

Dark Padera™ 52%



«CARMA® has created a couverture that is a real all-rounder. Easy to use, tolerant of tempering and on the sweeter side of the flavour spectrum. Mastered to perfection.»

Othmar W.,
Operator
Chocolate Production



HALAL, KOSHER
AND UTZ CERTIFIED!

Dark Padera™ 52%

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|----------------------------|--------------|
| Article No. | 16002 |
| Product description | coins |
| Unit | Box 2 x 5 kg |
| Shelf life (in months) | 24 |
| % min. cocoa content | 52 |
| 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

