

CHOCOLATERIE MONBANA



TRÉSOR BLANC

WHITE CHOCOLATE POWDER,
FOR A SMOOTH & DELICIOUS GOURMET BREAK



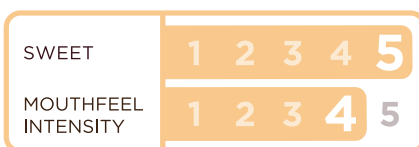
- For an intense white chocolate flavour delivering a full mouthfeel
- A heavily taste with a **creamy and clossyn texture**.
- A milky note releasing a light biscuit and a beautiful vanilla flavor
- The «**must have**» to diversify your menu card
- An ideal white chocolate base for gourmet cocktails combined with syrups or fruit purees. Delicious in cold or hot version.
- Made with **the finest cocoa butter for a richer taste**.
- A specialty also popular in Italy, Spain and eastern Europe
- **MADE IN FRANCE** 🇫🇷 🇫🇷

With **40% WHITE CHOCOLATE**

TEXTURE



TASTE PROFILE



RECIPE TIP

PERFECT AS A
COCKTAIL BASE
WITH **SYRUP** OR
FRUIT PUREE !

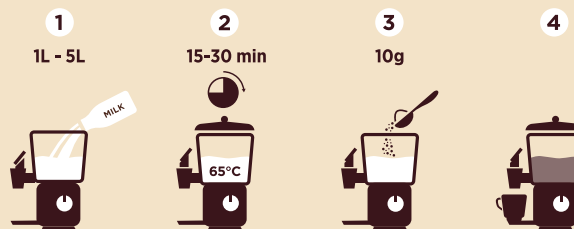


FOR A 250ML CUP

STEAMER PREPARATION



CHOCOLATE MACHINE PREPARATION



25g

≈ 2 tablespoons
≈ 1 measuring spoon

500G BOX
MAKES
+/- 20



Vendor code	Designation	Unit net weight	Shelf life	Packing	Euro pallet (80x120cm)	Billing unit	Languages
121M146	TRÉSOR BLANC White chocolate powder	500g	18 months	Case of 6 boxes	576 boxes per pallet 96 cases per pallet (12 cases per layer - 8 layers)	Box	FR / EN / DE / ES / NL / PL / RO / AR - CZ / GR
120128	40% white chocolate	200g	18 months	Case of 6 boxes	1 320 boxes per pallet 220 cases per pallet (22 cases per layer - 10 layers)	Box	FR / EN / DE / ES / IT

Find all our products ranges and a wide selection of cocktails ideas on: www.monbana.com

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Product to store in a cool and dry place. Non contractual pictures.

FABRICATION 🇫🇷 FRANÇAISE