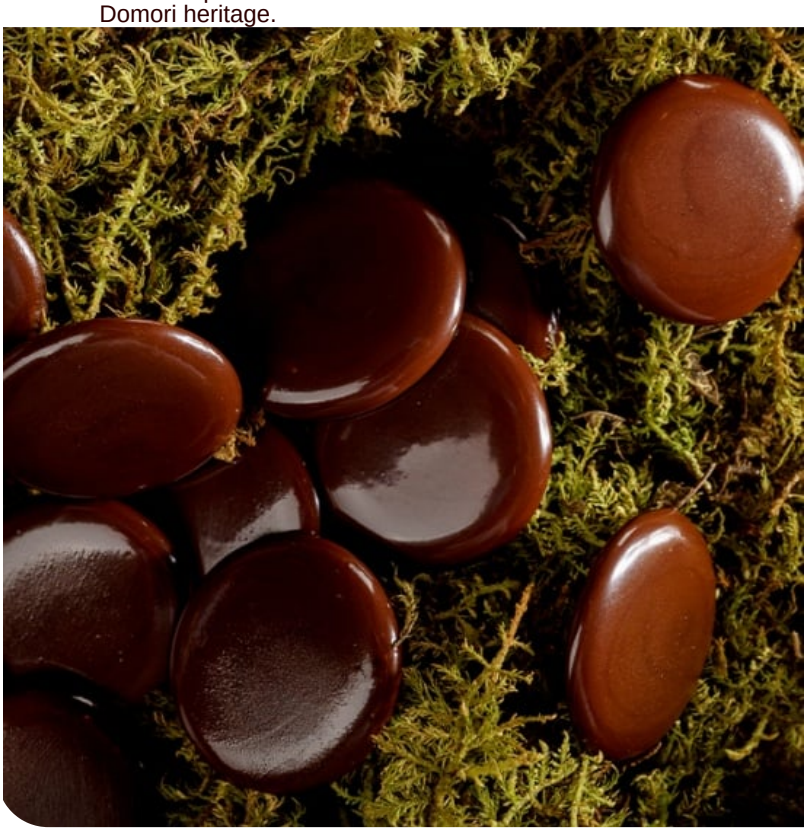
RIO CARIBE FONDENTE

72%

CHOCOLATE DOMORI CHOCOLATES

Rio Caribe 72% originates on the eastern coast of Venezuela, near the Paria peninsula. This territory also gave the cacao its historic commercial name, Carupano. The cacao is a Trinitario hybrid and one of Domori's historic cacaos. Within Hacienda San José, Domori created a specific cultivation area dedicated to Rio Caribe, designed to preserve and enhance local cacao hybrids. Rio Caribe stands at the very heart of the Domori cacao heritage and represents a fundamental chapter in the brand's history, closely connected to Gianluca Franzoni's years of work and research in Venezuela. The flavour profile is distinctive and precise, marked by tangy red fruit notes of currants, with a slightly bitter and astringent character. The cocoa expression is intense and persistent, revealing a strong and unmistakable identity.
Distinctive tangy red fruit notes of currants with intense cocoa character. Slight bitterness and astringency that define its authentic profile. Historic Venezuelan cacao central to the Domori heritage.



MODALITÀ D'USO

irca GROUP Extraordinary made simple.

 **Chocolate**

 **Covering**

 **Ganache**

 **Mousse**

 **Pralines**

 **Chocolate bars**

 **Ice cream**

DETTAGLI PRODOTTO

Codice prodotto 01006

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 - 72% - Venezuela origin - variety Trinitario

Denomination
dark chocolate couverture Cocoa solids: 72 % 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)