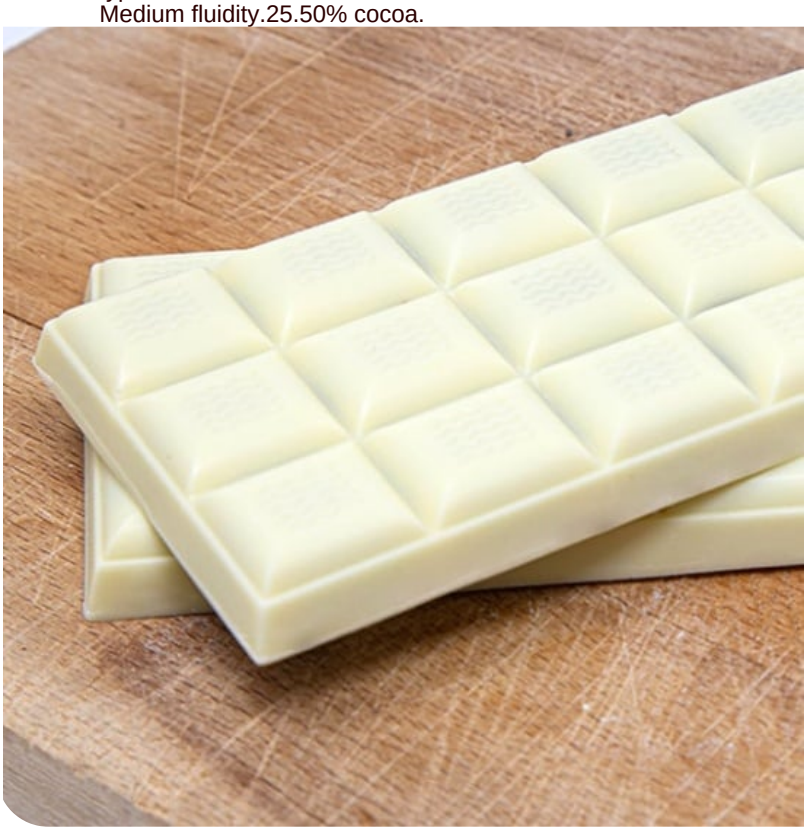
RENO CONCERTO

CIOCCOLATO BIANCO

25,5%

CHOCOLATE RENO CONCERTO

White chocolate characterized by the sweet taste and the typical aroma of milk.
Medium fluidity.25.50% cocoa.



MODALITÀ D'USO

- Ganache
- Chocolate bars
- Modelling
- Easter eggs
- Decoration
- Mousse
- Covering

DETTAGLI PRODOTTO

irca GROUP Extraordinary made simple.

Codice prodotto 01982489

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk

INFO

Description
high quality white chocolate suitable for the production of moulded objects, empty bodies, eggs and bars. It contains natural vanilla extract.

Denomination
white chocolate According to Directive 2000/36/EC.

Directions for use
bring to 40°-45°C using an indirect heat source
like a water-bath. Carefully avoid over-heating.
Temper at 27-29°C.

DETTAGLI PRODOTTO

Codice prodotto 01982582

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk

INFO

Description
high quality white chocolate suitable for the production of moulded objects, empty bodies, eggs and bars. It contains natural vanilla extract.

Denomination
white chocolate According to Directive 2000/36/EC.

Directions for use
bring to 40°-45°C using an indirect heat source
like a water-bath. Carefully avoid over-heating.
Temper at 27-29°C.

DETTAGLI PRODOTTO

Codice prodotto 01982694

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk

INFO

Description
high quality white chocolate suitable for the production of moulded objects, empty bodies, eggs and bars. It contains natural vanilla extract.

Denomination
white chocolate According to Directive 2000/36/EC.

Directions for use
bring to 40°-45°C using an indirect heat source
like a water-bath. Carefully avoid over-heating.
Temper at 27-29°C.