

Uelzena presents brand new nut and chocolate powders

The new Uelzena product range of high quality nut powders was the centre of attention at the annual FIE in London last year. Alongside the hazelnut powders at different degrees of roasting were also almond, walnut and pistachio powders which do not only persuade with their taste but also through their exceptional structure and intensive colours. The products are particularly suited to baked goods, confectionery, bread and cake mixes as well for the ice cream industry.

Further highlights are the chocolate powders with a white chocolate powder as premium and standard as well as different dark chocolate powders with, for example, 60% or 72% cacao produced from 100% conched chocolate.

Another brand new innovation is the modelling compounds in marzipan and hazelnut varieties. Mixed with some water, they produce a structure similar to that of marzipan which is very easy to manipulate for example as a cake coating/icing or for decoration.



Uelzena display from the FIE in London