

# BARRETTE FONDENTE

CHOCOLATE PURE CHOCO INCL. - BARRETTE

Bake-stable extra dark chocolate bars (min. 46% of cocoa), specially designed to be used as before-baking filling for croissants and other baked goods.

Cocoa 46%, Fat 28%



## MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

## DETTAGLI PRODOTTO

Codice prodotto 01510637

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soja

Cross-contaminations



Milch



Schalenfrüchte

## INFO

### Beschreibung

Riegel aus Zartbitterschokolade in einem Format das zur Füllen von Croissants und anderen Backwaren vor dem Backen geeignet ist.

### Denomination

Reine Zartbitterschokolade extra. Kakao: 46 Prozent mindestens. Entspricht der europäischen und italienischen Gesetzgebung (Richtlinie 2000/36/EG vom 23. Juni 2000 und Gesetzdekret Nr. 178 vom 12. Juni 2003).

**irca**  
GROUP

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