

# Black Zabuye™ 83%



«At CARMA®, we create unique experiences, such as this black Edel Couverture with 83% cocoa content. It tastes astringent, yet has a wonderfully smooth aftertaste – perfect to tickle your taste buds. Mastered to perfection.»



Roman A.,  
Quality Assurance  
Manager



NEW HALAL, KOSHER  
AND UTZ CERTIFIED!

## Black Zabuye™ 83%

Article No.	16461
Product description	coins
Unit	Box 5 x 1.5 kg
Shelf life (in months)	24
% min. cocoa content	83
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

