

REPÚBLICA
DEL CACAO®

#joinlarepublicadelcacao

Single Origin

Dark Chocolate, 62% Cacao.



NON GMO

Non-Ionization Guaranteed



DARK CHOCOLATE PERU 62%

ENROBING / FRUITY / SOUR

A mahogany chocolate made with fine aroma cacao from northwestern Peru. Its sensory profile stands out as fresh, sour, with notes of berries such as raspberry and strawberry.

Ingredients:

Cocoa liquor from Peru, 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

37%

TOTAL FAT

40%

FLUIDITY



HIGH

STORAGE TEMPERATURE: 16-18°C

SHELF LIFE: 18 MONTHS

FINE AROMA CACAO

Fine Aroma Cacao from Peru.

WHITE SUGAR

Latin American origin.

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
230084 (sample)	200g	8kg	9kg
2350	1kg	10kg	11kg
2201	2.5kg	10kg	11kg
2220	7.5kg	15kg	16kg

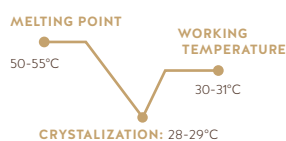
RECOMMENDED USES

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

FLAVOR NOTES

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

TEMPERING



PACIFIC OCEAN

COLOMBIA

ECUADOR

PERU