PRELUDIO INTRO CIOCCOLATO FONDENTE 52%

CHOCOLATE PRELUDIO

Preludio Intro Dark Chocolate 52% is a versatile chocolate designed to offer stability, ease of use and consistent results in pastry applications. With 52% cocoa, it is a reliable and practical solution for professionals' everyday needs.

Fluidity: medium

- 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 01982498

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans

Cross-contaminations



Milk

INFO

Description
dark chocolate.

Denomination
dark chocolate Cocoa solids: 52% min. According to Directive 2000/36/EC.

DETTAGLI PRODOTTO

Codice prodotto 01982703

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: 52% min. According to Directive 2000/36/EC.