

# APURIMAC COCOA MASS

## 100%

CHOCOLATE DOMORI CHOCOLATES

Apurimac is a Trinitario hybrid created in the 1990s as a result of a double hybridisation of ICS95 with IMC67 and then with Nacional.

The fermentation of this cocoa lasts 6 days.

Organoleptic properties: Intense cacao flavour, spicy and creamy, light citrus notes.

Chocolate couverture in pastilles



## MODALITÀ D'USO



Copertura



Ganache



Gelato



Mousse



Pralina



Tavoletta

## DETTAGLI PRODOTTO

Codice prodotto 00885

## 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 Perù - 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.