

OCUMARE CRIOLLO DARK

72%

CHOCOLATE DOMORI CHOCOLATES

Elevated cacao intensity, creaminess enhanced by the notes of cream and honey; elevated persistence.

About Criollo

Did you know Criollo is a cacao type with natural sweetness and smoothness – all thanks to the absence of tannins, an element that leads to bitterness and astringency. Criollo is very rare fine cacao that only makes up for 0.01% of the global cacao production today. Historically, it was the cacao consumed by the Mayans and the Aztecs but was less and less popular due to its low yield. Thanks to Domori's passion and dedication to saving Criollo from extinction, you can today go on a journey of discovering unique and distinctive aromas.

Chocolate couverture in pastilles



MODALITÀ D'USO



Covering



Ganache



Ice cream



Mousse



Pralines



Chocolate bars

DETTAGLI PRODOTTO

Codice prodotto CP72OC

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 - 72% - Venezuela origin - variety Criollo

Denomination

dark chocolate couverture Cocoa solids: 72 % min. According to Directive 2000/36/EC.



Extraordinary
made simple.

Directions for use

Temperatures:

melting 45-50°

crystallization 27-29°

work 30-32°

cooling 14-16° (without moisture)



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