



CIOCCOLATO VEGAN DF 10

Milk-flavored vegan chocolate made with 100% vegetable ingredients, combining dehydrated rice syrup and chicory extract used as a plant-based alternative to milk and traditional sweeteners. **This is why it is all about pure taste .**

Perfect for all basic pastry preparations and to the making of hollow bodies in molds.

Also discover the dark variant [Sinfonia Vegan Dark DF.](#)

Notes:

All IRCA vegan chocolates are produced in factories where the absence of contamination by milk and dairy products is guaranteed.

Application aspects:

- Optimum melting temperature 45-50 °C
- Recommended tempering temperature: 28-30 °C.
- Working temperature 30-32 °C
- Medium to high fluidity

PRODUCT DETAILS

COD 01980278

CLAIMS

- Product Certified by Vegan Ok
- 100% vegetable

DIRECTIONS FOR USE

heat in water-bath constantly mixing, always under temperature of 45°C.

Temper and use at 28-30°C.

Contamination with compound chocolates must be avoided.

ALLERGENS / CONTAMINATIONS

CONTAMINATIONS



TECHNICAL DENOMINATION

couverture chocolate with rice syrup and fibre Cocoa: 52 % min. In accordance with the EU law Directive 2000/36/CE and Regulation (EC) No 1924/2006.