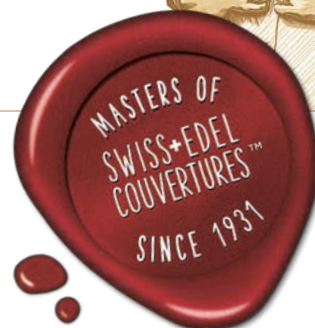


Dark Bourbon 50%



«This couverture is one of CARMA®'s top sellers. The secret lies in selecting and blending the finest cocoa from Venezuela and Ecuador to gain the balanced taste profile between fruity and roast notes. Mastered to perfection.»

Brigida H.,
Head of
Microbiology Lab



HALAL, KOSHER
AND UTZ CERTIFIED!

Dark Bourbon 50%

Article No.	16021	16022
Product description	coins	coins
Unit	Box 5 × 1.5 kg	Box 2 × 5 kg
Shelf life (in months)	24	24
% min. cocoa content	50	50
With real vanilla	•	•
Viscosity*	●●	●●
Tempering needed	•	•
Tempering by hand	•	•
Mechanical processing	•	•
Casting hollow moulds	•	•
Praline interiors/fillings	•	•
For desserts	•	•
Working temperature	30–32°C	30–32°C

* ● very viscous ●● medium ●●● very fluid

