

REPÚBLICA
DEL CACAO

#joinlarepublicadelcacao

Single Origin

White Chocolate Ecuador 31%

NON GMO



Non-Ionization Guaranteed



WHITE CHOCOLATE ECUADOR 31%

WHITE / SINGLE ORIGIN / CREAMY

We present the first white chocolate of Ecuadorian origin, made entirely with local products from Ecuador. The Cacao was grown in the coastal plains near the Pacific Ocean, the milk is produced by small milking communities in the foothills of the Cayambe Volcano, near Quito. It is a unique milk because of its natural sweetness and its special fresh cream flavor.

Ingredients:

Sugar from Ecuador, cacao butter from Ecuador, powdered whole milk from Ecuador, emulsifier (sunflower lecithin), natural vanilla extract. Possible presence of nuts (almonds, hazelnuts, pistachio, pecans), peanuts, gluten, sesame seeds, milk, egg and soy proteins.

SUGAR

43%

WHOLE MILK

25%

TOTAL FAT

38%

FLUIDITY



HIGH

STORAGE TEMPERATURE: 16-18°C

SHELF LIFE: 12 MONTHS

COLOMBIA

CACAO BUTTER

Cacao Butter from Ecuador.

WHOLE MILK

Turucucho, Cayambe - Ecuador.

WHITE SUGAR

Latin American origin.

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
230089 (sample)	200g	8kg	9kg
2337	1kg	10kg	11kg
2011	2.5kg	10kg	11kg
2015	7.5kg	15kg	16kg

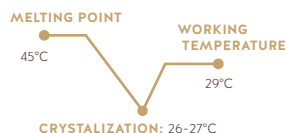
RECOMMENDED USES

Mousses ●●●○
Sponge Cakes ●●●○
Ganaches ●●●●
Molding ●●●●
Machine enrobing ●●●●
Ice Creams & Sorbets ●●●○
Sauces & Beverages ●●●●

FLAVOR NOTES

Pure Milk ●●●●
Vanilla ●●●●
Fresh Cream ●●●○
Nuts ●●●○

TEMPERING



PACIFIC OCEAN



ECUADOR

PERU

