



RENO CONCERTO FONDENTE 72% (40/42) 10

Dark chocolate with strong and long-lasting taste, perfect fluidity and optimal snap effect. Reno Concerto line also includes white, milk, giandua 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 01011792

CLAIMS

Cocoa 72% 100% cocoa butter 100% natural vanilla extract Gluten free

DIRECTIONS FOR USE

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

TECHNICAL DENOMINATION

dark chocolate. Cocoa: 72% min. In accordance with the European and Italian legislation (Dir. 2000/36/CE and DLgs n°178/2003).

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

