

# PRELUDIO INTRO

## CIOCCOLATO FONDENTE

# 58%

CHOCOLATE

PRELUDIO

Preludio Intro Dark Chocolate 58% is a versatile chocolate designed to offer stability, ease of use and consistent results in pastry applications. With a minimum cocoa content of 58%, 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 01982794

### ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans

Cross-contaminations



Milk

### INFO

#### Description

dark chocolate.

#### Denomination

dark chocolate Cocoa solids: 58% min. According to Directive 2000/36/EC.

### DETTAGLI PRODOTTO

Codice prodotto 01982937

### ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans

Cross-contaminations



Milk

### INFO

#### Description

dark chocolate.

#### Denomination

dark chocolate Cocoa solids: 58% min. According to Directive 2000/36/EC.



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