

RENO X DARK 54%

CHOCOLATE RIFLEX

The roasting of the beans gives a full-bodied and fruity taste, with a perfect balance between sweetness and bitterness. Medium fluidity. 54.5% cocoa. Toasted cocoa flavor
Medium-high fluidity MG / Fat 34-38% Melting point 48°C-49°C Tempering temperature 31-32.2°C



MODALITÀ D'USO



Covering



Ganache



Ice cream



Mousse



Pralines



Chocolate bars

DETTAGLI PRODOTTO

Codice prodotto 01981539

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Soybeans

INFO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No info specified for this product.

irca
GROUP

Extraordinary
made simple.

DETTAGLI PRODOTTO

Codice prodotto 01981540

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Soybeans

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