

White Chocolate 35% Enrobing



WHITE CHOCOLATE 35% ENROBING

FRESH MILK / VANILLA / HIGH FLUIDITY

Our White Chocolate 35% Enrobing offers excellent fluidity, making it ideal for enrobing, coatings, and high-precision confectionery applications. It features a balanced sweetness with subtle vanilla notes and a creamy dairy profile.

Ingredients:

Sugar, cacao butter, whole milk powder, emulsifier (sunflower lecithin), natural vanilla extract, salt. Contains milk. May contain traces of tree nuts (almond, pecan, hazelnut), peanuts, gluten, sesame seeds, and soy proteins.

SUGAR 36,5% **WHOLE MILK** 27,8% **TOTAL FAT** 42,73% **FLUIDITY** VERY FLUID

STORAGE TEMPERATURE: 16-18°C **SHELF LINE: 12 MONTHS**

WHOLE MILK
Ecuadorian origin.

WHITE SUGAR
Latin American origin.

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
230089 (muestra)	200g	8kg	9kg
2337	1kg	10kg	11kg
2011	2.5kg	10kg	11kg
2015	7.5kg	15kg	16kg

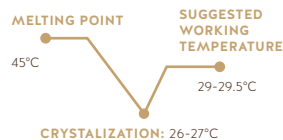
RECOMMENDED USES

- Mousses ○○○○
- Sponge Cakes ○○○○
- Ganaches ○○○○
- Molding ●●●●
- Machine enrobing ●●●●
- Ice Creams & Sorbets ○○○○
- Sauces & Beverages ○○○○
- Doughs ○○○○
- Vieniserie ○○○○

FLAVOR NOTES

- Fresh milk ●●●●
- Vanilla ●●●●
- Heavy cream ●●●●
- Salt ●●●●

MANUAL TEMPERING



MACHINE TEMPERING

