



CHOCOGANACHE 2123 5 (50%)

Exquisite extra-dark chocolate chips, specially designed to create high quality crème ganache. You can also use them to fill choco bon bons and enrich them with the finest flavour of chocolate. Thanks to its fluidity properties, CHOCOGANACHE perfectly lends itself to the creation of moulded subjects and hollow objects, Easter eggs and chocolate bars.

PRODUCT DETAILS

COD 01010686

CLAIMS

DIRECTIONS FOR USE

heat in water-bath constantly mixing, always under the temperature of 45°C.
Temper and use at 30-32°C.
Contamination with compound chocolates must be avoided.

TECHNICAL DENOMINATION

extra-dark chocolate. Cocoa: 50 % min.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

