

Chocolate Flavoured Vermicelli

Finlay's Chocolate Flavoured Vermicelli provides a beautiful decorative finish for donuts, cakes, ice cream and desserts. Available in both dark and light chocolate flavour. Our manufacturing process ensures the vermicelli is uniform, free flowing and polished.

Our vermicelli will not leech colour, even after freezing leaving, leaving your products with the perfect finish. Suitable for use on soft creams, chocolate or fondant icing.

Finlay's Chocolate Flavoured Vermicelli are manufactured using RSPO and non-hydrogenated fats as standard and can also be produced using segregated palm fats. Available in a variety of pack sizes for your convenience.

Advantages

- Naturally low sugar product
- No colour leeching formula
- High gloss finish
- RSPO non-hydrogenated fats, available in segregated palm*
- Available in a variety of pack sizes

*Subject to minimum order requirement

Product Info

Pack size

- 5kg
- 10kg
- 12.5kg (light only)

Palletisation

- 5kg x 144
- 10kg x 70
- 12.5kg x 80

Storage

Store ambient in cool, dry conditions

Make Up Instructions

Do not apply to icings hotter than 55c

Recommended Use

Suitable for a variety of confectionary items