

Chocolatree White chocolate spray 400ml



Product code	800299
EAN code	03700795789797
Selling unit	pcs
Country of origin	Italy
Brand	Chocolatree
Shelf life (days)	390
Energy	3763 kJ (899 kcal)
Carbohydrate	0.5 g
Protein	0 g
Fat	100 g
Saturated fat	61 g
Salt	0.01 g
Sugar	0.5 g

Chocolatree White chocolate velvet spray to be used on desserts, cakes or molded chocolate products as a finishing touch. No colouring or additives.

Ingredient Statement

Cocoa butter, propellants (E943a, E943b, E944), concentrates (safflower, lemon).

Allergen

May contain: Milk and its derivatives, Cereals containing gluten and its derivatives, Eggs and their derivatives in the product, Soybeans and its derivatives, Tree nuts and its derivatives, Almond and almond products, Hazelnut and hazelnut products, Cashew and cashew products, Walnut and walnut products, Pecan nut and pecan nut products, Brazil nut and brazil nut products, Pistachio and pistachio products, Macadamia nut and macadamia nut products, Sulfur Dioxide and Sulfites, Peanuts and its derivatives, Wheat and its derivatives

Preparation Instructions

Shake well before using, make sure that the product is liquefied (the cylinder must be at a temperature not below 25°C and not higher than 35°C). Warm up the can at a temperature of maximum 35°C in hot water to melt the cocoa butter and spray on products. Keep the product at room temperature (between 20 and 25°C) for at least two hours before using. Spray a homogeneous layer on the cold surface to be treated from a distance of about 20-25 cm. After the use, turn upside down the spray can and spray for a few seconds in order to clean the actuator. Clean the nozzle with hot water or after using the product or if it does not spray evenly

Consumer Storage Instructions

Keep away from sources of ignition. Protect from sunlight and do not expose to temperature exceeding 50°C