

GOCCIOLONI CIOCCOLATO

BIANCO

CHOCOLATE PURE CHOCO INCL. - OTHER

White chocolate chips 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 their typical "snap" of high-quality chocolate;



MODALITÀ D'USO



Biscuits, Cookies



Cakes



Panettone



Leavened cakes

DETTAGLI PRODOTTO

Codice prodotto 01980162

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk

Cross-contaminations



Nuts

INFO

irca
GROUP

Extraordinary
made simple.

Advantages

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- After cooking they keep the typical "snap" of high-quality chocolate;

Details

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Description

white 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

white chocolate Directive 2000/36/EC

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Codice prodotto 01980164

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