

# Dark Grenada 70%



«At CARMA®, we have access to a selection of single-origin beans. Beans from Grenada give this couverture a rich taste profile: lightly roasted spices paired with candied sugar and black tea. Mastered to perfection.»

Jordan R.,  
Operator  
Chocolate Production



ORIGIN RARE  
HALAL AND KOSHER  
CERTIFIED!

## Dark Grenada 70%

Article No.	16251
Product description	coins
Unit	Box 5 x 1.5 kg
Shelf life (in months)	24
% min. cocoa content	70
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

