

REPÚBLICA DEL CACAO[®]



WHITE CHOCOLATE WITH ROASTED CORN ECUADOR 33%

Legal Name	Product Range
White Chocolate, 33% Cacao solids minimum, with roasted corn	Single Origin

Product Description

A UNIQUE RECIPE / ROASTED CORN / CARAMEL COLOR

We offer an innovation in white chocolates, the result of the combination of the creaminess of our milk, the traditional taste of organic panela and the authentic and distinctive flavor of Andean roasted corn. Its toffee and caramel notes come from the delicate milk caramelisation process that, combined with a pinch of salt and the flavor profile of cane sugar syrup, creates a balanced taste, highlighting roasted corn notes. The caramel color combined with this chocolate's fluidity and versatility, makes it an ideal profile for the creation of innovative recipes.

Ingredients

Cacao butter, whole milk powder, whole cane sugar (panela), roasted corn, emulsifier (sunflower lecithin), salt, natural vanilla extract.

Composition %

PANELA 16%	WHOLE MILK 28%
TOTAL FAT 41%	ROASTED CORN 6.5%







Packaging

SKU #	BAG	CASE NET WEIGHT	CASE GROSS WEIGHT
230181 (sample)	200g	4.8kg	5.8kg
2405	1kg	10kg	11kg
2403	2.5kg	10kg	11kg
2404	7.5kg	15kg	16kg









Shelf Life
12 months from date of production

Storage
Keep in a cool, dry place between 16-18°C (60-64°F)

Flavor Notes

 Roasted Corn	 Cereal
 Toffee	 Caramel
 Fresh Milk	 Pinch of Salt

Recommended Uses

Mousses		Molding	
Sponges		Machine Enrobing	
Ganaches		Ice Creams & Sorbets	
Cremeux		Sauces & Beverages	

Fluidity 

Tempering Curve
18°C > 45-48°C > 25-26°C > 27.5-28.5°C

Certifications and Guarantees
Kosher & Halal Certified | Non-GMO & Non-Ionization Guaranteed

#joinlarepublicadelcacao