

ARRIBA NACIONAL

COCOA MASS 100%

CHOCOLATE DOMORI CHOCOLATES

The Cacao Nazionale Fine di Aroma "Arriba" is supplied by UNOCACE, an organization that groups 24 associations with 1.600 small producers.

Organoleptic properties: enveloping and creamy flavour with hints of mature fruit (banana) and dried fruit; fresh and persistent.

Chocolate couverture in pastilles



MODALITÀ D'USO



Copertura



Ganache



Gelato



Mousse



Pralina



Tavoletta

DETTAGLI PRODOTTO

Codice prodotto 00818

ALLERGENI/CROSS CONTAMINAZIONI

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

No allergens declared for this product.

INFO

Beschreibung

Massa di cacao per copertura in pastiglie - 100% - origine Ecuador - varietà Nacional

Denomination

Massa di cacao 100%

Directions for use

La temperatura suggerita per la fusione è 45-55°C

irca
GROUP

Extraordinary
made simple.