ARRIBA NACIONAL

MASSA DI CACAO 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

irca GROUP
Extraordinary made simple.

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