

## SENS 260 – Chocolate powder 50%

Dark chocolate, powdered, made from cocoa mass and sugar without lecithine. The cocoa content of SENS 260 is 50%.

### APPLICATIONS

As chocolate in :

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

### PRODUCT ADVANTAGES

- ✓ Easy and fast method to mix chocolate into liquid, fresh cream and dough
- ✓ Melting of chocolate not needed
- ✓ Rich chocolate taste due to preserving production process
- ✓ Sensory valorization of your product
- ✓ High workability also at cold temperature

### PRODUCT INFORMATION AND PACKAGING

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