

SENS 200 – Cocoa mass powder

Pure cocoa mass, powdered.

APPLICATIONS

- ✓ Ice Cream
- ✓ (Frozen) cakes
- ✓ Premium dessert
- ✓ Yoghurt
- ✓ Cake mixtures
- ✓ Confectionery

PRODUCT ADVANTAGES

- ✓ Easy and fast method to mix cocoa mass homogeneous into liquid, fresh cream and dough
- ✓ Full rich flavour
- ✓ Better melting-behaviour compared to block product
- ✓ 100% pure cocoa mass

PRODUCT INFORMATION AND PACKAGING

- ✓ **Required quantity:** Depending on application and product
- ✓ **Legal declaration:** Cocoa mass
- ✓ **Shelf-life:** 18 months
- ✓ **Packaging:** 10 kg boxes
- ✓ **Palletizing:** 200 kg pallet