



Product Info

Pack size

5kg
10kg
12.5kg

Palletisation

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

Storage

Store ambient in cool, dry conditions, less than 20°C

Make Up Instructions

Do not apply to icings hotter than 55°C

Recommended Use

Suitable for a variety of confectionary items

Finlay's Chocolate Flavoured Vermicelli

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

Our vermicelli will not leech colour, even after freezing, 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 range of 5kg, 10kg and 12.5kg pack sizes.

Advantages

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