

Caramel Hazelnut bar Edelweiss 36%

Fruit bar



RECIPE QUANTITY 10 bars à 80 g / 2.82 oz

RECIPE NUMBER CS15052

Filling white couverture with Raspberry fruit crisp

750 g Edelweiss 36%, White chocolate couverture, Rondo	26.46oz
70 g Crisp Himbeer/Framboise, Fruit granulate	2.47oz

Mix the tempered couverture and fruit crisp only very briefly and carefully.

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820 g Filling white couverture with Raspberry fruit crisp 28.92oz

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

CS84	Edelweiss 36%, White chocolate couverture, Rondo
HA14	Crisp Himbeer/Framboise, Fruit granulate
VM55	Mould for 1x 80g chocolate bar

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Description : White couverture with raspberry crisp

Sales data :		Nutritional values per 100 g :	
Shelf life	84 days	Kilocalorie (kcal)	574
Selling days	56 days	Kilojoule (kJ)	2403
Selling price		Lipids	37.36 g
Selling unit	1 bar à 80 g / 2.82 oz	saturated fatty acids	22.44 g
		Carbohydrates	52.74 g
		of which sugars	52.65 g
		Proteins	6.58 g
		Salt	0.27 g

Declaration :

Sugar, cocoa butter, **whole milk powder**, **skimmed milk powder**, raspberry powder 1%, fructose, **emulsifier (soy lecithin)**, natural raspberry flavour, vanilla extract

State 08.08.2022