

Compound Coatings

FETTGLASUR
HELL
804
20 KG

804.81

Article name	Description	Suitable for	Viscosity (1)	Cocoa% (2)	Milk%	Saccharose%	Total fat%	Packaging					Dipping	Spraying	Covering	
								Cistern	Container	10kg bag, broken	20kg bag, broken	6kg bucket				
Shelf life in weeks								9	4	40	40	65				
Storage temperature °C								40-50	40-50	10-15	10-15	10-15				
Number of packages per pallet										40	20	80				
Dark																
Compound Coating Cone RA	Coating with high cocoa content.	Ice cream	●●●●	33.6		39.2	49.0	10130268	11003928						✓	
Compound Coating dark	Dark, excellent cocoa flavour.	Confectionery Patisserie & Desserts	●●●○	16.0		45.8	39.3				10004181			✓	✓	✓
Compound Coating dark RA		Pastries / Long-life pastries Cereals	●●●○	16.1		45.8	39.5					10130108				
Compound Coating dark thin	Dark, very runny compound coating, excellent cocoa flavour.	Confectionery Patisserie & Desserts Pastries / Long-life pastries Cereals	●●●●	13.9		40.7	46.1				10004185			✓	✓	✓
Compound Coating lactose free RA	Dark, very runny, and lactose-free compound coating, excellent cocoa flavour.	Confectionery Patisserie & Desserts Pastries / Long-life pastries Ice cream Cereals	●●●●	13.3		27.5	64				10125697			✓		
Compound Coating hard	Mixture of light and dark coating. Relatively hard after crystallisation.	Confectionery Patisserie & Desserts Pastries / Long-life pastries Cereals	●●●○	10.3	6.1	44.4	40.4				10004616		10128508	✓	✓	✓
Compound Coating 802 RA	Very thin and dark compound coating.	Confectionery Patisserie & Desserts Pastries / Long-life pastries Ice cream Cereals	●●●●	12.9		27.4	64.4	10128942	11003993					✓		
Light																
Compound Coating bright	Light, excellent cocoa flavour.	Confectionery Patisserie & Desserts Pastries / Long-life pastries Cereals	●●●○	4.6	6.5	46.4	42.5				10004184	10004183		✓	✓	✓
Compound Coating Avellana RA	Light compound coating with 6% hazelnuts.	Confectionery Patisserie & Desserts Pastries / Long-life pastries Cereals	●●●○	4.0		40.0	39.5	10186629 (4 weeks)						✓	✓	✓
White																
Icing White	Very thin, solidifies quickly.	Confectionery Patisserie & Desserts Pastries / Long-life pastries Cereals	●●●○			12.3	47.1	39.9			10129328 (3 weeks)			✓	✓	✓
Icing White w/o palm	Very thin, solidifies quickly, and without palm oil.	Confectionery Patisserie & Desserts Pastries / Long-life pastries Cereals	●●●●			12.3	47.1	39.9			10122276 (3 weeks)			✓	✓	✓

(1) Viscosity: ●●●● very runny to ●●●○ thick
(2) % Cocoa: Percentage of dry cocoa solids

We reserve the right to change the declaration and range 2021/11