BIANCOLATTE

CHOCOLATE DOMORI CHOCOLATES

White chocolate with balanced sweetness and notes of vanilla and cream.
Chocolate couverture in pastilles
35% cocoa; 36% milk



MODALITÀ D'USO

- **Covering**
- **Ganache**
- **Ice cream**
- **Mousse**
- **Pralines**
- **Chocolate bars**

DETTAGLI PRODOTTO

Codice prodotto 01981531

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

irca GROUP Extraordinary made simple.

Milk

Cross-contaminations

Soybeans

INFO

Description
white chocolate for coating in pastilles.

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

Directions for use
Temperatures:
melting 45°
crystallization 25-27°
work 27-29°
cooling 14-16° (without moisture)