

# Dark Lesuk 65%



«At CARMA®, we make classic, well-balanced couvertures. This all-rounder scores highly with its dark colour, which plays an important role when you're making your mousses and ganaches. Mastered to perfection.»

Sphresa M.,  
Operator Chocolate  
Production



NEW

WITH SANTO DOMINGO COCOA  
HALAL, KOSHER  
AND UTZ CERTIFIED!

## Dark Lesuk 65%

Article No.	16471
Product description	coins
Unit	Box 5 x 1.5 kg
Shelf life (in months)	18
% min. cocoa content	65
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

