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 ºC 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-qiuality chocolate;
- 48% of cocoa;



MODALITÀ D'USO

irca GROUP Extraordinary made simple.

Cakes **Biscuits,Cookies** **Panettone**

Leavened cakes

DETTAGLI PRODOTTO

Codice prodotto 01980188

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Soybeans

Cross-contaminations

Milk

INFO

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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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