



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 Ivory Coast and Ecuador, 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 Ivory Coast and Ecuador cacaos.

Product details

COD 000942

Allergeni/cross contaminazioni

Allergens



burro vaccino anidro

Cross-contaminations



Soybeans

Modalità d'uso



Chocolate



Covering



Ice cream bar



Ice cream