

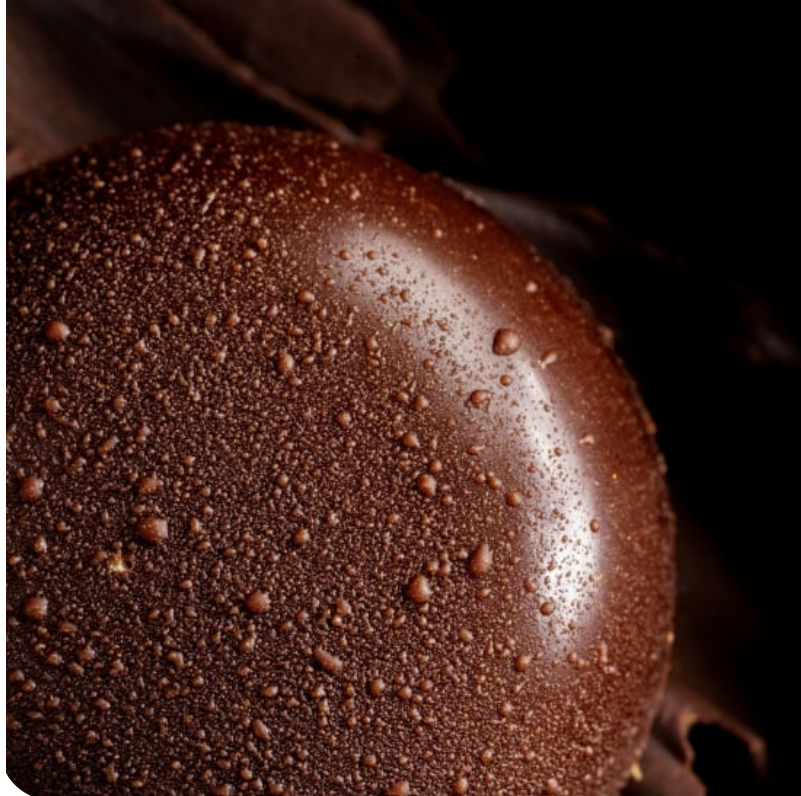
# MOROGORO COCOA MASS

## 100%

CHOCOLATE DOMORI CHOCOLATES

Round and persistent cacao flavour with notes of wood, caramel and honey.

Chocolate couverture in pastilles



### MODALITÀ D'USO



Covering



Ganache



Ice cream



Mousse



Pralines



Chocolate bars

### DETTAGLI PRODOTTO

Codice prodotto 00914

### 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% - Tanzania Origin - variety Trinitario

#### Denomination

Cocoa mass 100%

#### Directions for use

The suggested melting temperature is 45-55°C

**irca**  
GROUP

Extraordinary  
made simple.