

FRANCE

ENSCBP • ECOLE NATIONALE SUPÉRIEURE DE CHIMIE,
DE BIOLOGIE ET DE PHYSIQUE DE BORDEAUX

TWIN CHOC

One product, two desserts: a chocolate mousse and a fondant cake in a single ready-made dessert!

Duo 2 Choc is a new concept in chocolate desserts. It offers two possibilities for tasting. You will first discover a chocolate mousse combined with crispy chocolate chips. After 2 minutes in microwave oven, it will turn into a fondant cake!!

Duo 2 Choc is a traditional recipe, excluding any colouring or preservative agent. It is also designed to be environmentally friendly.

Besides its innovating packaging you will truly appreciate the taste of an easy made dessert.

Duo 2 Choc will fulfil your expectations and will surprise your guests. You will enjoy this two-in-one delicious dessert.

You will find Duo 2 Choc in any supermarket, in the fresh-product department. It is presented in two 80g jars.

Don't wait anymore: offer you the choice and enjoy Duo 2 Choc just the way you like it.



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