



PASTA CACAO TIPO HRA 4

Natural cocoa paste chips (min. 54% of cocoa butter), made from a carefully selected mix of cocoa beans. The flavour profile combines mild round flavour, characteristic of Ghana, with the intense aroma from Ivory Coast and a spicy hint typical of Venezuela. It perfectly lends itself to any kind of use in ice-cream pastry and chocolate recipes.

PRODUCT DETAILS

COD 01990522

CLAIMS

DIRECTIONS FOR USE

the suggested melting temperature is 45-55°C

TECHNICAL DENOMINATION

ALLERGENS / CONTAMINATIONS

CONTAMINATIONS

