

# PRELUDIO INTRO FONDENTE 52% 33/35 1X10

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

#### Application features:

- Fluidity: medium
- Melting temperature: 45 50°C
- Tempering temperature: 30 32°C

#### Packaging:

10 kg in drops

## **PRODUCT DETAILS**

COD 01980569

CLAIMS

- with only natural flavors

### **DIRECTIONS FOR USE**

**TECHNICAL DENOMINATION** 

dark chocolate Cocoa: 52% min. According to Directive 2000/36/EC.



**ALLERGENS / CONTAMINATIONS** 





