

REPÚBLICA
DEL CACAO®

#joinlarepublicadelcacao

Single Origin

Dark Chocolate, 56% Cacao.

UD ٣١١١١١ NON GMO

Non-Ionization Guaranteed



DARK CHOCOLATE ECUADOR 56%

INTENSE CACAO / BITTER / NOT FOR ENROBING

Chocolate made with Fine Aroma Cacao from Ecuador: "National". It has a subtle taste of white flowers, followed by a flavor of roasted coffee. Its final taste has a full profile with powerful notes of chocolate combined with the emblematic bitter notes of "National Cacao".

Ingredients:

Cocoa liquor from Ecuador, sugar, cacao butter, emulsifier (sunflower lecithin), natural vanilla extract. 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

43%

TOTAL FAT

32%

FLUIDITY

LOW

STORAGE TEMPERATURE: 16-18°C

SHELF LIFE: 18 MONTHS

FINE AROMA CACAO

Fine Aroma Cacao from Ecuador.

WHITE SUGAR

Latin American origin.

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
230086 (sample)	200g	8kg	9kg
2341	1kg	10kg	11kg
2203	2.5kg	10kg	11kg
2208	7.5kg	15kg	16kg

RECOMMENDED USES

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

FLAVOR NOTES

Roasted Cacao ●●●●○
Toasted Bread ●●○○○
Bitter ●●○○○
Vanilla ●●○○○
Nuts ●○○○○
Astringent ●●●●○

TEMPERING

MELTING POINT
50-55°C
WORKING TEMPERATURE
30-31°C
CRYSTALLIZATION: 28-29°C

