

APURIMAC COCOA MASS

100%

CHOCOLATE DOMORI CHOCOLATES

Apurimac is a Trinitario hybrid created in the 1990s as a result of a double hybridisation of ICS95 with IMC67 and then with Nacional.

The fermentation of this cocoa lasts 6 days.

Organoleptic properties: Intense cacao flavour, spicy and creamy, light citrus notes.

Chocolate couverture in pastilles



MODALITÀ D'USO



Covering



Ganache



Ice cream



Mousse



Pralines



Chocolate bars

DETTAGLI PRODOTTO

Codice prodotto 00885

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% - Ecuador Perù - variety Trinitario

Denomination

Cocoa mass 100%

Directions for use

The suggested melting temperature is 45-55°C

irca
GROUP

Extraordinary
made simple.