

REPÚBLICA
DEL CACAO®

#joinlarepublicadelcacao

Single Origin

Milk Chocolate, 40% Cacao.

NON GMO



Non-Ionization Guaranteed



MILK CHOCOLATE ECUADOR 40%, CARAMELIZED

NATURAL CARAMELIZATION / ENOBING / HONEY

We have recovered an old way of processing chocolate, caramelizing milk slowly and naturally. This process gives Ecuador 40% a warm caramel flavor, which distinguishes it from other chocolates. The result is full of roasted nuts, honey, and cookie notes.

Ingredients:

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

SUGAR

30%

WHOLE MILK

30%

TOTAL FAT

42%

FLUIDITY



MEDIUM - HIGH

STORAGE TEMPERATURE: 16-18°C

SHELF LIFE: 14 MONTHS

FINE AROMA CACAO

Fine Aroma Cacao from Ecuador.

WHOLE MILK

From the Ecuadorian Central Southern Highlands.

WHITE SUGAR

Latin American origin.

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
230080 (sample)	200g	8kg	9kg
2340	1kg	10kg	11kg
2000	2.5kg	10kg	11kg
2013	7.5kg	15kg	16kg

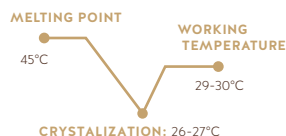
RECOMMENDED USES

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

FLAVOR NOTES

Honey	●●●○
Sweetness	●●●○
Cacao	●●●○
Caramel	●●●○
Fresh Milk	●●●○
Toffee	●●●○

TEMPERING



PACIFIC OCEAN

COLOMBIA

ECUADOR

PERU

