

# DOMORI ESSENCE DARK

## 58% GELATO

### COVERTURE

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

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made simple.