



SENS 210

powdered by
LiCAP®

White chocolate powder made of 100 % pure conched white chocolate mass without any additives.

Applications:

- As chocolate in:
- Ice cream
 - (Frozen) cakes
 - Premium desserts
 - Jogurt
 - Cake mixtures
 - Confectionery

Product advantages:

- Easy and fast method to mix chocolate homogenous into liquid, cremes or fresh cremes
- Melting of chocolate not needed
- Rich chocolate taste due to new, preserving production process
- Sensory valorisation of your product
- Good melting behavior, thus cooling effect
- Declaration: chocolate
- 100% pure conched white chocolate

Product information:

Required quantity

Depending on application and product.

Recommended dosage:

White Mousse au Chocolat: up to 20% Sens 210

Ice cream: up to 10% Sens 210

Legal declaration

Chocolate powder

Ingredients / White Chocolate

Sugar, cocoa butter 32,5 %, skimmed milk powder, cream powder, emulgator: soyalecithin, vanillin