

GOCCIOLONI CIOCCOLATO

AL LATTE

CHOCOLATE PURE CHOCO INCL. - OTHER

Milk 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 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;
- With 26% of cocoa;
- With natural vanilla extract;



MODALITÀ D'USO



Biscuits, Cookies



Cakes



Panettone



Leavened cakes

DETTAGLI PRODOTTO

Codice prodotto 01980168

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk

irca
GROUP

Extraordinary
made simple.

INFO

Advantages

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Claims

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- With natural vanilla extract

Details

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Description

milk 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

milk chocolate Cocoa: 26 % min Directive 2000/36/EC

DETTAGLI PRODOTTO

Codice prodotto 01980170

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk

Cross-contaminations



Nuts

INFO

Advantages

- Non si sciolgono nell'impasto durante la cottura, resistendo fino a 200° senza sciogliersi;
- Non macchiano l'impasto;
- Dopo la cottura mantengono il tipico "snap" del cioccolato;

Claims

- Con il 26% di cacao
- Con estratto naturale di vaniglia

Details

Gocce in puro cioccolato al latte formulate specificatamente per mantenere forma e consistenza anche dopo la cottura, resistendo fino a una temperatura di 200°C senza sciogliersi.

Studiate per assorbire meno umidità, permettono di mantenere l'impasto morbido e di ottenere un prodotto finito più soffice, con golose inclusioni per un'esperienza di gusto intensa.



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Ideali da utilizzare in grandi e medi lievitati come panettoni, colombe e tronchetti, o prodotti da forno come cake, cookies e muffin.

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