



# 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 smother and softer finished product, with delicious inclusions for an intense taste experience.

Ideal for use both in large and medium leavened such us panettone and colombe, 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;

## Product details

COD 000793

## Allergeni/cross contaminazioni

Allergens



lecitina

Cross-contaminations



Milk

## Modalità d'uso



Cakes



Biscuits, Cookies



Panettone



Leavened cakes