



SENS 215

powdered by
LiCAP[®]

White chocolate powder, made of 100 % pure conched white chocolate mass without any additives. This product offers the pure, intensive taste of a high quality white chocolate.

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 dark chocolate

Product information:

Required quantity

Depending on application and product.
Recommended dosage

Mousse au Chocolat: up to 20% chocolate powder Sens 215
Sacher Cake base: up to 17% chocolate powder Sens 215

Legal declaration

Chocolate powder

Ingredients

Sugar, cocoa butter 32%, skimmed milk powder, lactose, milkprotein, emulgator: soyalecithin, aroma.