



# CHOCOLATE

## THE SECRET FOR A SMOOTH AND GLOSSY PREPARATION

*BONILAIT provides high quality fat-filled whey powder suitable for your chocolate applications*

BONIGRASA 55 PA.H	
Base / Fat	Sweet whey / Palm oil
Fat (%) / Protein (%)	55 / 5
Value	High fat content

- ◆ Total or partial replacement of fat or milk
  - ◆ Suitable for the preparation of premixes and finished products
  - ◆ A wide range of BONIGRASA available and appropriate for many applications. Please contact our technical team for advices at [export@bonilait.com](mailto:export@bonilait.com)

### Recipes cards

#### GANACHE

##### Ingredients:

Chocolate	55%
BONIGRASA 55 PA.H	23%
Water	22%

##### Recipe:

- Pour the BONIGRASA in warm water (40-50°C)
- Mix until dissolution
- Melt the chocolate and add it to the previous mix
- Store at 4°C

#### ICING

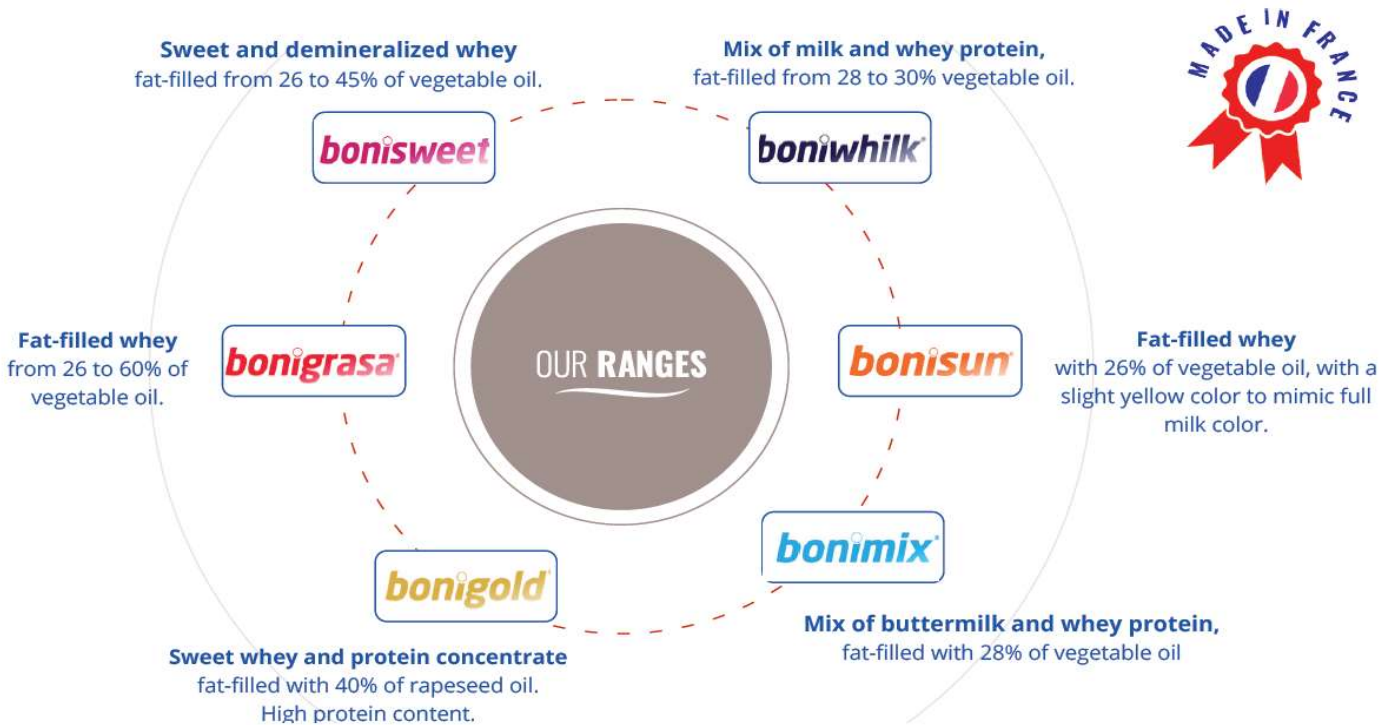
##### Ingredients:

Sugar	46%
Water	23%
Cocoa powder	19%
BONIGRASA 55 PA.H	12%

##### Recipe:

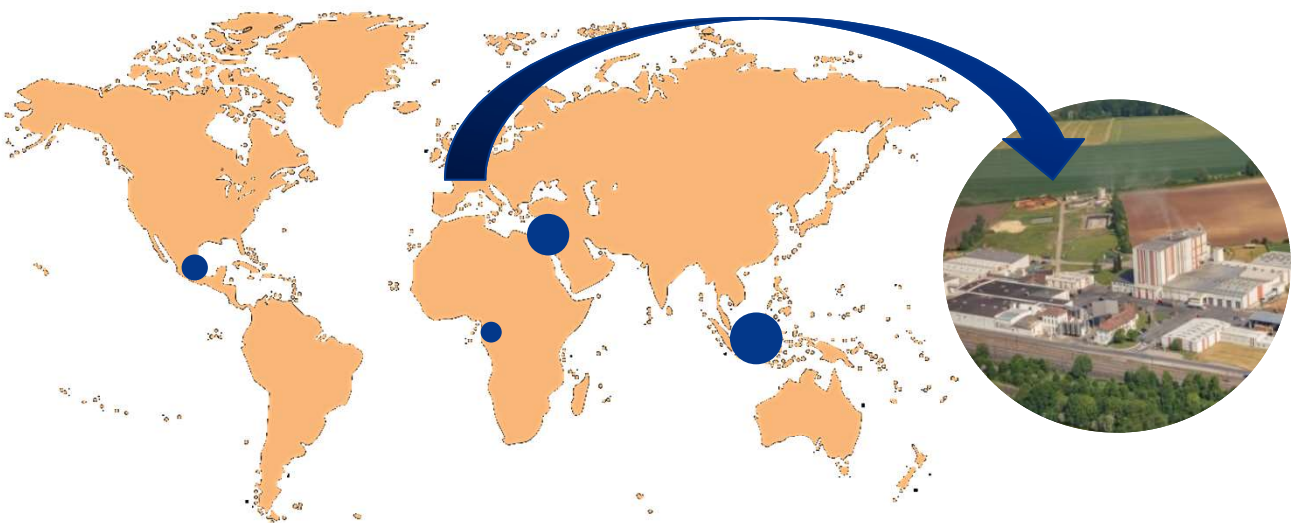
- Heat water and sugar together
- Blend cocoa powder with BONIGRASA 55 PA.H and add it to the previous mix. Blend
- Spread the preparation on a cake and store it at 4°C





### PRODUCTS KEY POINTS:

- » Easy to handle, dose and to process
- » 2 in 1 fat and dairy protein
- » Emulsion facility
- » Good texture, no lumps



A company of the 1<sup>st</sup> French dairy cooperative group

