

REPÚBLICA
DEL CACAO®

#joinlarepublicadelcacao

100% Pure

Pure Cacao Liquor 100% Cacao.



NON GMO

Non-Ionization Guaranteed



CACAO LIQUOR PERU 100%

ACIDITY / BERRIES / ROASTED CACAO

This cacao liquor is obtained from the fine aroma cacao of Peru, where a wide variety of quality fine aroma cacao is obtained. It is a fresh liquor reminiscent of berries and has an acidic finish.

This 100% Peruvian liquor, lets you to customize the percentage of cacao in chocolate bars, and is ideal to intensify the taste and color of your creations.

Ingredients:

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

TOTAL FAT

54%

FLUIDITY



HIGH

STORAGE TEMPERATURE: 16-18°C

SHELF LIFE: 24 MONTHS

FINE AROMA CACAO

Fine Aroma Cacao from Peru.

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
2346	1kg	10kg	11kg
2100	2.5kg	10kg	11kg
2104	7.5kg	15kg	16kg

RECOMMENDED USES

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

FLAVOR NOTES

Roasted Cacao	●●●○
Acidity	●●○○
Fruity	●●○○
Berries	●●○○
Bitter	●●○○
Toasted Bread	●●○○

