



## SENS 250

powdered by  
**LiCAP®**

**Dark chocolate, powdered, made from 100 % pure conched dark chocolate paste without additives, lactose free.**

### Applications:

- As chocolate in:
- Ice cream
  - (Frozen) cakes
  - Premium desserts
  - Joghurt
  - Cake mixtures
  - Confectionery

### Product advantages:

- Easy and fast method to mix chocolate homogenous into liquid cremes or fresh cremes
- Lactose free
- Melting of chocolate not needed
- Rich chocolate taste due to new, preserving production process
- Sensory valorisation of your product
- Good melting behavior, thus cooling effect
- Declaration: chocolate, lactose free
- 100% pure conched dark chocolate

### Product information:

#### Required quantity

Depending on application and product.  
Mousse au Chocolat: up to. 20% SENS 251  
Sacher cake base: up to 17% SENS 251

#### Legal declaration

Chocolate powder lactose free

#### Ingredients / Chocolate

Cocoa paste, sugar, cocoa butter, emulgator:  
lecithin