



SINFONIA CIOCCOLATO FONDENTE 68% 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. Highly versatile, this chocolate perfectly lends itself to many uses. 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 01011698

CLAIMS

Cocoa 68% 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

extra dark chocolate. Cocoa: 68 % min. In accordance with the EU law Directive 2000/36/CE.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

