

# CRIOLLO CANOABO

## OSCURO 62%

CHOCOLATE DOMORI CHOCOLATES

Cobertura de chocolate en pastillas



### MODALITÀ D'USO



Covering



Mousse



Ganache



Pralines



Ice cream



Chocolate bars

### DETTAGLI PRODOTTO

Codice prodotto CP62CA

### ALLERGENI/CROSS CONTAMINAZIONI

Para obtener información detallada del producto (p. ej., aptitud dietética y certificaciones), consulte las fichas técnicas o [contacte con nuestro equipo](#).  
No allergens declared for this product.

### INFO

#### Descripción

dark chocolate couverture in pastilles - 62% - Venezuela origin - variety Criollo

#### Denomination

dark chocolate couverture Cocoa solids: 62 % min. According to Directive 2000/36/EC.

#### Directions for use

Temperatures:  
melting 45-50°

**irca**  
GROUP

Extraordinary  
made simple.

crystallization 27-29°  
work 30-32°  
cooling 14-16° (without moisture)



Extraordinary  
made simple.