

# NOBEL BIANCO

CHOCOLATE PACKAGED COMPOUND - NOBEL

High-quality white chocolate compound for covering. It is marked by a low melting point and an optimal snap effect. It keeps a long-lasting shininess without needing tempering. Also available in dark and milk versions.



## MODALITÀ D'USO



Covering



Decoration



Modelling

## DETTAGLI PRODOTTO

Codice prodotto 01010222

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk

## INFO

### Claims

No hydrogenated fats

### Details

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### Descrizione

**irca**  
GROUP

Extraordinary  
made simple.

superior quality white coating for confectionery. Based on fractionated vegetable fat of lauric origin; the product has a very easy melting in the mouth.

**Denomination**

coating for confectionery.

**Directions for use**

after gentle melting (45°C max.) NOBEL AVORIO can be used as a high class couverture in mouldings or enrobing of confectionery and bakery products.

Tempering is not needed.

IMPORTANT: NOBEL AVORIO cannot be mixed with pure chocolate and even minute amounts of water can spoil it developing a soapy taste.



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