



# PRELUDIO INTRO CIOCCOLATO AL LATTE 31%

CHOCOLATE

PRELUDIO

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

**Application features:**

- Fluidity: medium
- Melting temperature: 45 °C
- Tempering temperature: 28 -30°C

**Packaging:**

- 2x5 Kg in drops
- With only natural flavors
- Versatile with consistent performance

**Product details**

COD 000921

**Allergeni/cross contaminazioni**

Allergens



lecitina di soia



latte intero in polvere, siero di latte in polvere

**Modalità d'uso**



Decoration



Modelling



Ganache



Chocolate bars



Mousse