

REPÚBLICA
DEL CACAO®

#joinlarepublicadelcacao

Single Origin

Dark Chocolate 62% Minimum Cacao.



NON GMO

Non-Ionization Guaranteed



DARK CHOCOLATE DOMINICAN REPUBLIC 62%

FRUITY / SPICED / MULTI-USE

This 62% dark chocolate is made with fine aroma cacao from the Dominican Republic. Its flavor profile has notes of black fruits, ripe fruits such as pear, raw cacao, and a slight sourness. This chocolate is ideal for ganache or coating.

Ingredients:

Cacao liquor from the Dominican Republic, sugar, cocoa butter, emulsifying (sunflower lecithin). This product may contain traces of walnuts (almonds, hazelnuts, pistachio, pecan nuts), peanuts, gluten, sesame seeds and 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

HAITI



DOMINICAN
REPUBLIC

CARIBBEAN
SEA

FINE AROMA CACAO

Fine Aroma Cacao from The Dominican Republic.

WHITE SUGAR

Latin American origin.

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
230172 (sample)	200g	8kg	9kg
2135	1kg	10kg	11kg
2133	2.5kg	10kg	11kg
2134	7.5kg	15kg	16kg

RECOMMENDED USES

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



FLAVOR NOTES

Acidity
Fruity
Cinnamon
Ripe Fruits
Roasted Cacao
Black Fruits



TEMPERING

