

PRELUDIO INTRO

CIOCCOLATO FONDENTE

48%

CHOCOLATE

PRELUDIO

Preludio Intro Dark Chocolate 48% is a versatile chocolate designed to offer stability, ease of use and consistent results in pastry applications. With 48% cocoa, it is a reliable and practical solution for professionals' everyday needs.

Fluidity: medium-low

- With only natural flavours
- Versatile with consistent performance



MODALITÀ D'USO



Decoration



Modelling



Ganache



Chocolate bars



Mousse

irca
GROUP

Extraordinary
made simple.

DETTAGLI PRODOTTO

Codice prodotto 01982499

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans

Cross-contaminations



Milk

INFO

Description

dark chocolate.

Denomination

dark chocolate Cocoa solids: 48% min. According to Directive 2000/36/EC.

DETTAGLI PRODOTTO

Codice prodotto 01982704

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

dark chocolate.

Denomination

dark chocolate Cocoa solids: 48% min. According to Directive 2000/36/EC.



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