

CRIOLLO OCUMARE DARK

72%

CHOCOLATE DOMORI CHOCOLATES

Elevated cacao intensity, creaminess enhanced by the notes of cream and honey; elevated persistence.

About Criollo

Did you know Criollo is a cacao type with natural sweetness and smoothness – all thanks to the absence of tannins, an element that leads to bitterness and astringency. Criollo is very rare fine cacao that only makes up for 0.01% of the global cacao production today. Historically, it was the cacao consumed by the Mayans and the Aztecs but was less and less popular due to its low yield. Thanks to Domori's passion and dedication to saving Criollo from extinction, you can today go on a journey of discovering unique and distinctive aromas.

Chocolate couverture in pastilles



MODALITÀ D'USO



Copertura



Ganache



Gelato



Mousse



Pralina



Tavoletta

DETTAGLI PRODOTTO

Codice prodotto CP72OC

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

Cioccolato fondente di copertura in pastiglie - 72% - origine Venezuela - varietà Criollo

Denomination



Extraordinary
made simple.

cioccolato fondente di copertura Cacao: 72 % min. Dati legali calcolati in conformità alla legislazione europea ed italiana(Direttiva 2000/36/CE del 23 giugno 2000 e DLgs n°178 del 12 giugno 2003).

Directions for use

Temperature:

fusione 45-50°

cristallizzazione 27-29°

utilizzo 30-32°

raffreddamento 14-16° (senza umidità)



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