

# ARRIBA NACIONAL DARK

## 72%

CHOCOLATE DOMORI CHOCOLATES

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 00819

### 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 - 72% - Ecuador origin - variety Nacional

#### Denomination

dark chocolate couverture Cocoa solids: 72 % min. According to Directive 2000/36/EC.

#### Directions for use

Temperatures:  
melting 45-50°



Extraordinary  
made simple.

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



Extraordinary  
made simple.