

SUR DEL LAGO COCOA

MASS 100%

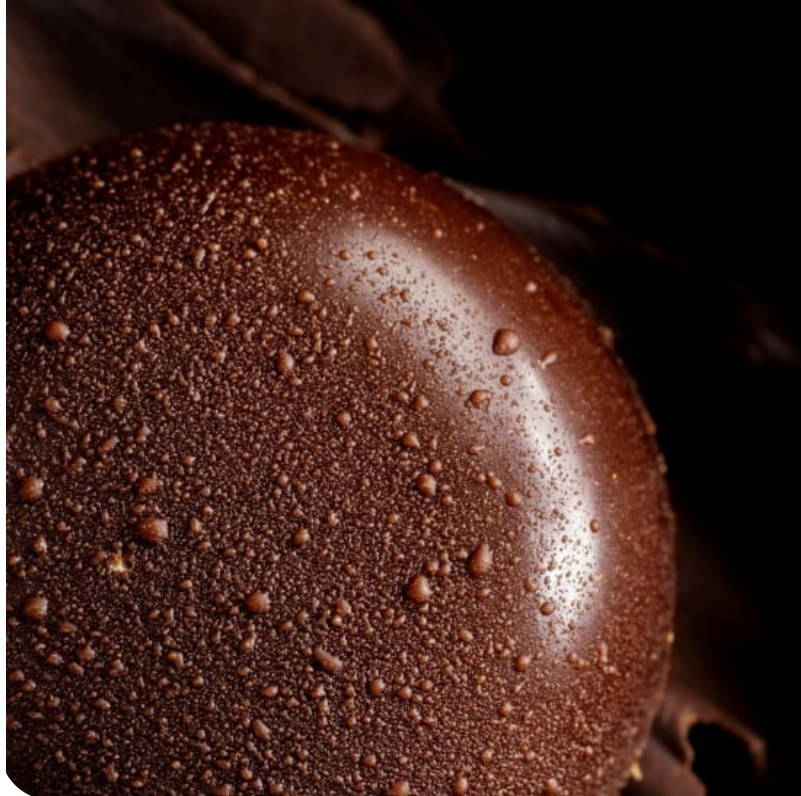
CHOCOLATE DOMORI CHOCOLATES

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.

Chocolate couverture in pastilles



MODALITÀ D'USO



Covering



Ganache



Ice cream



Mousse



Pralines



Chocolate bars

DETTAGLI PRODOTTO

Codice prodotto 00812

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% - Venezuela Origin - variety Trinitario

Denomination

Cocoa mass 100%

Directions for use

The suggested melting temperature is 45-55°C

irca
GROUP

Extraordinary
made simple.