

# ARRIBA NACIONAL DARK

## 56%

CHOCOLATE DOMORI CHOCOLATES

The Cacao Nazionale Fine di Aroma "Arriba" is supplied by UNOCACE, an organization that groups 24 associations with 1.600 small producers.

Organoleptic properties: enveloping and creamy flavour with hints of mature fruit (banana) and dried fruit; fresh and persistent.

Chocolate couverture in pastilles



## MODALITÀ D'USO



Covering



Ganache



Ice cream



Mousse



Pralines



Chocolate bars

## DETTAGLI PRODOTTO

Codice prodotto 00816

## 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 - 56% - Ecuador origin - variety Nacional

### Denomination

dark chocolate couverture Cocoa solids: 56 % 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.