

ESSENCE MILK

CHOCOLATE 37%

CHOCOLATE DOMORI CHOCOLATES

Highly versatile chocolate with cacao from Ivory coast with a perfect balance between cacao and milk with delicate fruity notes (coconut); well balanced sweetness.

Made with a blend of cacao from Africa.



MODALITÀ D'USO



Copertura



Mousse



Ganache



Pralina



Gelato



Tavoletta

DETTAGLI PRODOTTO

Codice prodotto 01981372

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

Vollmilkschokolade zum Überziehen als Drops – 37%

Denomination

Vollmilkschokolade zum Überziehen. Kakao: Mindestens 37%. In Übereinstimmung mit der europäischen und italienischen Gesetzgebung (Richtlinie 2000/36/EG vom 23. Juni 2000 und Gesetzesdekret Nr. 178 vom 12. Juni 2003).

Directions for use

irca
GROUP

Extraordinary
made simple.

Temperaturen:

Schmelzpunkt 45°

Kristallisation 26-28 °C

Verwendung 28-30°

Abkühlung 14-16° (ohne Feuchtigkeit)



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