



RENO CONCERTO FONDENTE 52% (32/34) 10

Dark chocolate which perfectly lends itself to craft and industrial working methods as well. Reno Concerto line also includes white, milk, gianduia and caramel milk chocolate. Explore the whole range of chocolate, discover Preludio and Sinfonia lines, as well as Minuetto, our single-origin chocolate line.

PRODUCT DETAILS

COD 01011790

CLAIMS

Cocoa 52% 100% cocoa butter 100% natural vanilla extract Gluten free

DIRECTIONS FOR USE

heat in water-bath constantly mixing, always under temperature of 45°C.
Temper and use at 30-32°C.
Contamination with compound chocolates must be avoided.

TECHNICAL DENOMINATION

extra-dark chocolate Cocoa solids: 52 % minimum According to Directive 2000/36/EC.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

