



PRELUDIO INTRO CIOCCOLATO FONDENTE 52%

CHOCOLATE

PRELUDIO

Preludio Intro: a versatile **dark 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 Latte**, the white and the milk chocolate variants.

Application features:

- Fluidity: medium
- Melting temperature: 45 - 50°C
- Tempering temperature: 30 - 32°C

Packaging:

- 10 kg in drops
- With only natural flavours
- Versatile with consistent performance

Product details

COD 000920

Allergeni/cross contaminazioni

Allergens



lecitina di soia

Cross-contaminations



Milk

Modalità d'uso



Decoration



Modelling



Ganache



Chocolate bars



Mousse