

REPÚBLICA
DEL CACAO

#joinlarepublicadelcacao

Single Origin

Milk Chocolate, 38% Cacao.

NON GMO



Non-Ionization Guaranteed



MILK CHOCOLATE PERU 38%

COATING / CREAMY / ACIDIC/ BUTTERSCOTCH NOTES

The remarkable freshness of Peru's fine aroma cacao is combined with the pure taste of fresh milk, with fine caramel notes. This milk chocolate has a very light color and silky texture.

Ingredients:

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

SUGAR

36%

WHOLE MILK

25,5%

TOTAL FAT

42%

FLUIDITY



HIGH

STORAGE TEMPERATURE: 16-18°C

SHELF LIFE: 14 MONTHS

CACAO BUTTER

Fine Aroma Cacao from Peru.

WHOLE MILK

From the Ecuadorian central highlands.

WHITE SUGAR

Latin American origin.

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
230082 (sample)	200g	8kg	9kg
2339	1kg	10kg	11kg
2002	2.5kg	10kg	11kg
2014	7.5kg	15kg	16kg

RECOMMENDED USES

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

FLAVOR NOTES

Vanilla	●●●○
Yogurt	●●●○
Fresh Milk	●●●○
Whiskey Cream	●●●○
Sweetness	●●●○
Butterscotch	●●●○

TEMPERING

