



SINFONIA CIOCCOLATO CARAMEL ORO

CHOCOLATE

SINFONIA

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

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

Product details

COD 000812

Allergeni/cross contaminazioni

Allergens



lecitina di soia



latte intero in polvere, lattosio, latte scremato in polvere, siero di latte in polvere, burro vaccino anidro

Modalità d'uso



Covering



Decoration



Ice cream



Chocolate bars



Cream



Filling



Mousse



Soft nougat



Cremino Chocolates



Ganache



Pralines



Ice cream cake