

FAT FILLING (4/5)

- Chocolate bars & Liqueurs -



EXPRESSIONS AROMATIQUES

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FAT FILLING

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APPLICATION RECIPE

880939	Sunflower oil	80.00 g
881065	Lecithin	3.0 g
880936	Hydrogenated coconut oil	300.0 g
880937	Icing sugar	450.0 g
	Flavour(s)	QN
330340	Dextrose	Up to 1000.0 g



OPERATIVE INSTRUCTIONS

- 1) In a beaker, melt the hydrogenated coconut oil.
- 2) Mix together the icing sugar and the dextrose.
- 3) Add the melted coconut oil to the powder mix. Add the sunflower oil, the lecithin and stir well.
- 4) Finally, add the flavour.



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CHOCOLATE BARS



1) LA 12326/2 – Chocolate Coconut flavour

Recommended dosage : 0.6 g/kg of fat filling

2) LA 09782/2 – Chocolate Caramel flavour

Recommended dosage : 1 g/kg of fat filling



3) LA 08830/1 – Chocolate flavour

Recommended dosage : 2.5 g/kg of fat filling

+

LA 08576/1 – Peanut flavour

Recommended dosage : 0.2 g/kg of fat filling



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LIQUEURS

4) LA 18999 – Kirsch flavour

Recommended dosage : 1.5 g/kg of fat filling

5) LA 05694/1 – Bitter almond flavour

Recommended dosage : 1 g/kg of fat filling

6) LA 07684/2 – Irish Coffee flavour

Recommended dosage : 0.5 g/kg of fat filling

7) LA 18595 – Coffee flavour

Recommended dosage : 2 g/kg of fat filling



Coffee liqueur type



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