



SENS 140

Agglomerated chocolate powder with 40 % cocoa powder.

Applications:

Powdered taste- and colour-giving ingredient in:

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

Product advantages:

- Improved flavour
- Declaration as chocolate powder
- Makes icings freezer-stable and saves their gloss after defrosting
- Almost dust-free
- Ideal for decoration
- Easy handling
- Excellent taste

Product information:

Required quantity

Cream fillings: approx. 10-15% Sens 140
Mousse au Chocolat: up to 20% Sens 140
For other preparations, apply as desired.

Legal declaration

Chocolate powder

Ingredients

Cocoa powder, sugar, dextrose

Regarding food law

UE-SENS 140 is a chocolate powder corresponding to the German cocoa regulation.