

GOCCIOLONI CIOCCOLATO

FONDENTE

CHOCOLATE PURE CHOCO INCL. - OTHER

Chocolate chips in pure dark chocolate with 48% of cocoa, specifically formulated to maintain shape and consistency even after baking, withstanding up to a temperature of 200 °C without melting.

Designed to absorb less moisture, they allow to keep the dough elastic and to obtain a smoother and softer finished product, with delicious inclusions for an intense taste experience.

Ideal for use both in large and medium leavened such as panettone and colombes, and baked goods such as cakes, cookies and muffins.

- They do not dissolve in the dough during cooking, withstanding up to 200°C without melting;
- They do not stain the dough;
- After cooking they keep the typical "snap" of high-quality chocolate;
- 48% of cocoa;



MODALITÀ D'USO



Cakes



Biscuits, Cookies



Panettone



Leavened cakes

DETTAGLI PRODOTTO

Codice prodotto 01980188

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans

Cross-contaminations



Milk

INFO

Advantages

- They do not dissolve in the dough during baking, withstanding up to 200°C without melting;

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GROUP

Extraordinary
made simple.

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Claims

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Description

dark chocolate drops stable to cooking, perfect to be included in leavened bakery products such as panettoni, colombe, cakes, muffins and cookies. Produced in shape of 200 pieces/100g.

Denomination

dark chocolate Cocoa: 48 % min Directive 2000/36/EC

DETTAGLI PRODOTTO

Codice prodotto 01980189

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