

Bar Grand Cru Criolait

with acacia honey and nougat Montelimar chips



RECIPE QUANTITY 12 bars à 80 g / 2.82 oz

RECIPE NUMBER CS15080

Filling Maracaibo - honey

1000 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	35.27oz
30 g acacia honey	1.06oz
60 g Nougat Montélimar Nibs, Nougat with almonds and honey Splitter	2.12oz

Stir the honey together with the nougat chips into the tempered couverture.

Bar Grand Cru Criolait

1090 g Filling Maracaibo - honey 38.45oz

Felchlin Promotionsmaterial

*Mould for 1x 80g
chocolate bar*

Finishing

Fill 80 g / 2.82 oz into bar moulds, allow to crystallise, then place in the refrigerator for at least 20 minutes, unmould.

FELCHLIN PRODUCTS

CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
HA02	Nougat Montélimar Nibs, Nougat with almonds and honey
VM55	Mould for 1x 80g chocolate bar

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Description : Grand Cru Couverture with Acacia Honey and Nougat with almonds and honey

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	564
Selling days	28 days	Kilojoule (kJ)	2360
Selling price		Lipids	36.71 g
Selling unit	1 bar à 80 g / 2.82 oz	saturated fatty acids	21.8 g
		Carbohydrates	49.8 g
		of which sugars	48.1 g
		Proteins	7.55 g
		Salt	0.28 g

Declaration :

Sugar, cocoa butter, cacao kernel, **skimmed milk powder**, **whole milk powder**, **cream powder**, acacia honey 3%, **almonds 2%**, glucose syrup, honey, **emulsifier (soy lecithin)**, **egg white**, potatoe starch, vanilla, natural vanilla flavour

State 09.08.2022