

VEGAN CHOC ORGANIC & VEGAN

Confectionery Mass



Finest vegan pastry mass.

Your recommended premium top product for vegan cuisine. These
vegan and organic confectionery masses are produced with
organic rice milk powder and organic Dominican cacao butter.

Now it comes in tempered bars!

Felchlin
SWITZERLAND

VEGAN CHOC BLANC 38%

Vegan Choc Blanc has mild and balanced notes of toasted almond, coconut and caramel with a rounded finish of cocoa butter and blossom honey.

VEGAN CHOC BRUN 44%

Vegan Choc Brun has harmonious notes of toasted almonds, hazelnuts and cacao with a mellow finish of caramel and coconut.

VEGAN CHOC BRUN 44%

CACAO BASED PRODUCT BAR

ORGANIC



Application

Chocolate bars, cookies, brownies, muffins, crème brûlée, pastry-fillings and pralines.

Ingredients

Cacao butter* (Dominican Republic) (33%), cane sugar* (Paraguay), rice syrup powder* (Pakistan), cacao kernel* (Ghana) (11%), **almonds*** (Spain), emulsifier (E322: sunflower lecithin*), vanilla extract* Madagascar. Cocoa: 44% minimum.



UNIT: 1 CT*5 KG (2*2.5 KG) ITEM: DFO3E

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	39.6%	-	36.7%	18 mth



VEGAN CHOC BLANC 38%

CACAO BASED PRODUCT BAR

ORGANIC



Application

Chocolate bars, cookies, brownies, muffins, crème brûlée, pastry-fillings and pralines.

Ingredients

Cacao butter* (Dominican Republic) (38%), cane sugar* (Argentina, Paraguay), rice syrup powder* (Pakistan), **almonds*** (Spain), grated coconut* (Sri Lanka), fleur de sel (sea salt), vanilla extract* Madagascar, emulsifier (E322: sunflower lecithin*). Cocoa: 38% minimum.



UNIT: 1 CT*5 KG (2*2.5 KG) ITEM: DFO2E

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
♦♦♦	38.3%	-	41.3%	18 mth



For recipes please login in our customer database.



* Certified organic ingredient