# REPÚBLICA DEL CACAO<sup>2</sup>



## MILK CHOCOLATE **PERU 38%**

#### Legal Name

**Product Range** 

Milk Chocolate, 38% Cacao Solids Minimum Single Origin

#### **Product Description**

ENROBING / CREAMY / ACIDIC / BUTTERSCOTCH

The freshness of fine flavor cacao from Peru is combined here with the light, clean flavors of milk and finishing notes of smooth butterscotch. This milk chocolate is pale in color with a beautifully silky texture.

#### Ingredients List

Sugar, cocoa butter, whole milk powder, cocoa liquor (cocoa mass) from Peru, 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.

### Composition in % SUGAR 36%

WHOLF MILK 25.5%

TOTAL FAT

42%

#### **Packaging**

SKU #
230082 (sample)
2339
2002
2014

BAG 200g/0.44lb 1kg/2.2lb 2.5kg/5.5lb 7.5kg/16.5lb CASE NET WEIGHT 8kg/17.6lb 10kg/22lb

10kg/22lb

15kg/33lb

CASE GROSS WEIGHT 9kg/19.8lb 11kg/24.25lb 11kg/24.25lb

16kg/35.27lb

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Shelf Life

14 months from date of production

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Storage

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

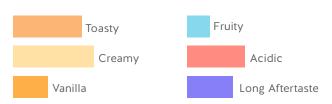
#### Flavor Notes

PERU

COLOMBIA

MILK From dairy cows in the provinces of Azuay, Cañar, Chimborazo and Morona Santiago.

CACAO



WHITE SUGAR

Sourced from a selection of farms, grown on the coastal plains of Guachené, Cauca, Colombia.

PACIFIC OCEAN

ECUADOR

#### Recommended Uses

Fluidity 0000 Molding 0000 Machine Enrobing Mousses Sponges

Ice Creams & Sorbets

Sauces & Beverages 000

#### **Tempering Curve**

18°C > 45-50°C > 27-28°C > 29-30°C

#### Certifications and Guarantees

Kosher Certified | Non-GMO Guaranteed | Non-Ionization Guaranteed