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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 re-developed
Developed to meet the demands of professional ice cream production

Product Details

Packaging unit: 6 bottles of 1 kg each

Ingredients

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

Protein
2.7 g

Fibre
0 g

Salt
0.1 g



Technical data



Width x depth x height: 250 x 160 x 270 mm



Net-weight: 6 kg



Content / Capacity: 6x 1 kg