BARRETTE FONDENTE

CHOCOLATE PURE CHOCO INCL. - BARRETTE

Bake-stable extra dark chocolate bars (min. 46% of cocoa), specially designed to be used as before-baking filling for croissants and other baked goods.
Cocoa 46%, Fat 28%



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 01510637

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Soybeans

Cross-contaminations

Milk

irca GROUP Extraordinary made simple.

Nuts

INFO

Description
extra dark chocolate sticks used as pre-oven filling for croissants etc.

Denomination
extra dark chocolate. Cocoa: 46 % min In accordance with the Dir. 2000/36/CE.

Directions for use
the product is ready for use.