

ESSENCE COUVERTURE FOR ICE CREAM 58%

GELATO DOMORI CHOCOLATES

ESSENCE Couverture for Ice Cream 58% is a ready-to-use dark chocolate couverture created specifically for gelato applications. It is made from a blend of aromatic cacaos from Africa, with a clear cocoa character designed to preserve its aromatic depth and roundness when applied to ice cream and frozen desserts. A couverture conceived to deliver consistency and elegance in every application. Clear and aromatic cocoa profile designed for authentic Italian Gelato applications. Blend of African cacaos.



MODALITÀ D'USO



Cioccolato



Copertura



Gelato



Steccati

DETTAGLI PRODOTTO

Codice prodotto 01983367

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 di copertura specifico per la ricopertura dei gelati.

Denomination

cioccolato fondente. Cacao: 58.6 % minimo. 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).

irca
GROUP

Extraordinary
made simple.