

BIONDA 36%

White caramel couverture with a natural taste of caramel



A unique special milk powder contributes to the natural flavour of the couverture Bionda 36% in addition to a caramel milk powder – created through caramelisation of sugar and milk.

The fullbodied creamy profile originates from the high milk fat content and awakens childhood memories.

BIONDA 36%

COUVERTURE WHITE CARAMEL RONDO



Application

To coat pralines and specialties, fill hollow shells and create ganaches, mousses and creams.

Specifications

Sugar, cacao butter, whole MILK powder, BUTTERFAT, WHEY powder, maltodextrin, skimmed MILK powder, emulsifier (E322: SOYA lecithin), caramel, vanilla extract Madagascar.



RONDOS — UNITS ct 2x6kg ITEM: CO49E

Viscosity Cacao fat Milk fat Sugar Shelf life

☾☾ 36.3% 75% 46.5% 18 mth



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