

REPÚBLICA DEL CACAO®



MILK CHOCOLATE ECUADOR 40% CAMELIZED

Legal Name	Product Range
Milk Chocolate, 40% Cacao Solids Minimum	Single Origin

Product Description

NATURAL CARAMELIZATION / ENROBING / HONEY

We have revived an ancient chocolate making process which enables us to slowly and naturally caramelize the milk. Ecuador 40% has warm and complex caramel flavors that differentiates it from other chocolates. Its finale reveals notes of honey, roasted nuts and warm biscuits.

Ingredients List

Sugar, whole milk powder, cocoa butter, cocoa liquor (cocoa mass) from Ecuador, emulsifier (soy lecithin). This product may contain traces of nuts (almonds, hazelnuts, pistachio, pecan nuts), peanut, gluten, sesame and egg proteins.

Composition in %

SUGAR 30%	WHOLE MILK 30%
TOTAL FAT 42%	

Packaging

SKU #	BAG	CASE NET WEIGHT	CASE GROSS WEIGHT
230080 (sample)	200g/0,44lb	8kg/17,6lb	9kg/19,8lb
2340	1kg/2.2lb	10kg/22lb	11kg/24,25lb
2000	2.5kg/5.5lb	10kg/22lb	11kg/24,25lb
2013	7.5kg/16.5lb	15kg/33lb	16kg/35,27lb

Shelf Life
14 months from
date of production

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

Flavor Notes

Toasty	Spicy
Caramel	Sweetness
Creamy	Long Aftertaste

Recommended Uses

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

Tempering Curve
18°C > 45-50°C > 27-28°C > 29-30°C

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

[DOWNLOAD RECIPES](#)

[#joinlarepublicadelcacao](#)

