



SINFONIA GIANDUIA FONDENTE 5

Fine dark gianduia chocolate with the 23% of selected roasted hazelnuts from Italy. You will be pleasantly surprised by its extraordinary and intense aroma, with an irresistibly creamy and refined result. Within Sinfonia line of products you will also find dark, milk, white and hazelnut white 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 01011783

CLAIMS

Italian hazelnuts 23%
Cocoa 34%
MG / Fat 38-40%
All natural flavours Melting point 45°C
Tempering temperature 26-27°C
100% cocoa butter
Gluten free

DIRECTIONS FOR USE

heat in water-bath constantly mixing, always under the temperature of 45°C.
Temper and use at 26-28°C.
Contamination with compound chocolates must be avoided

TECHNICAL DENOMINATION

gianduja hazelnut chocolate. Cocoa: 33 % min. In accordance with the EU law Directive 2000/36/EC.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

