

REPÚBLICA
DEL CACAO®

#joinlarepublicadelcacao

Blends

Milk Chocolate 33% Cacao

UD HALAL NON GMO

Non-Ionization Guaranteed



MILK CHOCOLATE GROWERS CHOICE 33%

SWEET/ TOASTED BRIOCHE / CACAO

This blend combines the intensity of Ecuador's "National" Fine Aroma Cacao and fresh milk from the Andean region, this combination leads to notes of brioche and toasted bread

Ingredients:

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

SUGAR

45.5%

WHOLE MILK

20%

TOTAL FAT

34%

FLUIDITY



LOW

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
230081 (sample)	200g	4.8kg	5.8kg
2338	1kg	10kg	11kg
2001	2.5kg	10kg	11kg
2006	7.5kg	15kg	16kg

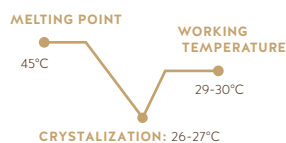
RECOMMENDED USES

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

FLAVOR NOTES

Toasted Bread	●●●○
Cacao	●●●○
Fresh Milk	●●●○
Vanilla	●●●○
Sweetness	●●●○

TEMPERING



PACIFIC OCEAN

COLOMBIA

ECUADOR

PERÚ