



PRELUDIO INTRO BIANCO 29/31 10

Preludio Intro: a versatile **white 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

PRODUCT DETAILS

COD 01980527

CLAIMS

- with only natural flavors

DIRECTIONS FOR USE

TECHNICAL DENOMINATION

white chocolate According to Directive 2000/36/EC.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

