PRELUDIO INTRO CIOCCOLATO BIANCO 26%

CHOCOLATE PRELUDIO

Preludio Intro White Chocolate 26% is a versatile white chocolate designed to offer stability, ease of use and consistent results in pastry applications. With 26% cocoa, it is a reliable and practical solution for professionals' everyday needs.

Fluidity: medium-low

- Only natural flavors
- Versatile with consistent performance



MODALITÀ D'USO

Decoration

Ganache

Mousse

Modelling

Chocolate bars

irca GROUP Extraordinary made simple.

DETTAGLI PRODOTTO

Codice prodotto 01982503

ALLERGENI/CROSS CONTAMINAZIONI

Allergens


Soybeans


Milk

INFO

Description
white chocolate.

Denomination
white chocolate According to Directive 2000/36/EC.

DETTAGLI PRODOTTO

Codice prodotto 01982708

ALLERGENI/CROSS CONTAMINAZIONI

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact our team.
No allergens declared for this product.

INFO

Description
white chocolate.

Denomination
white chocolate According to Directive 2000/36/EC.