PEPITA FONDENTE 2200

CHOCOLATE PURE CHOCO INCL. - PEPITE

Super tiny dark chocolate chips, perfect for filling and decorating your pastry creations and specifically designed to be used before baking. You can also use them to enrich ice-cream and chilled desserts.



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 01010867

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Soybeans

Cross-contaminations

Milk

irca GROUP Extraordinary made simple.

INFO

Description
fat (1)_____ 24 % ± 1.5 total dry cocoa content___ 43.2 % ± 1 moisture (K.F.)_____ 1 % max (1) extraction by Soxhlet and petroleum ether after hydrolysis with hydrocloric acid.

Denomination
chocolate Cocoa solids: 43.2% min. According to Directive 2000/36/EC.

Directions for use
Ready to use. It is recommended to keep refrigerated before use in leavened doughs.