

Dark Fahey™ 52%



«This is in fact a very scientific couverture and is preferred by the majority of our customers in terms of taste and application. A true gem. Mastered to perfection.»



Ramiz S.,
Operator
Chocolate Production



NEW HALAL, KOSHER AND UTZ CERTIFIED!

Dark Fahey™ 52%

Article No.	16351	16352
Product description	coins	coins
Unit	Box 5 × 1.5 kg	Box 2 × 5 kg
Shelf life (in months)	24	24
% min. cocoa content	52	52
With real vanilla	•	•
Viscosity*	●●	●●
Tempering needed	•	•
Tempering by hand	•	•
Mechanical processing	•	•
Casting hollow moulds	•	•
Praline interiors/fillings	•	•
For desserts	•	•
Working temperature	31–33°C	31–33°C

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

