LINNOLAT

Couvertures Végétales

Technical Sheet

Coconut Couverture

Ingredients:

Coconut (partially defatted), cocoa butter, cane sugar, sunflower lecithin (without OGM)

May contain:

Traces of Nuts and sesame

Conservation:

Keep between 16°-18°C, in a dark space.
Shelf life: 12 months

Production process:

All ingredients are mixed and ground together to a fine, homogenized mass (under 40 microns). Then, the mass is tempered manually or with a tempering machine, then deposited in a drops format and cooled in a refrigerated tunnel.

Use:

The Coconut Couverture is used as a raw ingredient for pastry preparations. It has similar capacities to dark chocolate and can be tempered and molded at 31°-32°C. It can also be used in a recipe like classic chocolate in order to make ganache, mousse, glaze etc.

Features:

100% natural, Lactose-free, gluten-free, vegan, ogm-free, trans-fat free

Benefits:

Allows the use of coconut with the same know-how of chocolate.
Smooth, creamy mouthfeel
Stabilizes emulsions and gives “body” and structure to recipes
Contains 25% sugar only
Plant-based alternative for white chocolate

Format and packaging:

Bulk bags of 3g-5g drops.
Available in 4kg zip resalable bags.

Nutritional values for 100g

Energy	573/kcal
Fat	43,7g
Of which: saturated fat	27,4g
Carbohydrates	45,2g
Of which: fibers	12,11g
Of which: sugar	29,9g
Proteins	7,4g
Salt	0,1g

Made In France
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