

ESSENCE BAKESTABLE

DROPS 60%

CHOCOLATE DOMORI

ESSENCE 60% baking drops

Discover delicate aromas, deep nuances, and a creamy, enveloping texture that awakens every sense.

ESSENCE combines unmatched versatility with Domori's signature quality.

Crafted from a refined blend of cocoa from Africa and Ecuador, ESSENCE 60% baking drops deliver an intense cocoa richness, complemented by sweet notes of fresh and dried fruit, with a long-lasting, harmonious finish.

Perfect baking resistance

Long-lasting stability

Easy to use

Free from artificial flavors and colorings

Size: 600/hg



MODALITÀ D'USO



Leavened cakes



Pandoro



Panettone



Plum cake

DETTAGLI PRODOTTO

Codice prodotto 01982711

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

bake stable dark chocolate drops, sized in regular shape with 600 pieces for 100g of product.

irca
GROUP

Extraordinary
made simple.

Denomination

dark chocolate Cocoa solids: 60 % min. According to Directive 2000/36/EC.

Directions for use

Temperatures:

melting 45-50°

crystallization 27-29°

work 30-32°

cooling 14-16° (without moisture)



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