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Topping Sauce Dark Chocolate 6x 1 kg



Description

Sometimes the soul needs something dark, deep, and intense. A bold cocoa profile, dark, rich, and full-bodied. These sauces are made for desserts that demand more than just good looks. The newly developed Neumärker topping sauces were created with a clear objective: maximum flavour combined with perfect handling. Each variety delivers an intense, clearly defined aroma.
Whether for waffles, crêpes, desserts or ice cream: Neumärker topping sauces add intensity to the plate and ensure the flavour lingers long after the last bite. Their creamy, thick-flowing consistency allows clean, precise application – even on warm waffles or cold ice cream. Desserts are not only decorated, but deliberately enhanced in flavour.

Product Benefits

- Newly developed recipe with a focus on intense flavour
- Creamy & thick-flowing for maximum control during plating
- Flavour with punch: present, clear and instantly recognisable
- Developed to meet the demands of professional dessert and ice cream production

Product Details

- Packaging unit: 6 bottles of 1 kg each

Ingredients

Glucose-fructose syrup, sugar, water, cocoa powder (15%), thickener (pectin), preservative (potassium sorbate), acidifier (citric acid), flavouring. May contain traces of SOYA, MILK and NUTS.

Nutritional Information per 100 g

Nutrient Value
Energy 1418 kJ / 339 kcal
Fat 4.2 g
of which saturates 1.72 g
Carbohydrates 72.6 g
of which sugars 58.6 g

Technical data

Width x depth x height:	250 x 160 x 270 mm
Net-weight:	6 kg
Content / Capacity:	6x 1 kg

Protein 2.7 g
Fibre 0 g
Salt 0.1 g