



100% Pure

Cacao Liquor, 100% Minimum Cacao.



NON GMO

Non-Ionization Guaranteed



100% CACAO MASS DOMINICAN REPUBLIC

ACID / RAW CACAO / ROASTED CACAO

This 100% cacao liquor is obtained from fine aroma cacao beans from the Dominican Republic. The cacao beans are then roasted to reveal the powerful profile of a 100% Dominican Republic cacao with notes like acidity, bitterness and raw cocoa reminiscent of to the fermentation process. The Liquor 100% Dominican lets you to customize the percentage of cacao in chocolate bars and is ideal to intensify the taste and color of your creations.

Ingredients:

Cacao liquor from the Dominican Republic. Possible presence of nuts (almonds, hazelnuts, pistachios, pecans), peanuts, gluten, sesame seeds, milk, egg, and soy protein. This product is manufactured in a facility that also processes milk.

TOTAL FAT

52%

FLUIDITY



HIGH

STORAGE TEMPERATURE: 16-18°C

SHELF LIFE: 24 MONTHS

FINE AROMA CACAO

Fine Aroma Cacao from The Dominican Republic.

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
230083 (sample)	200g	8kg	9kg
2391	1kg	10kg	11kg
2381	2.5kg	10kg	11kg
2387	7.5kg	15kg	16kg

RECOMMENDED USES

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

FLAVOR NOTES

Raw Cacao	●●●○
Roasted Cacao	●●○○
Acidity	●●●●
Fruity	●●○○
Bitter	●●●○

HAITI



CACAO

DOMINICAN
REPUBLIC

CARIBBEAN SEA

VENEZUELA

COLOMBIA

PACIFIC OCEAN

ECUADOR

PERU

