

Satilia

Satilia kvaliteterne er en del af Valrhonas **Professional Signature sortiment**. De er udviklet til at imødekomme professionelle behov og er ideelle til specielt coating/overtræk. Teksturen er nem at temperere og arbejde med. Finishen er blød og satin-agtig, hvilket gør, at dine overtrukne produkter kommer til at stå skinnende og skarpe.

VALRHONA Satilia mørk 62%, 12 kg

Satilia mørk er perfekt afrundet med en balanceret smag af kakao og ristede nødder.



Varenr.	Kakaotørstof	Ingredienser	Coating	Støbning	Barer	Mousse og ganache	Is og sorbet	Holdbarhed
32755	62%	Sukker 37% Fedt 38%						14 mdr.

VALRHONA Satilia mælk 38%, 12 kg

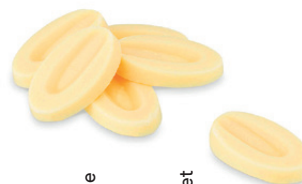
Satilia mælk er cremet og blød med afrundede noter af mælk og kakao.



Varenr.	Kakao-tørstof	Ingredienser	Coating	Støbning	Barer	Mousse og ganache	Is og sorbet	Holdbarhed
32783	38%	Sukker 42% Mælk 18% Fedt 38%						15 mdr.

VALRHONA Satilia hvid 31%, 12 kg

Satilia hvid er som Satilia mælk og mørk nem at arbejde med. Den balancerede "full-bodied" smag og profil gør den velegnet til alle applikationer.



Varenr.	Kakaotørstof	Ingredienser	Coating	Støbning	Barer	Mousse og ganache	Is og sorbet	Holdbarhed
32757	31%	Sukker 44% Mælk 26% Fedt 36%						12 mdr.

 Anbefalet applikation  Ideel applikation



Satilia Lactée 38%

Satilia Lactée is the milk chocolate par excellence for coating

HISTORY

Satilia Lactée 38% was designed to meet the specific technical need for the most suitable chocolate for coating.

With its rounded character, **Satilia Lactée** underlines the flavor of the preparation it coats without dominating it, enhancing the other elements of the recipe. This multi-purpose expert couverture is particularly easy to work with. Its name is a nod to the smoothness of satin.

BLEND

Behind **Satilia Lactée**'s consistent taste lies complex blending expertise, adapted over time to follow the aromatic profiles of the cocoa batches we source throughout the year from some twenty countries. The result is a chocolate that's balanced in taste and texture that you will love to use every day.

SENSORY PROFILE

MAJOR CHARACTERISTIC: **ROUNDED**



PACKAGING

12kg case of fèves

Code: 45894

COMPOSITION

Cocoa 38% min.

Fat 37%

Sugar 42%

Milk 19%

INGREDIENTS

Sugar, cocoa butter, full-fat MILK powder, cocoa beans, emulsifier: sunflower lecithin.

USE WITHIN*

15 months

STORAGE

Store in a cool, dry place between 60/65°F (16/18°C).

*calculated based on the date of manufacture

APPLICATIONS

SATILIA
LACTÉE 38%

COATING

MOLDING

BARS

MOUSSES

CRÉMEUX &
GANACHES

ICE CREAMS
& SORBETS

TECHNIQUE



 Recommended use