



## SINFONIA CIOCCOLATO FONDENTE 56% 5

Extra dark chocolate made of a blend of the best types of cocoa originally hailing from Africa, particularly from Madagascar. Its organoleptic profile is characterized by a delicious balanced flavour, together with a rounded and delicate long-lasting taste, with hints of red fruits. The well-balanced percentage of cocoa butter made this chocolate perfectly suitable for a lot of purposes. The presence of only natural flavours will allow you to truly taste these selected types of cocoa and let yourself get carried away toward their exotic homelands. Within Sinfonia line of products you will also find white, milk and gianduia chocolate. Explore the whole range of chocolate, discover Preludio and Reno Concerto lines, as well as Minuetto, our single-origin chocolate line.

### PRODUCT DETAILS

COD 01011697

### CLAIMS

Cocoa 56% 100% cocoa butter 100% natural vanilla extract No artificial flavours 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

dark chocolate. Cocoa: 56 % min. In accordance with the EU law Directive 2000/36/CE.

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS

