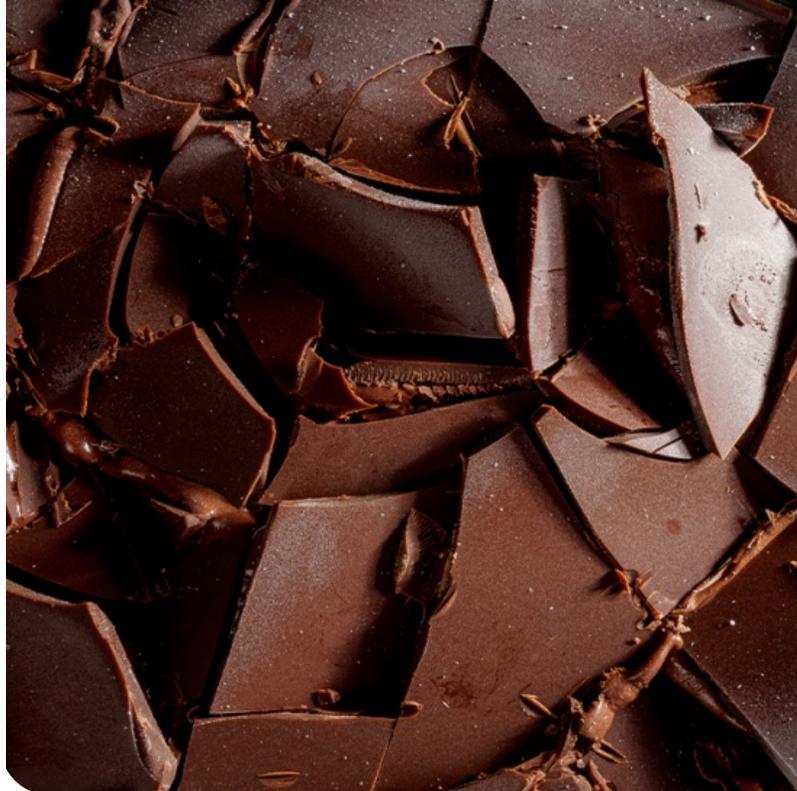


ESSENCE COUVERTURE FOR ICE CREAM 58%

GELATO DOMORI CHOCOLATES

ESSENCE Couverture for Ice Cream 58% is a ready-to-use dark chocolate couverture created specifically for gelato applications. It is made from a blend of aromatic cacaos from Africa, with a clear cocoa character designed to preserve its aromatic depth and roundness when applied to ice cream and frozen desserts. A couverture conceived to deliver consistency and elegance in every application. Clear and aromatic cocoa profile designed for authentic Italian Gelato applications. Blend of African cacaos.



MODALITÀ D'USO



Chocolate



Covering



Ice cream



Ice cream bar

DETTAGLI PRODOTTO

Codice prodotto 01983367

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

chocolate couverture specific for coating of ice-creams.

Denomination

chocolate. Cocoa solids: 58.6 % min. According to Directive 2000/36/EC.

irca
GROUP

Extraordinary
made simple.