

## Chocolate fillings for your delights

We offer you the full range, starting from chocolate for interiors, grated chocolate for decorating tarts or making drinks, cocoa powder or butter and fillings for bakery and pastry delights.



	Article No.	Product description	Unit												Application
				Shelf life (in months)	% min. cocoa content	Viscosity*	Ready to use	Tempering needed	Hand processing	Mechanical processing	Baking-proof	Working temperature			
Chocolate for interiors	11474	<b>Intérieur foncé 47 %</b> Dark couverture, coins	Box 8 kg	24	47	●	•	•	•	•	•	30–32 °C	For fillings, ganaches, mousses and creams.		
	10551	<b>Chocolat Crémant</b> Dark chocolate, block	Box 6×2 kg	24	51	●	•	•	•	•	•	30–32 °C	For fillings, ganaches, mousses and creams.		
	62129	<b>Cocoa</b> Cocoa mass, coins	Box 4×3 kg	24	100		•				•	30–32 °C	As an addition to couvertures, fillings, desserts and ice specialities to enhance cocoa taste.		
Grated chocolate	10561	<b>Chocolat Crémant</b> Dark chocolate, chopped	Box 3 kg	24	51	●	•	•			•	30–32 °C	For fillings and mousses. For decorating tarts, pastries and chocolates. For making chocolate drinks.		
	10996	<b>Chocolat Ménage</b> Medium-dark chocolate, chopped 8 mm	Box 3 kg	24	49	●	•	•			•	30–32 °C	For cake and biscuit masses, tarts, Tyrolean cakes and cookies.		
Cocoa powder and butter	62501	<b>Cocoa Powder</b> Cocoa Powder (22–24% cocoa butter)	Box 4×1 kg	24	100		•				•		For making biscuit mixtures, confectionery, cakes and pastries. For sprinkling.		
	62098	<b>Cocoa-Butter 100%</b> coins	Box 4×3 kg	24	100			•				30–32 °C	As an addition to couvertures to improve viscosity. For spray application. Suitable for colouring.		
Filling for bakery items	35681	<b>Painchoc Noisette NH*</b> Hazelnut-cocoa filling	Pail 6 kg	12	3.5		•			•	•	20–24 °C	For croissants, brioches and puff pastries. Suitable for freezing.		
	35691	<b>Painchoc NH*</b> Dark filling	Pail 12 kg	12	20.5		•			•	•	20–24 °C			
	35721	<b>Painchoc Noisette NH*</b> Almond filling	Pail 12 kg	9	3.5		•			•	•	20–24 °C			

\* NH = non-hydrogenated fat ● very viscous ●● medium ●●● very fluid