SUR DEL LAGO

FONDENTE 72%

CHOCOLATE DOMORI CHOCOLATES

Sur del Lago is a blend of Trinitario cacaos with a high content of Criollo origin.
Its fermentation lasts 4 days.
Organoleptic properties: Persistent cacao flavour with notes of nuts, roasted and coffee.
Available in two variants: 100% and 72%.
Chocolate couverture in pastilles



MODALITÀ D'USO

- **Covering**
- **Ganache**
- **Ice cream**
- **Mousse**
- **Pralines**
- **Chocolate bars**

DETTAGLI PRODOTTO

Codice prodotto 00897

irca GROUP
Extraordinary made simple.

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% - Venezuela origin - variety Trinitario

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

Directions for use
Temperatures:
melting 45-50°
crystallization 27-29°
work 30-32°
cooling 14-16° (without moisture)