

PRELUDIO INTRO

CIOCCOLATO FONDENTE

70%

CHOCOLATE

PRELUDIO

Preludio Intro Dark Chocolate 70% is a versatile chocolate designed to offer stability, ease of use and consistent results in pastry applications. With a minimum cocoa content of 70%, it is made with 100% cocoa butter and 100% natural vanilla extract and is gluten-free.

Application features

: Fluidity: medium-low



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

DETTAGLI PRODOTTO



Extraordinary
made simple.

Codice prodotto 01982796

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans

Cross-contaminations



Milk

INFO

Description

dark chocolate.

Denomination

dark chocolate Cocoa solids: 70% min. According to Directive 2000/36/EC.

DETTAGLI PRODOTTO

Codice prodotto 01982936

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