RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 52%

CHOCOLATE RENO CONCERTO

Dark chocolate which perfectly lends itself to craft and industrial working methods as well.
Medium-low fluidity.Perfect to create Easter chocolate eggs, both with craft and industrial techniques. 52% cocoa.



MODALITÀ D'USO

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

irca GROUP Extraordinary made simple.

DETTAGLI PRODOTTO

Codice prodotto 01982472

ALLERGENI/CROSS CONTAMINAZIONI

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact our team.
No allergens declared for this product.

INFO

Description
dark chocolate of superior quality with features of fluidity suitable for the production of moulded objects, empty bodies, eggs and bars. It contains natural extract of vanilla.

Denomination
extra-dark chocolate Cocoa solids: 52 % minimum According to Directive 2000/36/EC.

Directions for use
heat in water-bath constantly mixing, always under temperature of 45°C.
Temper and use at 30-32°C.
Contamination with compound chocolates must be avoied.

DETTAGLI PRODOTTO

Codice prodotto 01982550

ALLERGENI/CROSS CONTAMINAZIONI

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact our team.
No allergens declared for this product.

INFO

Description
dark chocolate of superior quality with features of fluidity suitable for the production of moulded objects, empty bodies, eggs and bars. It contains natural extract of vanilla.

Denomination
extra-dark chocolate Cocoa solids: 52 % minimum According to Directive 2000/36/EC.

Directions for use
heat in water-bath constantly mixing, always under temperature of 45°C.
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DETTAGLI PRODOTTO

Codice prodotto 01982695

ALLERGENI/CROSS CONTAMINAZIONI

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact our team.
No allergens declared for this product.

INFO

Description
dark chocolate of superior quality with features of fluidity suitable for the production of moulded objects, empty bodies, eggs and bars. It contains natural extract of vanilla.

Denomination
extra-dark chocolate Cocoa solids: 52 % minimum According to Directive 2000/36/EC.

Directions for use
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