



SINFONIA CARAMEL ORO 10

Sinfonia Caramel Oro is our brand new **caramel chocolate**, characterized by a naturally golden color and a delicate, creamy and enveloping taste with indulgent toffee nuances.

An **inimitable formula** born from **a skilful blend of ingredients** that combines the typical flavor of caramel to the light savouriness and richness given by butter, whole milk and derivatives, creating a fine and simply good chocolate.

This is our golden recipe: an irresistible masterpiece designed by our expert chocolate masters and carefully formulated by our R&D, now available for every professional.

Try it to easily make surprising pastry creations and excellent chocolate recipes thanks to its fluidity and simplicity of processing.

Application aspects:

- Optimum melting temperature 45 °C
- Recommended tempering temperature: 27-29 °C.
- Cooling/crystallization temperature 15-18 °C
- Medium to high fluidity

PRODUCT DETAILS

COD 01980333

CLAIMS

- With caramelised sugar
- Only natural flavours
- No artificial coloring

DIRECTIONS FOR USE

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS



heat in water-bath constantly mixing, always under the temperature of 45°C.
Temper and use at 27-29°C.
Contamination with compound chocolates must be avoided

TECHNICAL DENOMINATION

white chocolate with caramel. Directive 2000/36/EC