



## SINFONIA CIOCCOLATO FONDENTE 76% 5

Extra dark chocolate made of a blend of the best types of cocoa originally hailing from Africa, particularly from Madagascar. Perfect for those who love pure intensity, this chocolate is marked by a strong, rich and long-lasting taste of toasted cocoa, enriched with fruity and slightly sour notes. The presence of only natural flavours will allow you to truly taste these selected types of cocoa and let yourself get carried away toward their exotic homelands. Excellent when combined with spices, semi-candied and candied fruit, coffee, tea and aged cheese. Within Sinfonia line of products you will also find white, 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 01011782

### CLAIMS

Cocoa 76% 100% cocoa butter 100% natural vanilla extract No artificial flavours All natural flavours Gluten free

### DIRECTIONS FOR USE

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

### TECHNICAL DENOMINATION

extra dark chocolate. Cocoa: 76 % min. In accordance with the EU law Directive 2000/36/CE.

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS

