

REPÚBLICA
DEL CACAO®

#joinlarepublicadelcacao

Single Origin

Dark Chocolate, 62% Cacao.



NON GMO

Non-Ionization Guaranteed



DARK CHOCOLATE MEXICO 66%

FRUITY / SPICES / ACIDITY

This chocolate has been created with cacao from the Chiapas and Tabasco regions in Mexico. It has a particularly intense profile of frutal, floral and spices notes. Its 66% percentage shows toasted cacao notes, fused with yellow fruits, sweet pepper and orange blossoms. With excellent fluidity, this chocolate is ideal for various applications in chocolate making and baking, making it a true tribute to the colourful Mexico.

Ingredients:

Cocoa liquor from Mexico, 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

33%

TOTAL FAT

38%

FLUIDITY



HIGH

STORAGE TEMPERATURE: 16-18°C

SHELF LIFE: 18 MONTHS

FINE AROMA CACAO

Fine Aroma Cacao from Chiapas and Tabasco regions.

WHITE SUGAR

Latin American origin.

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
230180 (sample)	200g	8kg	9kg
2385	1kg	10kg	11kg
2383	2.5kg	10kg	11kg
2384	7.5kg	15kg	16kg

RECOMMENDED USES

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

FLAVOR NOTES

Yellow Fruits	●●●●○
Floral	●●●●○
Herbal	●●●●○
Spices	●●●●○
Toasted Cacao	●●●●○
Acid	●●●●○

TEMPERING

