

# 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



Cross-contaminations



## 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.

**irca**  
GROUP

Extraordinary  
made simple.