

SUR DEL LAGO DARK

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

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°

irca
GROUP

Extraordinary
made simple.

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



Extraordinary
made simple.