



PRELUDIO INTRO FONDENTE 52% 33/35 1X10

Preludio Intro: a versatile **dark chocolate** with consistent performance, specifically designed for both professionals and large production laboratories.

The new formula with only natural flavors, is ideal for basic pastry preparations and the creation of confectionery products.

Discover also the **Preludio Intro Bianco** and **Preludio Intro Latte**, the white and the milk chocolate variants.

Application features:

- Fluidity: medium
- Melting temperature: 45 - 50°C
- Tempering temperature: 30 - 32°C

Packaging:

10 kg in drops

PRODUCT DETAILS

COD 01980569

CLAIMS

- with only natural flavors

DIRECTIONS FOR USE

TECHNICAL DENOMINATION

dark chocolate Cocoa: 52% min. According to Directive 2000/36/EC.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

