

White Nuit Blanche 37%



«The perfect white colour is the result of using special cocoa butter. Moulds, fillings and desserts in beautiful white are the result of using this fine couverture. Mastered to perfection.»



Jetmire N.,
Operator
Chocolate Production



EXTRA WHITE

HALAL, KOSHER
AND UTZ CERTIFIED!

White Nuit Blanche 37%

Article No.	12111	12112
Product description	coins	coins
Unit	Box 5 × 1.5 kg	Box 2 × 5 kg
Shelf life (in months)	18	18
% min. cocoa content	37	37
Viscosity*	♦♦	♦♦
Tempering needed	•	•
Tempering by hand	•	•
Mechanical processing	•	•
Casting hollow moulds	•	•
Praline interiors/fillings	•	•
For desserts	•	•
Working temperature	28–30°C	28–30°C

* ♦ very viscous ♦♦ medium ♦♦♦ very fluid

