



Gelato - Chimelb





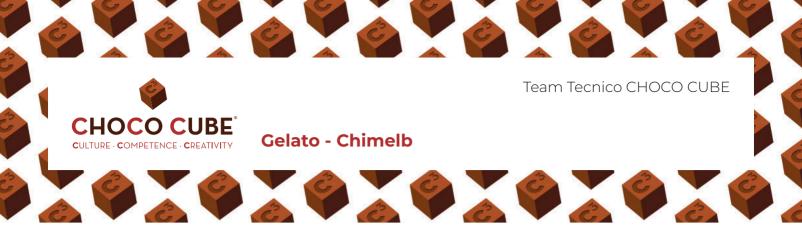
PREPARATIONS AND INGREDIENTS

CHIMELB 65% CHOCOLATE GELATO

2548	g Water
16	g Neutral
4	g Salt
640	g Chimelb Dark Chocolate 65%
	Grand Cru Agostoni Code 6806
160	g Low fat Cocoa powder 10/12
	Icam Professional Code 4839
364	g Sugar
176	a Glucose drv

- 176 g Glucose dry92 g Dextrose





PROCEDURE AND ASSEMBLY

CHIMELB 65% CHOCOLATE GELATO

Pasteurize at 85°C, set to stabilize it and batch freeze.

PRODUCT SELECTIONS



Low fat Cocoa powder 10/12 Icam Professional Very intense cocoa aroma and flavour. Brown red colour.



pleasant acidity.

Chimelb Dark Chocolate 65% Grand Cru Agostoni Sweet and smooth, yet intense and persistent, it has an aromatic cacaotè profile with distinctive notes of dried fruit and a

AGOSTONI CIOCCOLATO ITALIANO DAL 1946