







SAHARA

The new Sahara range is inspired by traditional Italian patisserie. Designed to meet the needs of professionals, Sahara chocolate is made from carefully selected cocoa mass and butter and is characterised by a round flavour. There are chocolates for all uses in the Sahara range, whether it be patisserie, chocolate making or ice cream.

DESCRIPTION



POSITION Top of the range

DISCS	CODE	% COCOA		% MILK	 FLUIDITY	 FLAVOUR INTENSITY	USES
		% COCOA	% FAT				
SAHARA 72% DARK CHOCOLATE DISCS	DQ10BE	72	37/39		3	5	Pralines, fillings, mousses, ice creams
SAHARA 60% DARK CHOCOLATE DISCS	DQ10BB	60	38/40		5	4	Pralines, hollow shells, coverings, decorations, mousses
SAHARA 57% DARK CHOCOLATE DISCS	DQ10BG	57	36/38		4	4	Pralines, hollow shells, coverings
SAHARA 54% DARK CHOCOLATE DISCS	DQ10BA	54	32/34		3	3.5	Pralines, hollow shells, bars, fillings, decorations
SAHARA MILK CHOCOLATE DISCS	DQ10BC	32	34/36	20	4		Pralines, hollow shells, fillings, coverings, decorations, mousses
SAHARA WHITE CHOCOLATE DISCS	DQ12CE	31	36/38	22	4	3.5	Pralines, hollow shells, fillings, coverings, decorations, mousses

DROPS	CODE	% COCOA		CHIPS PER HG	 FLAVOUR INTENSITY	 RESISTANT TO COOKING	USES
		% COCOA	% COCOA BUTTER				
SAHARA DROPS 850/hg	DQ10AA	46	26/29	850	2	YES	Decorations, inclusions in baked products
SAHARA SMALL DROPS 1500/hg	DQ10AB	46	26/29	1500	2	YES	Decorations, inclusions in baked products



CHUNKS

	CODE	MM	% COCOA	% FAT	% MILK	 FLAVOUR INTENSITY	 RESISTANT TO COOKING	USES
SAHARA DARK CHOCOLATE CHUNKS	DQ10EA	8x8x6	44	24/26		3	YES	Inclusions in baked products
SAHARA MILK CHOCOLATE CHUNKS	DQ10EB	8x8x6		24/26	24	3	YES	Inclusions in baked products
SAHARA WHITE CHOCOLATE CHUNKS	DQ10EC	8x8x6		28/30	26	3	YES	Inclusions in baked products

PACKAGING

PRODUCT	FORMAT	WEIGHT	PACKAGING	PALLETISATION
SAHARA	Carton	10 kg	10 kg box	810 kg (9 boxes x 9 layers)