



BAKELS NON TEMP WHITE CHOCOLATE

OVERVIEW

The advent of non-tempering compounded chocolate coatings is not new. They have, in the majority of bakeries in the English speaking world at least, replaced chocolate couverture. Just as well too, as many bakeries today have to rely on unskilled staff to perform so many bakery functions. Bakels have been manufacturing these compounds for twenty years at least and have re-equipped all their plant in recent years to produce chips rather than the traditional blocks or slabs. The chips are less labour intensive at the point of manufacture and at the customer level, they are much easier to use with quick melt down. Eaten on its own is as smooth and clean eating as many confectionery chocolates. The selected fats used also contribute greatly to the handling properties. The coating will be found to withstand temperatures at which couverture would soften or melt. The coating does not crack or become dull and because of these features it is a pleasure to work with. In the event that the product should be found to be too thick for certain applications it may be thinned down by the addition of 10% – 20% of a hard setting vegetable fat at the melt down stage.

USAGE

Melt in double boiler at a temperature not exceeding 45°C and is ready for use without tempering.

INGREDIENTS

Sugar, Vegetable Oil and Fully Hydrogenated Vegetable Fat (Palm), Skim Milk Powder, Emulsifier(322 -Soy), Salt, Vanillin

PACKAGING

Code

5200-30

Size

Type

Paper bag

Palletisation



STORAGE

Cool, dry and dark conditions up to



SHELF LIFE

360 days



ALLERGENS

Milk, May contain traces of hazelnuts



CATEGORY

Chocolate, Icings & Chocolate