

ESSENCE DARK

CHOCOLATE 56%

CHOCOLATE DOMORI CHOCOLATES

A blend of Africa and Ecuador cacao. With good cacao intensity and sweet fruity and dried fruit notes, good persistence.



MODALITÀ D'USO



Covering



Ganache



Ice cream



Mousse



Pralines



Chocolate bars

DETTAGLI PRODOTTO

Codice prodotto 01981353

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%

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.