

Dark Madagascar 64%



«At CARMA®, we have access to a selection of single-origin beans. Our Madagascar couverture is very popular. You can taste roasted nuts with a fruity body and, combined with the aroma of ebony, it is absolute bliss. Mastered to perfection.»

Frank M.,
Operator
Chocolate Production



ORIGIN RARE
HALAL, KOSHER
AND UTZ CERTIFIED!

Dark Madagascar 64%

Article No.	16161
Product description	coins
Unit	Box 5 x 1.5 kg
Shelf life (in months)	24
% min. cocoa content	64
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

