RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 58%

CHOCOLATE RENO CONCERTO

Dark chocolate with an outstanding flavour, it will pleasantly surprise even the most discerning palates. Its extraordinary fluidity makes it perfectly suitable to any kind of purpose. Medium-high fluidity. 58% cocoa.



MODALITÀ D'USO

- Pralines
- Chocolate bars
- Ganache
- Modelling
- Decoration
- Mousse
- Covering

irca GROUP Extraordinary made simple.

DETTAGLI PRODOTTO

Codice prodotto 01982471

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 coating and for the production of pralines. It contains natural extract of vanilla.

Denomination
extra dark chocolate of superior quality. Cocoa solids: 58 % min. 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 avoided.

DETTAGLI PRODOTTO

Codice prodotto 01982532

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 coating and for the production of pralines. It contains natural extract of vanilla.

Denomination
extra dark chocolate of superior quality. Cocoa solids: 58 % min. 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 avoided.

DETTAGLI PRODOTTO

Codice prodotto 01982719

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 coating and for the production of pralines. It contains natural extract of vanilla.

Denomination
extra dark chocolate of superior quality. Cocoa solids: 58 % min. According to Directive 2000/36/EC.

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