

Gianduja Intenso exotic Milk

Pralines & Chocolates



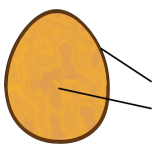
RECIPE QUANTITY	1	Duetto mould of 21 pieces	RECIPE NUMBER	CS15502
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Gianduja Intenso Milk exotic

200 g Gianduja M Intenso, Gianduja almond, Bar	7.05oz
200 g Mangonosa, Filling mango passionfruit	7.05oz
40 g dried mango cut in pieces	1.41oz

Temper the Gianduja to 28°C / 82.4°F.
Temper the OSA to 28°C / 82.4°F and mix
in the machine using a peddal at 1st
speed 1 min. Add dried mango pieces.

Structure



Dark Couverture
Gianduja Intenso Almond &
Mango

Gianduja Intenso exotic Milk

170 g <i>Maracaibo Clasificado</i> 65%, <i>Dark chocolate</i> <i>couverture, Rondo</i>	6oz
440 g <i>Gianduja Intenso Milk</i> <i>exotic</i>	15.52oz

Felchlin Marketing Material

1 piece <i>Mould Duetto</i>	
4 piece <i>Packaging Duetto</i>	
10 g <i>Colored cocoa butter</i> <i>white_Cuzco white, Cacao</i> <i>butter with colour</i>	0.35oz
5 g <i>Colored cocoa butter</i> <i>yellow, Cacao butter with</i> <i>colour</i>	0.18oz

Casting of mould

Spray hemisphere Duetto mould 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

Pipe the gianduja into the moulds and
leave to crystallise in the refrigerator. Pipe
1 small Gianduja drop onto the surface
and 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
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DC77	Mangonosa, Filling mango passionfruit
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 : CS15502

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

Sales data :		Nutritional values per 100 g :	
Shelf life	84 days	Kilocalorie (kcal)	574
Selling days	84 days	Kilojoule (kJ)	2404
Selling price		Lipids	40.68 g
Selling unit	100 g	saturated fatty acids	21.2 g
		Carbohydrates	42.7 g
		of which sugars	37.88 g
		Proteins	6.99 g
		Salt	0.1 g

Declaration :

Sugar, cacao kernel, **almonds**, cacaobutter, **whole milk powder**, mango, coconut oil, sunflower oil, maltodextrin, **lactose**, mango fruit powder 2%, passionfruit powder 1%, confectionary mass (cacao butter, colours (tartrazine FD&C Yellow No. 5, sunset yellow FCF)), 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 26.03.2024

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

Allergen information is compliant with current Swiss legislation