



## SENS 260

powdered by  
**LiCAP**<sup>®</sup>

Dark chocolate powder made from cocoa mass and sugar with the LiCAP prozess. The cocoa content of Sens 260 is 50%.

### 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.  
Mousse au Chocolat: up to. 20% SENS 255  
Sacher cake base: up to 17% SENS 255

#### Legal declaration

Chocolate powder

#### Ingredients

Cocoa mass 50%, sugar 50%.