



# 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:**

- The success of a functional “2 in 1” product: dairy product and fat
- Easy to use thanks to an excellent fluidity & stability
- Cost-effective solution as a milk and fat replacer
- No trans-fat (excepted natural one in milk fat)
- Easy to store (shelf life of 1 year at room temperature)

**PRODUCTS SUITABLE FOR SEVERAL APPLICATIONS SUCH AS:**



**CREAMS & SAUCES**



**BAKERY & PASTRY**



**CAKE**



**BISCUITS**



**ICE CREAM**



**DAIRY DRINKS**

**BONILAIT “YOUR PARTNER FOR SUCCESS”**



**MADE IN FRANCE**

