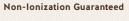


Blends

Dark Chocolate, 71% Cacao.









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

TOTAL FAT

FLUIDITY

27,5%

42,5%

♦ ♦ ♦ ♦ HIGH

STORAGE TEMPERATURE: 16-18°C

SHELF LIFE: 18 MONTHS



DOMINICAN REPUBLIC

CARIBBEAN SEA

VENEZUELA

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



COLOMBIA PACIFIC OCEAN ECUADOR

PERU

TEMPERING

