



## **SENS 140**

**Brown, cocoa-coloured and agglomerated chocolate powder with content of 40 % cocoa powder.**

### **Applications:**

Powdery commodity for taste & colour in:

- cream fillings
- cake mixes
- ice cream
- desserts
- milk shakes
- confectionery
- instant icings

### **Product advantages:**

- Improves the flavour
- declaration as chocolate powder
- Icings are freezer-stable and keep their gloss after defrosting
- almost dustfree
- ideal for decoration
- easy handling
- very good taste

### **Product information:**

#### **Required quantity**

For cream fillings: 50 g powder to 100 g cream stabilizer, 30 g sugar and 500 g fresh cream. For other preparations it is depending on the field of application.

Recommended dosage for mousse au chocolate:  
approx. 20% chocolate powder

#### **Legal declaration**

Chocolate powder

#### **Ingredients**

Cocoa powder, sugar, dextrose

#### **Remarks regarding food law**

UE-SENS 140 is a chocolate powder corresponding to the German cocoa regulation.