

# SAO PALME

Couvertures with a well-balanced fragrance of a fruity, aromatic cacao taste



The traditional and gentle roasting process reveals the original and intense aroma of the Forastero cocoa beans. Cocoa butter from the first pressing and pure Bourbon Vanilla are the basis of the Sao Palme couvertures. The rich Swiss milk taste in the Sao Palme 30% and Sao Palme 36% is sustained with a subtle note of honey and caramel.

## SAO PALME 30%

### COUVERTURE WHITE RONDO



#### Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

#### Specifications

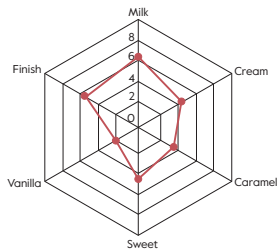
Sugar, cacao butter, partially skimmed MILK powder, whole MILK powder, emulsifier (E322: SOYA lecithin), vanilla extract Madagascar.



**RONDO 2KG — UNITS: ct 1x20kg ITEM: CR17E**

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
-----------	-----------	----------	-------	------------

◆◆◆



## SAO PALME 36%

### COUVERTURE MILK RONDO



#### Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

#### Specifications

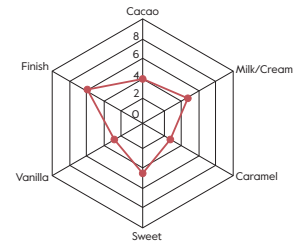
Sugar, cacao butter, cacao kernel (Ghana), partially skimmed MILK powder, whole MILK powder, emulsifier (E322: SOYA lecithin), vanilla Madagascar.



**RONDO 2KG — UNITS: ct 1x20kg ITEM: CR18E**

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
-----------	-----------	----------	-------	------------

◆◆◆



## SAO PALME 60%

### COUVERTURE DARK RONDO



#### Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

#### Specifications

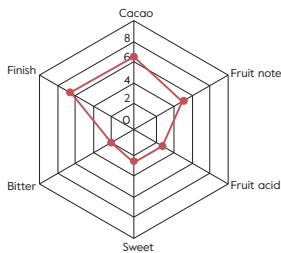
Cacao kernel (Ghana), sugar, cacao butter, emulsifier (E322: SOYA lecithin), vanilla Madagascar.



**RONDO 2KG — UNITS: ct 1x20kg ITEM: CR19E**

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
-----------	-----------	----------	-------	------------

◆◆◆



## SAO PALME 75%

### COUVERTURE DARK RONDO



#### Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

#### Specifications

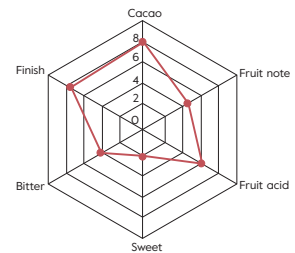
Cacao kernel (Sao Tomé), sugar, cacao butter, emulsifier (E322: SOYA lecithin).



**RONDO 2KG — UNITS: ct 1x20kg ITEM: CO45E**

Viscosity	Cacao fat	Milk fat	Sugar	Shelf life
-----------	-----------	----------	-------	------------

◆◆◆



For recipes please login in our customer database.

