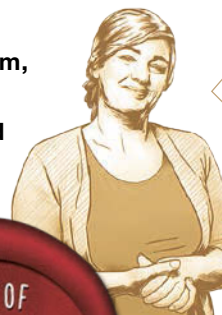


Dark Joukuk™ 70%



«At CARMA®, colour control is also part of the blending process – a warm, dark, alluring colour is typical for this bitter Edel Couverture. Mastered to perfection.»

Drita B.,
Operator
Chocolate Production



HALAL, KOSHER
AND UTZ CERTIFIED!

Dark Joukuk™ 70%

Article No.	16381
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

