

SINFONIA CIOCCOLATO

GIANDUIA FONDENTE

CHOCOLATE SINFONIA

Fine dark gianduia chocolate with the 23% of selected roasted hazelnuts from Italy. You will be pleasantly surprised by its extraordinary and intense aroma, with an irresistibly creamy and refined result. Within Sinfonia line of products you will also find dark, milk, white and hazelnut white chocolate. Explore the whole range of chocolate, discover Preludio and Reno Concerto lines, as well as Minuetto, our single-origin chocolate line.

Medium-high fluidity. 23% Italian hazelnuts. 34% cocoa.



MODALITÀ D'USO



Cream



Ice cream



Modelling



Filling



Mousse



Ganache



Pralines

DETTAGLI PRODOTTO

Codice prodotto 01011783

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Nuts

Cross-contaminations



Milk

INFO

Advantages

Medium-high fluidity

irca
GROUP

Extraordinary
made simple.

Claims

Italian hazelnuts 23% ,Cocoa 34%,MG / Fat 38-40%,All natural flavoursMelting point 45°C,Tempering temperature 26-27°C,100% cocoa butter,Gluten free

Details

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Description

gianduia hazelnut chocolate. It has an elevated plasticity which makes it suitable for decoration as shavings and filling for pralines; moreover it can be used as coating thanks to the excellent fluidity.

Denomination

gianduia hazelnut chocolate. Cocoa: 33 % min. In accordance with the EU law Directive 2000/36/EC.

Directions for use

heat in water-bath constantly mixing, always under the temperature of 45°C.

Temper and use at 26-28°C.

Contamination with compound chocolates must be avoided



Extraordinary
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