

Compound coatings

Compound coatings containing cocoa are made from low fat cocoa powder, hydrogenated edible fat and sugar. They serve as an inexpensive and easily workable substitute for couvertures and chocolate. They should be stored in a cool, dry place. They are heated to approx. 38°C (100°F) for coating.

Storage:

cool at max. 18°C, dark, dry
relative air humidity: max. 60 %



FKK	Imitation chocolate coating Super grade	Dark brown, due to the very high cocoa content, with a full cocoa taste and very attractive glaze.
FH	Hazelnut compound coating	With a strong taste of first-class, highly refined roasted hazelnuts. It contains no cocoa and is slightly softer than the cocoa coatings because hazelnuts contain a high percentage of oil. The colour is similar to NNh, and it produces a nice glaze.
FW	Vanilla compound coating	For coating pastry. Has a slight vanilla flavour.



Hazelnut compound coating *Vanilla compound coating*

Specially for ice-cream:



"Eis-Pik", brown

CFB "Eis-Pik", brown A cocoa glaze containing coconut fat with a low melting point (approx. 28° C= 82° F). It is used for dipping portions of ice-cream and for stracciatella ice-cream.