

SINFONIA CIOCCOLATO CARAMEL ORO



Sinfonia Caramel Oro is our brand new caramel chocolate, characterized by a naturally golden color and a delicate, creamy and enveloping taste with indulgent toffee nuances.

An inimitable formula born from a skilful blend of ingredients that combines the typical flavor of caramel to the light savouriness and richness given by butter, whole milk and derivatives, creating a fine and simply good chocolate. This is our golden recipe: an irresistible masterpiece designed by our expert chocolate masters and carefully

Try it to easily make surprising pastry creations and excellent chocolate recipes thanks to its fluidity and simplicity of processing.

Application aspects:

- Optimum melting temperature 45 °C
- Recommended tempering temperature: 27-29 °C.

formulated by our R&D, now available for every professional.

- Cooling/crystallization temperature 15-18 °C
- Medium to high fluidity
- With caramelised sugar
- Only natural flavours
- No artificial coloring

Product details

COD 000812