



SINFONIA NOCCIOLATO BIANCO 5

A wonderful combination of milk delicacy and the strong flavour of the 16% of high-quality Italian hazelnuts. The result is an extraordinary type of white chocolate, marked by an incredible soft consistency and a plastic texture, which resemble those of gianduia chocolate. Within Sinfonia line of products you will also find dark, milk and 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 01011787

CLAIMS

Italian hazelnuts 16%
Cocoa 22%
MG / Fat 36-38%
Melting temperature 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

white chocolate with hazelnuts. Directive 2000/36/EC

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

