

REPÚBLICA
DEL CACAO®

#joinlarepublicadelcacao

Single Origin

Dark Chocolate, 75% Cacao.



NON GMO

Non-Ionization Guaranteed



DARK CHOCOLATE ECUADOR AMAZONÍA 75%

WOOD & NUTS / SACHA CACAO / MULTI-USE

Surprising, unique, and subtle chocolate with almond notes. Made with the Ecuadorian variety of fine aroma cacao "Sacha", from the Ecuadorian Amazon region.

This chocolate despite having a high percentage of cacao, has a full profile with notes of nuts like almonds and hazelnuts. It is characteristic to find intense notes of roasted cacao and it leaves a long aftertaste in the mouth. It has earthy and woody flavors that make it reminiscent of a forest.

Ingredients:

Cocoa liquor from the Ecuadorian Amazon, sugar, cacao butter, emulsifier (sunflower lecithin), natural vanilla extract. This product may contain traces of walnuts (almonds, hazelnuts, pistachio, pecan nuts), peanuts, gluten, sesame seeds and milk, egg, and soy proteins. This product is manufactured in a facility that also processes milk.

SUGAR

24%

CACAO VARIETY

SACHA

TOTAL FAT

42,5%

FLUIDITY



HIGH

STORAGE TEMPERATURE: 16-18°C

SHELF LIFE: 18 MONTHS

FINE AROMA CACAO

Fine Aroma Cacao "Sacha" from the Ecuadorian Amazon.

WHITE SUGAR

Latin American origin.

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
230131 (sample)	200g	8kg	9kg
2344	1kg	10kg	11kg
2229	2.5kg	10kg	11kg
2230	7.5kg	15kg	16kg

RECOMMENDED USES

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

FLAVOR NOTES

Bitter	●●○○
Astringent	●●○○
Roasted Cacao	●●○○
Nuts	●●●●
Woody	●●○○
Earthy	●●○○

TEMPERING

