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Dr Oetker Plain Chocolate Flavoured Drops - Information

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

TFS Product Code: 030168
Suppliers Product Code:
Information Last Updated: 12/10/2023
Date Produced: 11/11/2026



Allergy Information

Key: Contains | May Contain

Contains: Sesame, Gluten, Crustaceans, Eggs, Lupin, Nuts, Milk, Celery, Sulphur Dioxide, Soya, Cereal, Peanuts, Fish, Molluscs, Mustard

Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	526.00
Energy (kJ)	2194.00
Protein (g)	5.80
Carb (g)	51.00
Of Which Sugars (g)	38.00
Fat (g)	32.00
Of Which Saturates (g)	25.00
Fibre (g)	5.60
Salt (g)	0.30

Dietary Information

Key: Suitable for

Suitable for: Kosher, Vegetarian, Halal, Vegan

Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. 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.

Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England
Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson

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Ingredients

Sugar, vegetable oil (palm), WHEAT flour (with calcium, iron, thiamin (B1), niacin (B3)), fat reduced cocoa powder
(15%), whey powder (MILK), emulsifiers (SOYA lecithins, polyglycerol polyricinoleate), flavouring.

Handling Information

Directions for Use

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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