

ARRIBA NACIONAL

FONDENTE 64%

CHOCOLATE

DOMORI CHOCOLATES

The Cacao Nazionale Fine di Aroma "Arriba" is supplied by UNOCACE, an organization that groups 24 associations with 1.600 small producers.

Organoleptic properties: enveloping and creamy flavour with hints of mature fruit (banana) and dried fruit; fresh and persistent.

Chocolate couverture in pastilles



MODALITÀ D'USO



Covering



Mousse



Ganache



Pralines



Ice cream



Chocolate bars

DETTAGLI PRODOTTO

Codice prodotto 00961

irca
GROUP

Extraordinary
made simple.

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

Descrizione

dark chocolate couverture in pastilles - 64% - Ecuador origin - variety Nacional

Denomination

dark chocolate couverture Cocoa solids: 64 % 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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