



Uelzena's premium chocolate powder made from 100% conched chocolate.

Produced with the LiCAP® process without any other additives.

Are you familiar with our range of dark and white chocolate powders? Almost all of them are produced with the gentle LiCAP® process which offers interesting benefits for you.

The chocolate powders are in particular suitable for:

- Ice cream, for industrially produced goods as well as for premixes
- Gateaux, fresh or frozen
- Baking mixes, e.g. for cream stabilizers
- Dessert, e.g. Mousse au Chocolat
- Yoghurt
- Beverages, e.g. hot & cold chocolate drinks

The products **SENS 210**, **215**, **250** and **255** are made completely from conched chocolate. This means that they do not contain any carrier substances. The LiCAP® process yields a fine powder, and with their excellent melting performance these products can be easily and homogeneously incorporated into liquids, crèmes (ice cream, desserts) or cream. There is no need for melting and slow addition with stirring as necessary with liquid chocolate.

The **SENS products** make it easy and efficiently to develop and produce premixes for baked goods and ice cream that contain real chocolate. With this all-in-one solution, your customer must no longer pre-melt the chocolate separately from the premix.

Another advantage is that the products can be labeled as chocolate. This satisfies the trend for more natural food (green labeling) and produced appealing products in particular for the premium segment.

Try it yourself. Please ask for a sample.

SENS 140 Chocolate powder, minimum cocoa content 40%

powered by LiCAP

SENS 210 Chocolate powder made from 100% conched white chocolate

powered by LiCAP

SENS 215 Chocolate powder made from 100% conched white chocolate with powerful chocolate taste

powered by LiCAP

SENS 250 Chocolate powder made from 100% conched chocolate with a cocoa content of 60%

powered by LiCAP

SENS 255 Chocolate powder made from 100% conched chocolate with a cocoa content of 72%

powered by LiCAP

SENS 260 Chocolate powder based on cocoa mass and sugar

Sample recipe with premix for Tarte au Chocolat

Industrial production of the premix:

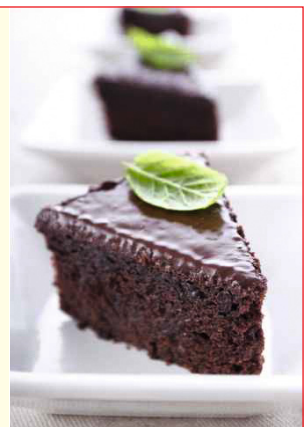
Ingredients	Dosage
Sugar	38,2 %
SENS 250	20,0 %
Wheat flour	19,6 %
Cocoa powder 10/12	17,0 %
Vegetable fat	2,8 %
Baking powder	1,4 %
Deoiled lecithin	1,0 %

Premix production:

Blend all dry ingredients in an industrial mixer. Depending on the type of mixer, spray on liquid fat or add solid fat.

Preparation of the cake by the final consumer:

1 premix package (525 g) and
200 g butter
4 eggs



► For further information please contact your local agent or gerhard.kuehn@uelzena.de · Phone: +49 (0)581 806 5860