

# RENO X MILK 33%

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 01981543

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Milk



Soybeans



Milk



Soybeans

## INFO

**irca**  
GROUP

Extraordinary  
made simple.

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.

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