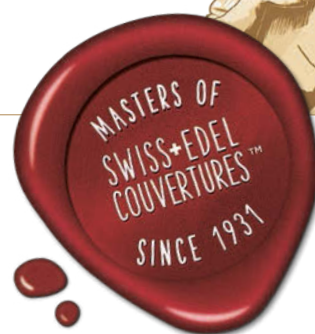


White Ivoire 35%



«A high cocoa-butter content combined with Swiss milk gives this couverture its enchanting ivory colour and makes it ideal for creations that are a feast for the eye and the palate. Mastered to perfection.»

Markus L.,
Operator
Chocolate Production



HALAL, KOSHER
AND UTZ CERTIFIED!

White Ivoire 35%

Article No.	12091	12092
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

