

REPÚBLICA
DEL CACAO®

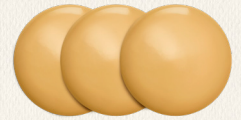
#joinlarepublicadelcacao

Single Origin

White Chocolate with Roasted Corn Ecuador 33% minimum cacao butter.

NON GMO U D

Non-Ionization Guaranteed



WHITE CHOCOLATE ECUADOR 33% WITH ROASTED CORN

UNIQUE RECIPE / ROASTED CORN / CARAMEL COLOR

We offer an innovation to white chocolate, the result of combining the creaminess of milk, the traditional taste of organic panela, and the authentic and distinctive flavor of roasted corn. Its caramel and toffee notes from the light caramelization of milk combined with a pinch of salt and the taste of sugar cane syrup create a balance of flavors that enhance the notes of roasted corn. Its caramel color combined with its versatility and fluidity, make this chocolate an ideal profile for the creation of innovative recipes.

Ingredients:

Cacao butter powdered whole milk, whole cane sugar (panela), sugar, roasted corn, emulsifier (sunflower lecithin), salt, natural vanilla extract. Possible presence of traces of walnuts (almonds, hazelnuts, pistachio, pecans), peanuts, gluten, sesame seeds, and egg and soy proteins.

PANELA WHOLE MILK TOTAL FAT ROASTED CORN FLUIDITY

16%

28%

42%

6,5%

HIGH

STORAGE TEMPERATURE: 16-18°C

SHELF LIFE: 12 MONTHS

CACAO BUTTER

Cacao Butter from Ecuador.

PANELA

Pacto, Andean Choco Bioregion.

ANDEAN CORN

Harvested in small corn farms in Pichincha - Ecuador.

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
2405	1kg	10kg	11kg
2403	2.5kg	10kg	11kg
2404	7.5kg	15kg	16kg

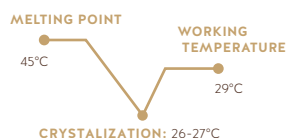
RECOMMENDED USES

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

FLAVOR NOTES

Roasted Corn
Caramelized Milk
Fresh Milk
Cereal
Caramel
Pinch of Salt

TEMPERING



PACIFIC OCEAN

COLOMBIA

ECUADOR

PERU