



RENO CONCERTO FONDENTE 58% (36/38) 10

Dark chocolate with an outstanding flavour, it will pleasantly surprise even the most discerning palates. Its extraordinary fluidity makes it perfectly suitable to any kind of purpose. Reno Concerto line also includes white, milk, gianduia and caramel milk chocolate. Explore the whole range of chocolate, discover Preludio and Sinfonia lines, as well as Minuetto, our single-origin chocolate line.

PRODUCT DETAILS

COD 01011791

CLAIMS

Cocoa 58% 100% cocoa butter 100% natural vanilla extract 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 of superior quality. Cocoa: 58 % min. In accordance with the EU law Directive 2000/36/CE.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

