










CHECK THE RIGHT FLUIDITY TO MATCH YOUR APPLICATION

The easiest way to recognize the right fluidity for your applications is by the drops on the front of the pack:

- ●○○○○ + Very low fluidity: e.g. for baking and ganaches
- ●●○○○ + Low fluidity: e.g. for molding big hollow figures
- ●●●○○ + Standard fluidity: a great fit for almost any application
- ●●●●○ + High fluidity: e.g. for thin enrobing and molding
- ●●●●● + Very high fluidity: e.g. for very thin enrobing and fountains

	- ●○○○○ + e.g. L-60-40NV-595	- ●●○○○ + e.g. C823NV-595	- ●●●○○ + e.g. 811-US-U76	- ●●●●○ + e.g. 2815NV-T70	- ●●●●● + e.g. CHD-N811FOUNUS-U76
 Chocolate sauce	✓	✓	✓		
 Pastry: flans, profiteroles, tarts, cakes, etc.	✓	✓	✓		
 Ice cream: scoops & cakes	✓	✓	✓		
 Enrobing pralines			✓	✓	✓
 Hollow figures		✓	✓		
 Molding pralines		✓	✓	✓	
 Fillings & ganaches	✓	✓	✓		
 Panning			✓	✓	✓
 Drinks	✓	✓	✓		



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