

THE DIVERSITY IN FLAVOUR OF PURE CHOCOLATE

Which flavour notes can you detect? Enter the level of intensity and compare the flavour nuances of different chocolates made from fine flavour cocoa.

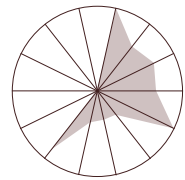
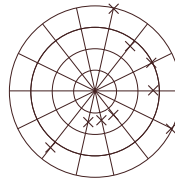
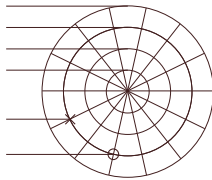
Do you hear a snap when you break the chocolate? Does it melt completely on the tongue and does the texture feel fine and smooth?

In addition to the flavours, good chocolate made from fine flavour cocoa can be identified by other characteristics, including the snap, its melting properties and its consistency.

High intensity
Medium intensity
Low intensity
Absent

Chocolate sample 1

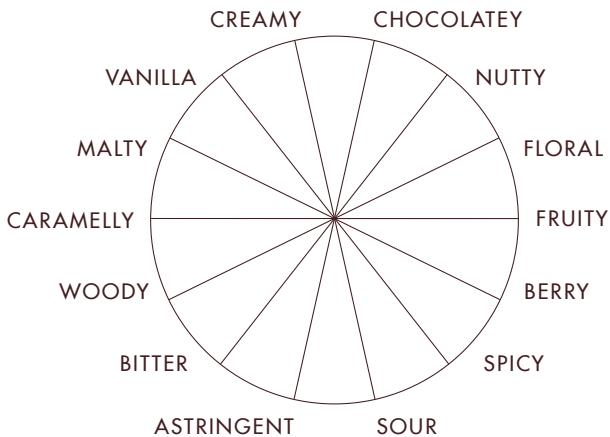
Chocolate sample 2



What can you still taste?

Did you know?

Our quality testers on the sensory panel use an evaluation form like this one



Our chocolates are also available online.
Visit us at rausch.de