

ARRIBA NACIONAL

COCOA MASS 100%

CHOCOLATE DOMORI CHOCOLATES

The Cacao Nazionale Fine di Aroma "Arriba" is supplied by UNOCACE, an organization that groups 24 associations with 1.600 small producers.

Organoleptic properties: enveloping and creamy flavour with hints of mature fruit (banana) and dried fruit; fresh and persistent.

Chocolate couverture in pastilles



MODALITÀ D'USO



Covering



Ganache



Ice cream



Mousse



Pralines



Chocolate bars

DETTAGLI PRODOTTO

Codice prodotto 00818

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

Cocoa mass for coating in pastilles - 100% - Ecuador Origin - variety Nacional

Denomination

Cocoa mass 100%

Directions for use

The suggested melting temperature is 45-55°C



Extraordinary
made simple.