



## COP CIOCCOLATO FOND 56% ESSENCE SF 2X5KG

**Fondente Essence 56%:** a chocolate with a balanced character, featuring an intense cocoa profile enriched with sweet fruity and nutty notes, and a lingering finish.

Made with an exclusive blend of selected cocoa mass sourced from plantations in Ivory Coast and Ecuador.

Essence Range: a line of high-quality chocolates designed to ensure maximum versatility for any type of preparation. Free from artificial flavors, gluten-free, and made with sunflower lecithin, it embodies excellence for those seeking authenticity and purity.

### Applications

With their medium-high fluidity, they are perfect for a wide variety of applications, such as chocolates, bars, tablets, and small to medium-sized hollow figures. They are also ideal for coating cut ganache and preparing base ganache.

Pastry chefs can create outstanding base creams, such as ganache, mousse, crèmeux, Bavarians, and other high-end pastry preparations.

In gelato-making, they excel in versatility, making them ideal for producing premium ice creams, sorbets, and semifreddos.

### Working and storage temperatures

In production labs, it is essential to maintain optimal temperature and humidity levels, ideally between 18°C and 20°C, to ensure the best working conditions.

As with all chocolates, careful attention must be paid to storage conditions, especially during the summer. Store chocolate in a cool, dry environment, tightly sealed, and at a maximum temperature of 20°C.

### PRODUCT DETAILS

COD 01981353

CLAIMS

### ALLERGENS / CONTAMINATIONS

#### CONTAMINATIONS



### DIRECTIONS FOR USE

Temperatures:

melting 45-50°

crystallization 27-29°

work 30-32°

cooling 14-16° (without moisture)

### TECHNICAL DENOMINATION



dark chocolate couverture Cocoa solids: 56 % min. According to Directive 2000/36/EC.