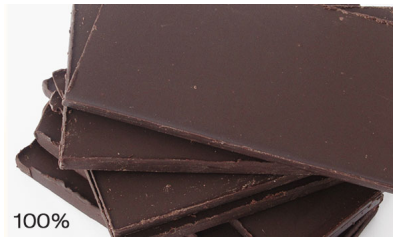


100% Cacao mass - 160g



100%

100% Cacao mass



100%



The ultimate proof that good chocolate does not have to be bitter. Our 100% cacao mass has nothing added, nothing subtracted, just 100% beans. The powerful impact of its rich, tangy flavour and texture is followed by a sweet, enduring aftertaste.

The ideal temperature for tasting our chocolate is 27-28°C

Rating: Not Rated Yet

Price

Sales price: 18,10 €

Sales price without tax: 16,61 €

Discount:

[Ask a question about this product](#)

Description

100%