

REPÚBLICA
DEL CACAO®

#joinlarepublicadelcacao

Blends

Dark Chocolate, 71% Cacao.



NON GMO

Non-Ionization Guaranteed



DARK CHOCOLATE GROWERS CHOICE 71%

BLACK FRUITS / RED WINE / ASTRINGENT

This recipe contains a selection of cacao from the Dominican Republic, Peru, and Ecuador, resulting in a powerful blend with a lingering flavor. It is a very fruity chocolate, with wood notes, black fruits, astringency and with an intense cacao flavor. This combination makes it possible to be used in a wide variety of applications.

Ingredients:

Cacao liquor, sugar, cacao butter, emulsifier (sunflower lecithin). Possible presence of nuts (almonds, hazelnuts, pistachios, pecans), peanuts, gluten, sesame seeds, milk, egg, and soy proteins. This product is manufactured in a facility that also processes milk.

SUGAR

27,5%

TOTAL FAT

42,5%

FLUIDITY



HIGH

STORAGE TEMPERATURE: 16-18°C

SHELF LIFE: 18 MONTHS

HAITI



DOMINICAN
REPUBLIC

CARIBBEAN SEA

FINE AROMA CACAO

Fine Aroma Cacao from Ecuador, Peru and The Dominican Republic.

WHITE SUGAR

Latin American origin.

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
230083 (sample)	200g	8kg	9kg
2363	1kg	10kg	11kg
2200	2.5kg	10kg	11kg
2209	7.5kg	15kg	16kg

RECOMMENDED USES

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

FLAVOR NOTES

Acidity	●●●●
Bitter	●●●●
Fruity	●●●●
Raw Cacao	●●●●
Spices	●●●●
Black Fruits	●●●●

TEMPERING

