



PRELUDIO INTRO CIOCCOLATO BIANCO 26%

CHOCOLATE

PRELUDIO

Preludio Intro: a versatile **white chocolate** with consistent performance, specifically designed for both professionals and large production laboratories.

The new formula with only natural flavors, is ideal for basic pastry preparations and the creation of confectionery products.

Discover also the **Preludio Intro Bianco** and **Preludio Intro Fondente**, the white and dark chocolate variants.

Application features:

- Fluidity: medium
- Melting temperature: 45 °C
- Tempering temperature: 28 -30°C

Packaging:

2x5 Kg in drops

- Only natural flavors
- Versatile with consistent performance

Product details

COD 000816

Allergeni/cross contaminazioni

Allergens



lecitina di soia



latte intero in polvere, siero di latte in polvere

Modalità d'uso



Decoration



Modelling



Ganache



Chocolate bars



Mousse