

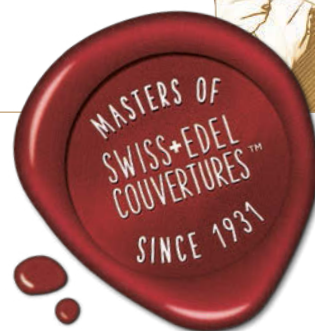
Dark Edelbitter 70%



«At CARMA®, we have access to great raw materials. This couverture has 70% cocoa content, and we balance its natural bitterness with added sweet notes. Mastered to perfection.»



Donato P.,
Head of Customer
Services/Export



HALAL, KOSHER
AND UTZ CERTIFIED!

Dark Edelbitter 70%

Article No.	16011
Product description	coins
Unit	Box 5 x 1.5 kg
Shelf life (in months)	24
% min. cocoa content	70
With real vanilla	•
Viscosity*	●●
Tempering needed	•
Tempering by hand	•
Mechanical processing	•
Casting hollow moulds	•
Praline interiors/fillings	•
For desserts	•
Working temperature	30–32°C

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

