



100% Pure

Cacao Nibs 100% Ecuador origin.



ECUADOR CACAO NIBS

BALANCED SPICES, BITTERNESS & ACIDITY
/ CRUNCHY

Our fine cacao Nibs come from the coastal region of Ecuador. Cacao Nibs are ideal as raw material for bean to bar projects, for decoration, and for culinary, pastry, and chocolate making use. They have an intense flavor with a bitter cocoa profile with toasted notes and a very slight acidity.

Ingredients:

Cacao Beans from Ecuador. Possible presence of nuts (almonds, hazelnuts, pistachio, pecan nuts), peanuts, gluten, sesame seeds, milk proteins, soy, and egg. This product is manufactured in a facility that also processes milk.

TOTAL FAT

46-50%

NIB SIZE

6-8 mm

STORAGE TEMPERATURE: 16-18°C

SHELF LIFE: 12 MONTHS

FINE AROMA CACAO

Harvested in Ecuador.

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
230147 (sample)	200g	8kg	9kg
2353	1kg	12kg	13kg
2116	5kg	10kg	11kg

RECOMMENDED USES

Garnish
Culinary Use
Chocolates



FLAVOR NOTES

Roasted Cacao
Spices
Acidity
Bitterness

