



CHOCOGANACHE

CHOCOLATE

OTHER PACKAGED CHOCOLATE

Exquisite extra-dark chocolate chips, specially designed to create high quality crème ganache. You can also use them to fill choco bon bons and enrich them with the finest flavour of chocolate. Thanks to its fluidity properties, CHOCOGANACHE perfectly lends itself to the creation of moulded subjects and hollow objects, Easter eggs and chocolate bars.

Cocoa min. 50% Fats 28-30% Fluidity °2/5 (Medium-Low)

Product details

COD 000368

Allergeni/cross contaminazioni

Allergens



lecitina di soia

Cross-contaminations



Milk