

CHCOGANACHE

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, CHCOGANACHE 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)



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01010686

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans

Cross-contaminations



Milk

INFO

Description

pure dark chocolate with features of fluidity suitable for the production of moulded objects, empty bodies, eggs, pralines, etc.

Denomination

extra-dark chocolate. Cocoa: 50 % min.

Directions for use

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

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GROUP

Extraordinary
made simple.

Temper and use at 30-32°C.
Contamination with compound chocolates must be avoided.



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