

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

