

SAMBIRANO COCOA

MASS 100%

CHOCOLATE DOMORI CHOCOLATES

Elevated and persistent cacao intensity with notes of red berries and a light acidity.
Chocolate couverture in pastilles



MODALITÀ D'USO



Covering



Ganache



Ice cream



Mousse



Pralines



Chocolate bars

DETTAGLI PRODOTTO

Codice prodotto 00841

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% - Madagascar Origin - variety Trinitario

Denomination

Cocoa mass 100%

Directions for use

The suggested melting temperature is 45-55°C

irca
GROUP

Extraordinary
made simple.