

# REPÚBLICA DEL CACAO®



## DARK CHOCOLATE GROWERS CHOICE 71%

<b>Legal Name</b>	<b>Product Range</b>
Dark Chocolate, 71% Cacao Solids Minimum	Growers Choice

**Product Description**  
YELLOW FRUITS / SPICY / BALANCED

Growers Choice 71% is made from selected cacao from the Dominican Republic, Peru and Ecuador, resulting in a powerful and persistent blend. It is a very fruity chocolate, with notes of ripe yellow fruits and hints of cool spices such as menthol and camphor. This chocolate can be used in all sorts of baking and ganache applications, with its combination of bitterness and astringency ensuring that it retains a strong chocolate flavor even after high temperature baking.

**Ingredients List**

Cocoa liquor (cocoa mass), sugar, cocoa butter, emulsifier (soy lecithin E322). This product may contain traces of nuts (almonds, hazelnuts, pistachio, pecan nuts), peanut, gluten, sesame, milk and egg protein. This product is made in an installation that uses milk.



### Composition in %

SUGAR  
**28%**

FAT CONTENT  
**+/- 43%**

CACAO BUTTER  
**9.5%**

### Packaging

SKU #	BAG	CASE NET WEIGHT	CASE GROSS WEIGHT
2200	2.5kg / 5.5lb	10kg / 22lb	10.55kg / 23lb
2209	7.5kg / 16.5lb	15kg / 33lb	15.85kg / 35lb

**Shelf Life**  
18 months from date of production

**Storage**  
Store in an airtight container and keep in a cool, dry place between 60-64°F (16-18°C).

### Flavor Notes

<span style="display:inline-block; width:20px; height:10px; background-color:orange;"></span> Toasty	<span style="display:inline-block; width:20px; height:10px; background-color:red;"></span> Spicy
<span style="display:inline-block; width:20px; height:10px; background-color:blue;"></span> Camphor/Menthol	<span style="display:inline-block; width:20px; height:10px; background-color:cyan;"></span> Fruity
<span style="display:inline-block; width:20px; height:10px; background-color:lightgreen;"></span> Acidic	<span style="display:inline-block; width:20px; height:10px; background-color:olive;"></span> Woody
<span style="display:inline-block; width:20px; height:10px; background-color:darkgreen;"></span> Chocolatey	<span style="display:inline-block; width:20px; height:10px; background-color:orange;"></span> Dried Nuts
<span style="display:inline-block; width:20px; height:10px; background-color:black;"></span> Bitter	<span style="display:inline-block; width:20px; height:10px; background-color:gray;"></span> Astringency

### Recommended Uses

Fluidity <span style="font-size:2em;">🍫🍫🍫</span>	Molding <span style="font-size:2em;">🍫🍫🍫</span>
Mousses <span style="font-size:2em;">🍫🍫🍫🍫</span>	Machine Enrobing
Sponges <span style="font-size:2em;">🍫🍫🍫🍫</span>	Ice Creams & Sorbets <span style="font-size:2em;">🍫</span>
Ganaches <span style="font-size:2em;">🍫🍫🍫🍫</span>	Sauces & Beverages <span style="font-size:2em;">🍫🍫🍫🍫</span>

**Tempering Curve**  
18°C > 50-55°C > 28-29°C > 31-32°C

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

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