

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 Non Hydrogenated RSPO SG palm fat as standard. Our Dark Chocolate Flavoured Vermicelli is produced using UTZ certified cocoa. Both Chocolate Vermicelli varieties are available in a variety of 5kg, 10kg and 12.5kg pack sizes.

Advantages

- Naturally low sugar product
- No colour leeching formula
- High gloss finish
- Non-hydrogenated RSPO SG palm fat
- Available in a variety of pack sizes

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