



## **SENS 022**

Cocoa butter compound “White Chocolate” with 29,5 % cocoa butter.

### **Applications:**

Powdered taste-giving ingredient in:

- Cream fillings
- Baking premixes
- Desserts
- Milk shakes
- Ice cream
- Instant icings
- Confectionery

### **Product advantages:**

- Considerable flavour improvement
- Almost dustfree
- Ideal for decoration
- Easy handling
- Excellent taste of white chocolate

### **Product information:**

#### **Required quantity**

Cream fillings: approx. 10-15% Sens 022  
Mousse au Chocolat: approx. 25% Sens 022  
For other preparations, apply as desired.

#### **Legal declaration**

Powder with cocoa butter, type “White Chocolate”

#### **Ingredients**

Sugar, cocoa butter 29,5%, skimmed milk powder 22%, dried glucose syrup, milkprotein, stabiliser E 451, thickener E 407, anti-caking agent E 341, salt, aroma (vanillin)

#### **Regarding food law**

UE-SENS 022 is a chocolate powder, corresponding to the German cocoa regulation.