

RENO CONCERTO

CIOCCOLATO BIANCO

25,5%

CHOCOLATE RENO CONCERTO

White chocolate characterized by the sweet taste and the typical aroma of milk. Reno Concerto line also includes dark, milk, gianduia and caramel milk chocolate. Explore the whole range of chocolate, discover Preludio and Sinfonia lines, as well as Minuetto, our single-origin chocolate line. Medium fluidity. 25.50% cocoa.



MODALITÀ D'USO



Ganache



Easter eggs



Covering



Chocolate bars



Decoration



Modelling



Mousse

DETTAGLI PRODOTTO

Codice prodotto 01982489

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk

INFO

Description

irca
GROUP

Extraordinary
made simple.

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



**Extraordinary
made simple.**

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.



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