

# White Niobo™ 34%



«The sweetness and milk are matched to perfection, making this a mass-market white couverture – ideal for mousses, ganache and moulds. Mastered to perfection.»

Abraham J.,  
Operator  
Chocolate Production



HALAL, KOSHER  
AND UTZ CERTIFIED!

## White Niobo™ 34%

|                            |              |
|----------------------------|--------------|
| Article No.                | 12082        |
| Product description        | coins        |
| Unit                       | Box 2 x 5 kg |
| Shelf life (in months)     | 18           |
| % min. cocoa content       | 34           |
| Viscosity*                 | ◆◆           |
| Tempering needed           | •            |
| Tempering by hand          | •            |
| Mechanical processing      | •            |
| Casting hollow moulds      | •            |
| Praline interiors/fillings | •            |
| For desserts               | •            |
| Working temperature        | 29–31°C      |

\* ◆ very viscous ◆◆ medium ◆◆◆ very fluid

