

Tutti frutti

Composition

1. Panned dried fruit
2. Shine

1. Panning composition

Various dried fruits	1000 g
Dextrose	50 g
Belcolade Selection range	5000 g

Method: Melt the Belcolade Selection to 40°C. Add the dextrose to the dried fruit to prevent the fruit from sticking together, then add the chocolate. Use a Selmi Comfit machine to coat the dried fruit. To obtain a smooth surface, follow the correct parameters for the cooling and speed (8-12°C cooling, 50% speed).

2. Shiny finishing

Arabic gum based shining agent	Q.S.
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Method: Depending on the brand and type of shining agent, the process and dosage may change.