



MILK CHOCO CRUMB & MILK CRUMB BLOND



Application

- ✓ Chocolate
- ✓ Fillings

Advantages

- ✓ Covers multiple caramel & milk flavour profiles
- ✓ Simple composition with no additives
- ✓ Easy to process
- ✓ GMO-free

Labels



Delivery form

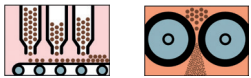
25kg sack

Shelf life

52 weeks

Processing

Use in couvertures and fillings:
Mix ingredients and then grind to the desired consistency.



Typical quantity for a slight flavour is between 15%–20%, for a stronger caramel flavour between 25%–40%.

Storage

Store in a cool, dry place at 15–20°C (59–68°F)

Milk Choco Crumb

Milk Choco Crumb is a mixture of milk, sugar and cocoa mass. The mass is pasteurised, dried and then ground into a powder. It is predominantly used in chocolate production. Replacing milk powder with Milk Choco Crumb gives milk chocolate a creamy caramel note. The Crumb products differ slightly in the strength of their caramel flavour (see table below). Now more than ever, this flavour speaks to the current trend.

Milk Choco Crumb replaces part of the milk powder, cocoa and sugar in the recipe of a chocolate or chocolatey filling. The quantity used depends on the desired flavour profile.

Milk Crumb Blond

Unlike Milk Choco Crumb, Milk Crumb Blond is made with cocoa butter instead of cocoa mass. This difference gives Crumb Blond its light colour and makes it particularly suitable for blond or caramel chocolates. The production and processing of Crumb Blond is identical to that of Milk Choco Crumb.



Item code	Product name	Cocoa %	Sugar %	Milk %
11005220	Milk Choco Crumb 42	13.1	44.9	41.7
10131763	Milk Choco Crumb 37 RA *	6.5	55.8	36.5
10191890	Milk Crumb Blond	3	68	29

Would you like an individual consultation? Contact us for further information

Delica AG

Bresteneggstrasse 4
CH-5033 Buchs
info@delica.com
Tel. +41 62 836 26 26

Für mehr Infos besuchen Sie unsere Webseite:
<http://b2b.chocolatfrey.com>
<https://www.rainforest-alliance.org>

