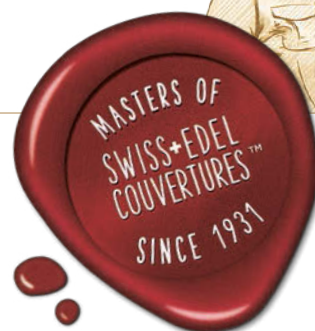


# Dark Tumcha™ 47%



«This is a really popular couverture that is easy to use for everyday purposes. The sophisticated melt makes it ideal to work with for anyone from patissiers to chocolatiers. Mastered to perfection.»

Gabi S.,  
Quality Assurance



HALAL, KOSHER  
AND UTZ CERTIFIED!

## Dark Tumcha™ 47%

Article No.	16082
Product description	coins
Unit	Box 2 x 5 kg
Shelf life (in months)	24
% min. cocoa content	47
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

