocoa and milk, enriched with delicate coconut notes and a well-balanced sweetness.

Made with a selected cocoa mass sourced from Ivory Coast.

Essence Range: a line of high-quality chocolates designed to ensure maximum versatility for any type of preparation. Free from artificial flavors, 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 01981372

CLAIMS

**ALLERGENS / CONTAMINATIONS**

ALLERGENS



CONTAMINATIONS



**DIRECTIONS FOR USE**

Temperatures:

melting 45°

crystallization 26-28°

work 28-30°

cooling 14-16° (without moisture)

**TECHNICAL DENOMINATION**



milk chocolate couverture. Cocoa solids: 37 % min. According to Directive 2000/36/EC.