

Gianduja Intenso milk exotic

in Duetto moulds



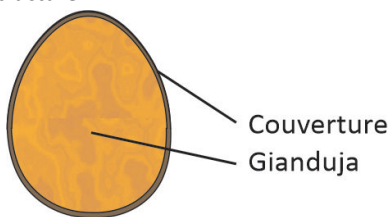
RECIPE QUANTITY	1	Duetto mould of 21 pieces	RECIPE NUMBER	CS15289
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Gianduja Intenso milk exotic

200 g Gianduja M Intenso, Gianduja almond, Bar	7.05oz
200 g Mangonosa, Filling mango passionfruit	7.05oz
40 g Crisp Passionsfrucht/Fruit de la passion, Fruit granulate	1.41oz

Temper the gianduja to 28°C / 82.4°F.
Bring the osa to 28°C / 82.4°F. Stir
together in the machine with a pedal for 1
minute in first gear. Fold in the crisp. Fill.

Structure



Gianduja Intenso milk exotic

170 g Sambirano 68%, Dark chocolate couverture, Rondo	6oz
440 g Gianduja Intenso milk exotic	15.52oz

Felchlin Promotionsmaterial

1 piece Mould Duetto	
4 piece Packaging Duetto	
15 g Colored cocoa butter yellow, Cacao butter with colour	0.53oz
15 g Colored cocoa butter white_Cuzco white, Cacao butter with colour	0.53oz

Casting of mould

Spray hemisphere Duetto Domeform with
yellow cacao butter and then a layer of
white cacao butter. Mould with
couverture and leave to set at room
temperature before chilling in the fridge
at 5°C / 41°F for approximately 15
minutes.

Finishing

Seal both mould parts with Gianduja and
leave to crystallise in the refrigerator. Pipe
1 small Gianduja drop onto the surface
and leave assemble the two parts. Leave
to crystallise again in the refrigerator and
remove from mould.

FELCHLIN PRODUCTS

CF88	Colored cocoa butter white_Cuzco white, Cacao butter with colour
CF94	Colored cocoa butter yellow, Cacao butter with colour
CP74	Gianduja M Intenso, Gianduja almond, Bar
CU30	Sambirano 68%, Dark chocolate couverture, Rondo
DC77	Mangonosa, Filling mango passionfruit
HA41	Crisp Passionsfrucht/Fruit de la passion, Fruit granulate
VO72	Mould Duetto
WB04	Packaging Duetto

Please note: Some products are not available
in all markets

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Felchlin Marketing Material



VO72 Mould Duetto

21-piece double mould
Format 275 x 135 x 48 mm / 10.83 x 5.31 x 1.89 inches



WB04 Packaging Duetto

Cardboard box with transparent cover.
Format 90.5 x 60.5 x 14 mm / 3.56 x 2.38 x 0.55 inches

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Recipe number : CS15289

Description : Fruity mango gianduja egg with passion fruit crunch, reduced sugar

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	581
Selling days	28 days	Kilojoule (kJ)	2430
Selling price		Lipids	42.52 g
Selling unit	100 g	saturated fatty acids	22.35 g
		Carbohydrates	39.75 g
		of which sugars	35.63 g
		Proteins	7.06 g
		Salt	0.12 g

Declaration :

Sugar, cacao kernel, **almonds**, cacaobutter, **whole milk powder**, coconut oil, sunflower oil, passionfruit powder 4%, maltodextrin, **lactose**, confectionary mass (cacao butter, colours (tartrazine FD&C Yellow No. 5, sunset yellow FCF)), mango fruit powder 2%, illipe butter, shea butter, emulsifier (soya lecithin), calcium carbonates, **emulsifier (soy lecithin)**, natural flavour, modified starch, vegetable fat, Trehalose, vanilla, vegetable juice, spirulina, citric acid, colore

State 18.03.2024

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation