

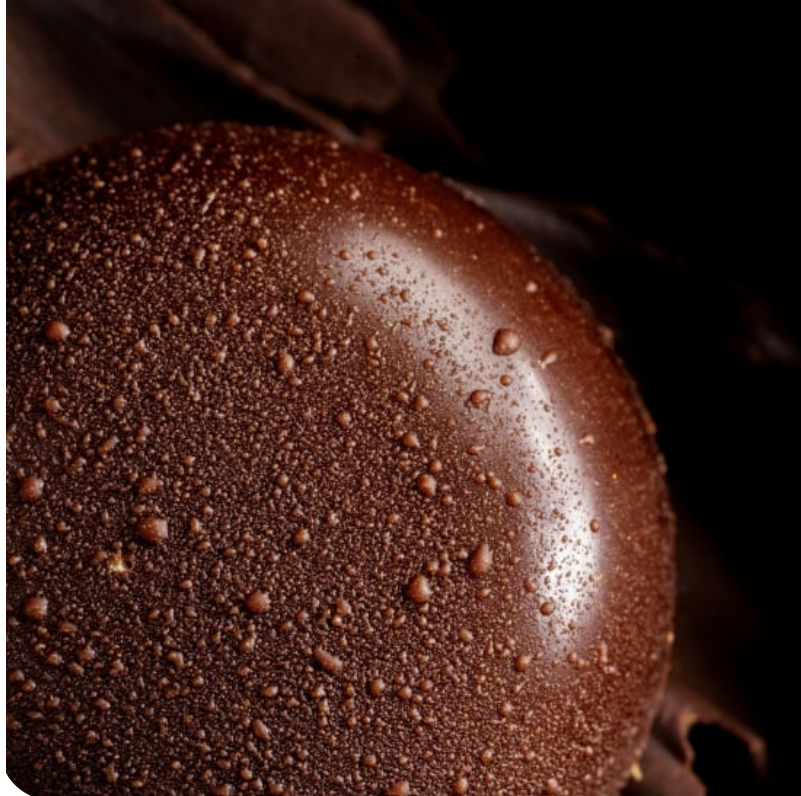
# MOROGORO COCOA MASS

## 100%

CHOCOLATE DOMORI CHOCOLATES

Round and persistent cacao flavour with notes of wood, caramel and honey.

Chocolate couverture in pastilles



### MODALITÀ D'USO



Copertura



Ganache



Gelato



Mousse



Pralina



Tavoletta

### DETTAGLI PRODOTTO

Codice prodotto 00914

### 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 Tanzania - varietà Trinitario

#### Denomination

Massa di cacao 100%

#### Directions for use

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

**irca**  
GROUP

Extraordinary  
made simple.