



Göteborgs Food Chocolate Compounds

Introducing Göteborgs Food's exciting range of compound chocolate designed for the UK and Irish bakery markets. Our new products will come in three traditional flavours, Light, White and Dark.

The range has been carefully developed to just the right colour shade and shine, with a smooth, rounded chocolate flavour and with the ideal viscosity for our market. All three types are prepared in easy-melt ticket style sticks for efficient melting.

Light Coating - Melt in the mouth with velvety smooth and deliciously rounded chocolate flavour. Ideal for many applications such as dipping and enrobing.

White Coating - Creamy in flavour as well as colour. The perfect alternative to real white chocolate.

Dark Coating - Perfect colour, depth and intensity. Rich in flavour with no bitter aftertaste.

Advantages

- Easy melting
- Good shine
- Does not contain gluten or soya

Product Info

Pack size

Light - 12.5kg - Code F1599
White - 12.5kg - Code F1600
Dark - 12.5kg - Code F1601

Palletisation

12.5kg x 60

Storage

Store in cool, dry conditions (max 23°), free from odours and high humidity.

Make Up Instructions

Prepare the chocolate compound using your preferred method. As with any chocolate, gradual heating in a bain-marie to between 40°C-42°C up to a max of 53°C will produce the optimum result.