

KIRON

High quality chocolate compound, with great workability and fluidity. Suitable for all bakery applications, such as topping, mixing, covering, decorating and moulding. An excellent alternative to real chocolate.

OUR DIFFERENTIATORS

- Smooth mouthfeel and fine texture
- Easy to handle fluidity and workability – no tempering needed
- Made with quality cocoa and milk for chocolate-like flavor and texture
- Quick setting with quality shine appearance and snap
- Perfect for creating quality tray bakes and bakery products and great for enrobing biscuits
- Non hydrogenated fats



Extraordinary made simple.

APPLICATIONS

SOME INSPIRATIONS FROM OUR CHEFS



Easy to melt chocolate compound to top traybakes. Not need to temper.

FINISHING

Easy to mix chocolate compound with high quality flavor profile.



DIPPING



Great fluidity, perfect for coating and dipping.

ENROBING

Easy to handle chocolate-like coating, perfect to decorate bakery products



COATING



TECHNICAL FEATURES

	DESCRIPTION	TECHNICAL FEATURES	FORMAT
<p>KIRON CAO</p>	Dark compound, excellent fluidity. Deep, intense roasted cocoa aromas.	8% low-fat cocoa 10-12 Fluidity ●●●○	Easy melt drops
<p>KIRON PREMIUM MILK</p>	Light brown compound coating. Sweet, creamy aromas, more rounded with a note of caramel.	4% low-fat cocoa 10-12 17% milk powder content Fluidity ●●●○	Easy melt drops
<p>KIRON WHITE</p>	White compound, excellent fluidity. Dominated by vanilla and creamy dairy notes.	20% lactose and milk powder Fluidity ●●●○	Easy melt drops

DISCOVER OUR SMART SOLUTIONS FOR A FLAWLESS LOOK AND TEXTURE... MADE SIMPLE



CONTACT OUR TEAM FOR MORE INFORMATION

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