

# Dark Koutek™ 60%



«At CARMA®, we blend to perfection – the sweetness comes from the Swiss sugar we use in this dark couverture. When paired with its high cocoa content, the result is a fruity, aromatic taste. Mastered to perfection.»



Dariusz J.,  
Operator  
Chocolate Production



HALAL, KOSHER  
AND UTZ CERTIFIED!

## Dark Koutek™ 60%

Article No.	16361
Product description	coins
Unit	Box 5 × 1.5 kg
Shelf life (in months)	24
% min. cocoa content	60
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

