



COPERTURA ARANCIA PANI 6X2

Tiny dark chocolate compound chips, with regular shape, perfect for filling and decorating your pastry creations and specifically designed to be used before baking.

PRODUCT DETAILS

COD 01010910

CLAIMS

DIRECTIONS FOR USE

after gentle melting (45°C max) ORANGE COATING can be used as a high class couverture.
Tempering is not needed.

TECHNICAL DENOMINATION

semifinished product for confectionery.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

