



GOCCIOLONI CIOCC FONDENTE 10 (2X5)

Chocolate chips in pure dark chocolate with 48% of cocoa, specifically formulated to maintain shape and consistency even after baking, withstanding up to a temperature of 200 °C without melting.

Designed to absorb less moisture, they allow to keep the dough elastic and to obtain a smother and softer finished product, with delicious inclusions for an intense taste experience.

Ideal for use both in large and medium leavened such us panettone and colombe, and baked goods such as cakes, cookies and muffins.

PRODUCT DETAILS

COD 01980188

CLAIMS

- 48% of cocoa

DIRECTIONS FOR USE

TECHNICAL DENOMINATION

dark chocolate Cocoa: 48 % min Directive 2000/36/EC

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

