

REPÚBLICA DEL CACAO[®]



DARK CHOCOLATE BLEND ECUADOR+PERU 70%

Legal Name
Dark Chocolate,
70% Cocoa Solids Minimum

Product Range
Blends

Product Description

HIGH FLUIDITY / VERSATILE / BALANCED FLAVOR
This 70% dark chocolate is made from a blend of fine flavor cacaos from Ecuador and Peru. We paired the fruitiness of the Peruvian beans with the toasty notes of the Ecuadorian Cacao Arriba, balancing acidity with bitterness. This combination has final notes of dried fruits and sweet spices. This is a very workable chocolate, easy to use in every pastry application, highly fluid and suitable for enrobing.

Ingredients List

Cocoa liquor (cocoa mass) from Ecuador and from Peru, sugar, cocoa butter, emulsifier (soy lecithin), natural vanilla extract. This product may contain traces of nuts (almonds, halzenuts, pistachio, pecan nuts), peanut, gluten, sesame, milk and egg proteins. This product is made in an installation that uses milk.

Composition in %

SUGAR
29%

TOTAL FAT
43%

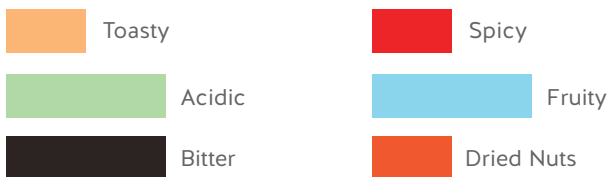
Packaging

SKU #	BAG	CASE NET WEIGHT	CASE GROSS WEIGHT
230129 (sample)	200g/0,44lb	8kg/17,6lb	9kg/19,8lb
2343	1kg/2.2lb	10kg/22lb	11kg/24,25lb
2234	2.5kg/5.5lb	10kg/22lb	11kg/24,25lb
2235	7.5kg/16.5lb	15kg/33lb	16kg/35,27lb

Shelf Life
18 months from
date of production

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

Flavor Notes



Recommended Uses

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

Tempering Curve
18°C > 45-50°C > 28-29°C > 30-31°C

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

[DOWNLOAD RECIPES](#)

[#joinlarepublicadelcacao](#)