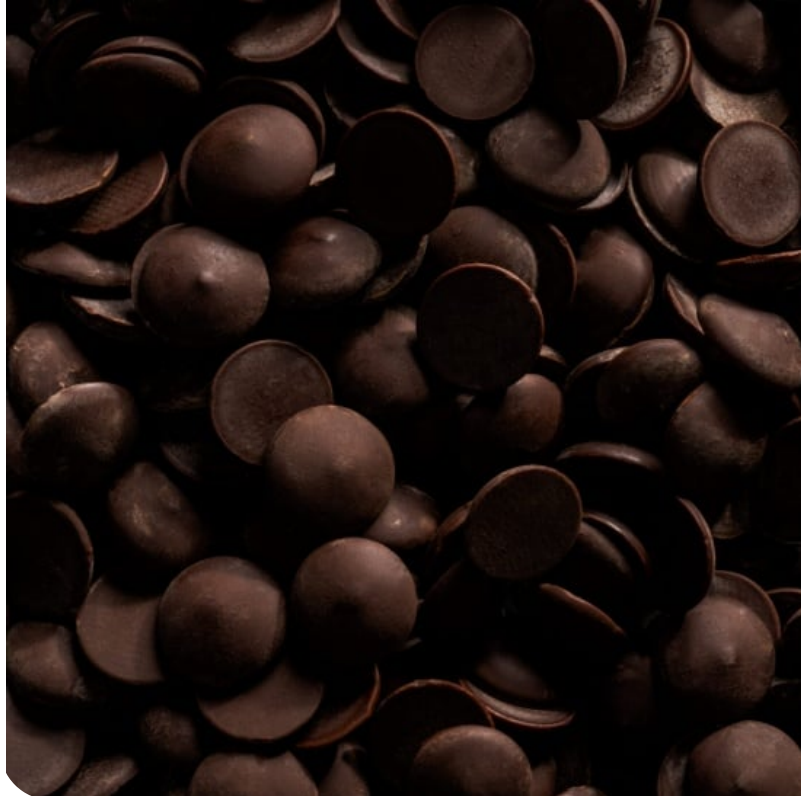


RENO X DARK 64%

CHOCOLATE RIFLEX

Dark chocolate with strong and long-lasting taste, perfect fluidity and optimal snap effect. High fluidity, optimal snap effect. 64% cocoa.

High fluidity MG / Fat 41-43% Melting point 45-50°C
Tempering temperature 30-32°C



MODALITÀ D'USO



Covering



Mousse



Ganache



Pralines



Ice cream



Chocolate bars

DETTAGLI PRODOTTO

Codice prodotto 01982752

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 01982753

ALLERGENI/CROSS CONTAMINAZIONI

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