



SEED 100

β -V Crystals made from pure cocoa butter, in particular for the “seeding” of chocolate in the production and processing of chocolate.

Applications:

- Chocolate bars
- Chocolate hollow figures
- Chocolate-coated candies
- Fillings

Your benefit:

- Crystallization of chocolate with the desired β -V structure, resulting in clear improvements of
 - surface shine, color and snap
 - melting properties and heat stability
- Reduction of crystallization time to 1/3, resulting in
 - increase in production speed
- Stronger contraction of the chocolate, resulting in
 - faster demoulding => increase in production speed
 - Improved hardness of the chocolate => stronger migration barrier (chocolate coated candies)
- Allows moulding at higher depositing temperatures => clean moulding
- High concentration of β -V crystals, resulting in
 - lower required dosage
 - lower influence on the recipe
- Fine powder, resulting in
 - quick and easy integration
- No traditional tempering process needed
- Clean labeling

Product information:

Recommended usage: 0,5 - 2%

Sales description: Dried cocoa butter

Ingredients: cocoa butter