



Cocoa flavor

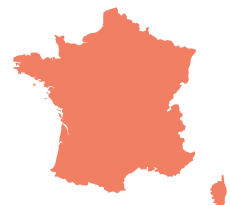


Fluidity

Not too sweet

Ideal for
incorporating and
moulding

Made in France



Oricao 58%, Weiss quality for everyday use



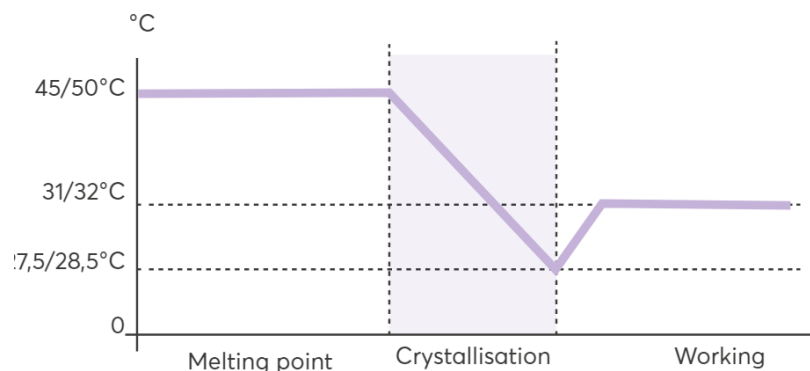
Organoleptic data

- Intense taste
- Sweet at first
- Very chocolatey end note

Applications



Tempering curve



Technical data

FLUIDITY

- Total fat: 36.2%
- Non-fat cocoa solids: 22.5%
- Total sugar: 40.7%
- Origin of the cocoa beans: Africa
- 5 kg Ref. 1 022 063

Certifications



Gluten Free



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