

RED YOKA DARK 66%

CHOCOLATE

DOMORI CHOCOLATES

Dark chocolate with strong cacao intensity, notes of undergrowth, wood and tobacco.

Red Yoka is a cacao from Nkog Ekogo, a village in the north of Yaoundé, the capital of Cameroon.

Chocolate couverture in pastilles



MODALITÀ D'USO



Covering



Ganache



Ice cream



Mousse



Pralines



Chocolate bars

DETTAGLI PRODOTTO

Codice prodotto 00984

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

Description

Dark chocolate couverture in pastilles - 66% - Camerun Origin - variety Forastero

Denomination

dark chocolate couverture Cocoa solids: 66 % min. According to Directive 2000/36/EC.

Directions for use

Temperatures:
melting 45-50°

irca
GROUP

Extraordinary
made simple.

crystallization 27-29°
work 30-32°
cooling 14-16° (without moisture)



Extraordinary
made simple.