RENO X CIOCCOLATO BIANCO 28%

CHOCOLATE RENO CONCERTO

RENO X Bianco 28% is the chocolate with an intense milk flavor.
Our chocolate is made from high quality milk.
It has a distinctive flavor with notes of caramel and vanilla, perfectly matching each other.
Due to its medium fluidity, it is suitable for many applications to meet the needs of confectioners all over the world.
- Medium fluidity
- Vanilla and caramel notes



MODALITÀ D'USO

- Chocolate
- Ganache
- Mousse
- Pralines
- Chocolate bars

DETTAGLI PRODOTTO

irca GROUP Extraordinary made simple.

Codice prodotto 01982497

ALLERGENI/CROSS CONTAMINAZIONI

Allergens


Soybeans


Milk

INFO

Description
white chocolate drops.

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

Directions for use
bring to 40°-45°C using an indirect heat source
like a water-bath. Carefully avoid over-heating.
Temper at 27-29°C.

DETTAGLI PRODOTTO

Codice prodotto 01982567

ALLERGENI/CROSS CONTAMINAZIONI

Allergens


Soybeans


Milk

INFO

Description
white chocolate drops.

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

Directions for use
heat in water-bath constantly mixing, always under temperature of 45°C.
Temper and use at 28-30°C.
Contamination with compound chocolates must be avoied.

DETTAGLI PRODOTTO

Codice prodotto 01982702

ALLERGENI/CROSS CONTAMINAZIONI

Allergens


Soybeans


Milk

INFO

Description
white chocolate drops.

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