

REPÚBLICA
DEL CACAO[®]

#joinlarepublicadelcacao

Single Origin

Dark Chocolate, 65% Cacao.



NON GMO

Non-Ionization Guaranteed



DARK CHOCOLATE ECUADOR 65%

ORGANIC PANELA SUGAR / FRUITY / MULTI-USE

Ecuador 65% has spicy notes such as cloves, sweet pepper and complements its taste with panela, (unrefined cane sugar). Panela is made by artisans from the biodiverse region of Andean Choco. Its fluidity makes it a chocolate that can be used for coating as well as for other purposes.

Ingredients:

Cacao liquor from Ecuador, sugar, cacao butter, whole cane sugar (panela), 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

34%

TOTAL FAT

42%

FLUIDITY



STORAGE TEMPERATURE: 16-18°C

SHELF LIFE: 18 MONTHS

FINE AROMA CACAO

Fine Aroma Cacao from Ecuador.

PANELA

Pacto, Andean Choco Bioregion

WHITE SUGAR

Latin American origin.

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
230087 (sample)	200g	8kg	9kg
2342	1kg	10kg	11kg
2215	2.5kg	10kg	11kg
2222	7.5kg	15kg	16kg

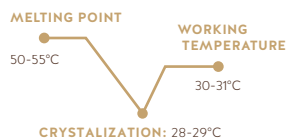
RECOMMENDED USES

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

FLAVOR NOTES

Astringent	●●●○
Raw Cacao	●○○○
Roasted Cacao	●●○○
Strong Spices	●○○○
Bitter	●●○○

TEMPERING



PACIFIC OCEAN

COLOMBIA

ECUADOR

PERU

