

ESTELLE BIO COCOA MASS 100%

CHOCOLATE DOMORI CHOCOLATES

Selected cacao near the villages of Toumodi, Taabo and Lilebe near the coast. Most of the plantations are small and process cocoa using selfproduced fertilisers and traditional cultivation techniques.

Organoleptic properties: dominant notes of cocoa, accompanied by coconut, hazelnut, bread crust and spices.

Chocolate couverture in pastilles



MODALITÀ D'USO



Covering



Ganache



Ice cream



Mousse



Pralines



Chocolate bars

DETTAGLI PRODOTTO

Codice prodotto 00976

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% - Ivory Coast Origin - variety Forastero

Denomination

Cocoa mass 100%

Directions for use

The suggested melting temperature is 45-55°C

irca
GROUP

Extraordinary
made simple.