

Tel: 01493 653429 E-Mail: accounts@yareshipping.co.uk

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#### Dr Oetker Scotbloc White Chocolate Flavour Drops - Information

An all purpose bakers coating with a smooth texture of white chocolate appearance and flavour. A free flowing coating, formulated for enrobing work.

**Our Product Code:** 031590

**Suppliers Product Code:** 

**Information Last Updated:** 06/06/2025 **Date Produced:** 27/11/2025



# **Allergy Information**

Key: Contains May Contain













Eggs Lupin Nuts















Milk Celery Sulphur Dioxide

Soya

Cereal Peanuts



Serving Unit: 100g or 100ml

Energy (kcal) 572.00 Energy (kJ) 2383.00

Protein (g) 2.80 57.00 Carb (g)

Of Which Sugars (g) 48.00 Fat (q) 37.00

Of Which Saturates

29.00 (g)

Fibre (g) 0.40 0.50 Salt (q)







Fish Molluscs Mustard

## **Dietary Information**

Key: Suitable for









Kosher Vegetarian Halal Vegan

**Please Note:** This information has been supplied by manufacturers and other third parties to Yare Food Services. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.



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## **Ingredients**

Sugar, vegetable oil (palm), whey powder (MILK), WHEAT flour (with calcium, iron, thiamin (B1), niacin (B3)), emulsifier (SOYA lecithins), flavouring.

#### **Handling Information**

#### **Directions for Use**

Directions • Ideal for melting and covering cakes, cookies and traybakes. • To melt on the hob, place drops in a dry heatproof bowl over a pan of hot (not boiling) water and stir until smooth. Take care not to get water into the melting chocolate coating. • To melt in the microwave (based on 850w) place drops in a microwave safe bowl and heat on medium (50%) power for 20-30 seconds then stir well. If required, heat in bursts of 10 seconds (50%) and stir until smooth. • Take care not to overheat when melting. • For best results when covering and moulding place finished items in a refrigerator until set WARNING: Chocolate may become very hot! Take care after heating.

#### Storage Instructions

Store in cool, dry and dark place away from strong odours..

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