

COMPOUND MELTING BUTTONS

MAY CONTAIN TRACES OF PEANUTS OR OTHER NUTS

Cadbury compound buttons – simply melt and pour into moulds. Easy to use, looks great, tastes great. This product does not require tempering.

CADBURY SIENNA MILK COMPOUND BUTTONS

500g \$5.00
1 KG \$9.50
2KG \$18.50
5KG \$45.00

INGREDIENTS: Sugar, vegetable fat, milk solids, cocoa powder, emulsifiers (soya lecithin, 476, 492), flavour, cocoa solids 7% milk solids 21%.

Nutritional information per 100g.

Energy 2120 Kj
Protein 6.8g
Fat – total 28.3g
Inc saturates 27.3g
Carbohydrates 59.4g
.....Inc sugars 57.6g
Sodium 150mg

CADBURY WHITE COMPOUND BUTTONS

500g \$5.50
1 KG \$10.00
2KG \$19.50
5KG \$47.50

INGREDIENTS White compounded chocolate (Sugar, vegetable oil, milk solids, emulsifiers {492, soya lecithin}, flavour.)

White compounded chocolate contains: milk solids 27%

Nutritional information per 100 g

Energy 2330Kj
Fat total 33.7g
.....Inc saturates 32.2g
Protein 7.2g
Carbohydrates 57.5g
.....Inc sugars 57.5g
Fibre 0.0 g
Water 1.0g
Sodium 108mg
Potassium 262mg

Calcium 281 mg
Phosphorus 354 mg

CADBURY TUSCANY DARK COMPOUND BUTTONS

500g \$4.75
1 KG \$9.25
2KG \$18.00
5KG \$42.50

INGREDIENTS Sugar, vegetable fat, cocoa powder, milk solids, emulsifiers (soya lecithin, 476, 492); flavours, (wheat based), gluten not detected, cocoa solids 15%, milk solids 10%.

Nutritional information per 100g
Energy 2150 Kj
Protein 6.6g
Fat total 28.0g
.....Inc saturates 26.6g
Carbohydrates 58.7g
....Inc sugars 54.0g
Sodium 44mg

PLEASE NOTE; We do not guarantee that this product will not soften during delivery. Even if the buttons do melt together the quality of the product is not affected. This product can be melted and re-melted.

POWDER COLOURS

2g \$1.80 5g \$3.50

Add oil based powder colour to melted white chocolate. A little powder for a pale colour or more for a brighter colour.

COLOURS – Red (124) Green (133-102) Yellow (102) Blue (133) Orange (102-124)
Black (151) Purple (122-133) Lavender

DROPPERS –\$1.50

for use with Flavouring Oils. The oils are very concentrated so a couple of drops will go a long way.

FLAVOURING OILS 25 ml bottle. \$2.95 ea

Only use oil based flavours as water based ones will ruin the chocolate.

Simply add a few drops to melted chocolate buttons and stir through.

Available in Apricot, Aniseed, Banana, Caramel, Cherry Brandy, Coffee, Crème de Cacao, Crème de Menthe, Ginger, Hazelnut, Invertase, Kahlua, Lemon, Lime,

Orange, Passionfruit, Peppermint, Pineapple, Raspberry, Rum, Spearmint, Strawberry, Tutti Fruitti.

CREAM FILLINGS/FONDANTS – 300g jar

\$3.95 Use for soft centred chocolates, Ingredients Sugar, glucose, water, flavour and colours (102, 122, 133, 155)

Flavours are – Apricot, Banana, Caramel, Cherry Brandy, Coffee, Crème de Menthe, Hazelnut, Kahlua, Lemon, Lime, Orange, Passionfruit, Peppermint, Pineapple, Plain, Raspberry, Rum, Spearmint, Strawberry.

BRUSHES –\$1.80

Available in sizes 0, 2, 4, 6, 14

Ideal for making soft centred chocolates and painting coloured detail in moulds.

FOIL SHEETS

30 cm x 60 cm approx – available in gold, pink, navy blue, red, green \$1.50

30cm square sheets - available in fuchsia, lavender, purple. rust, lime, ice blue, orange, teal. \$1.50

CLEAR BAGS

Cellophane bags have a seam whereas polypropylene bags do not.

160x100mm

190 x 127mm

230 x 170mm

200 x 300mm

PLASTIC BOXES \$1.25

19cm x 10 cm x 3cm hard plastic box.

Gold base with clear lid.

Clear plastic inserts available for above box to suit moulds TC12 Christmas Trees and TC40 Christmas Pudding moulds (25c each).