

Milk Des Alpes 35%



«CARMA®'s grand dame, «Des Alpes» is an evergreen that is perfect for moulding and hand or machine tempering – and of course is absolutely delicious. Mastered to perfection.»

Beat S.,
Production
Manager Chocolate



HALAL, KOSHER
AND UTZ CERTIFIED!

Milk Des Alpes 35%

Article No.	14011	14012
Product description	coins	coins
Unit	Box 5 × 1.5 kg	Box 2 × 5 kg
Shelf life (in months)	18	18
% min. cocoa content	35	35
Viscosity*	●●	●●
Tempering needed	•	•
Tempering by hand	•	•
Mechanical processing	•	•
Casting hollow moulds	•	•
Praline interiors/fillings	•	•
For desserts	•	•
Working temperature	29–31°C	29–31°C

* ● very viscous ●● medium ●●● very fluid

