



SINFONIA CIOCCOLATO BIANCO 40/42 5

White chocolate with an outstanding soft and velvety texture, it will melt in your mouth giving you moments of real pleasure. Within Sinfonia line of products you will also find milk, dark and dark 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 01011789

CLAIMS

Cocoa 34%
MG / Fat 40-42%
100% cocoa butter
100% natural vanilla extract
No artificial flavourings
Gluten free
Melting point 45°C
Tempering temperature 28-30°C

DIRECTIONS FOR USE

bring to 40°-45°C using an indirect heat source like a water-bath. Carefully avoid over-heating.
Temper at 27-29°C.

Avoid any contamination with chocolate compounds.

TECHNICAL DENOMINATION

white chocolate According to Directive 2000/36/EC.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

