



REPÚBLICA DEL CACAO[®]

GLOBAL MARKET --- 2025 CATALOGUE



**LOCAL BRAND
GLOBAL IMPACT**
social • environmental • economical



REPÚBLICA DEL CACAO

República del Cacao was born in 2005 when our Ecuadorian founders, the Chiriboga brothers, walked into a chocolate shop in Paris and asked to taste the finest chocolate available. The shop assistant brought them the most prized chocolate in the store.

The brothers, amazed and thrilled, couldn't hide their surprise upon discovering that the cacao in this very special chocolate came from the renowned Guayaquil region in their home country, Ecuador. Although they knew of Ecuador's cacao heritage, they had never realized that their cacao was among the best in the world and used to produce some of the finest chocolates.

At that moment, República del Cacao was born, with the purpose of producing the most authentic Latin American chocolate in collaboration with local communities, sustainably developing fine aroma cacao at its origin.

Since then, we have made great strides, launching our consumer chocolates in 2007 and our professional line in 2014. Today, our chocolates are distributed worldwide, and we take pride in being chosen by the best pastry chefs and chocolatiers.

Our unique equatorial climate and rich, varied biodiversity provides the perfect conditions for growing cacao and we are proud to produce our chocolate entirely in Latin America, with natural local ingredients.

We hope you enjoy our chocolate as much as we loved creating it.

INDEX

REPÚBLICA DEL CACAO	2-6
SINGLE ORIGIN	7-15
BLENDS	16-18
100% PURE	19-21
TASTING GUIDE	22
PACKAGING	23



WE CREATE THE MOST AUTHENTIC LATIN-AMERICAN CHOCOLATE
WORKING TOGETHER WITH LOCAL COMMUNITIES AND DEVELOPING
SUSTAINABLE FINE CACAO PRODUCTION AT ITS SOURCE.

As República del Cacao develops and works on becoming a company for the future, we have met the highest standards of social and environmental performance, transparency, and social responsibility while looking to balance profit with our purpose. As a result, we've received the B Corp certification recognizing our efforts to develop an economic system that is more inclusive, equitable, and sustainable for all.

Certified



**LOCAL BRAND
GLOBAL IMPACT**

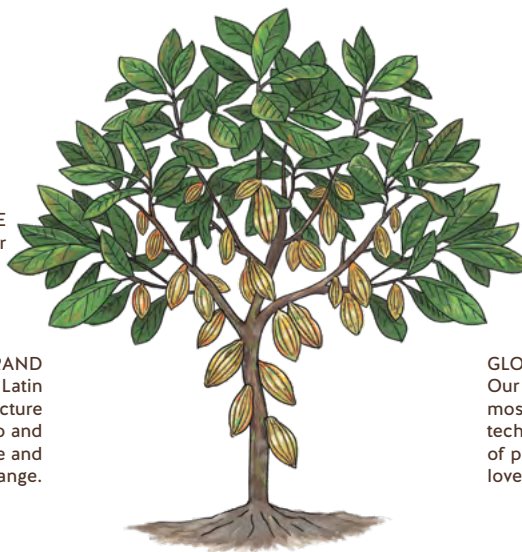
social • environmental • economical

WE CREATE OUR CHOCOLATES BASED ON 4 PILLARS THAT GUIDE OUR EFFORTS

• FINE CACAO • EXCELLENCE • COMMUNITY • AUTHENTICITY

We produce HIGH-QUALITY FINE
AROMA chocolate in Ecuador

WE ARE A LOCAL BRAND
We assure economic development in Latin
America through local investment in infrastructure
& technology, regional purchase of cacao and
ingredients, local production of chocolate and
strengthening knowledge exchange.



We are a BCORP CERTIFIED COMPANY
A chocolate with purpose.

GLOBAL IMPACT
Our chocolate is produced locally with the
most advanced techniques and state-of-the-art
technology; it is consumed globally by a community
of passionate, inspired, and conscious chocolate
lovers and professionals in over 20 countries.



Ingredients of Origin

Fine Cacao

Milk

Panela

Corn

We honor this ancient grain by incorporating it into one of our most innovative recipes, sourced from non-GMO Latin American producers.

FINE CACAO COLLECTION CENTER
VINCES-ECUADOR



TURUCUCHO MILKING COMMUNITY
CAYAMBE-ECUADOR



PANELA PRODUCTION & SUGAR CANE
PLANTATION
STA. MARIANITA, PACTO-ECUADOR



OUR CORPORATE CHEF

Andrea López is the Corporate Chef, responsible for conducting courses and materclasses both locally and internationally, validating the uses and applications of new products, developing recipes, and participating in brand events.

"Pastry and chocolate have gone from being my profession to become my passion and my day to day. It is the path by which I can express my creativity, my way of thinking and feeling. I have fun, I laugh, I get stressed, I worry, I get surprised, and I discover, all that I love. Pastry and chocolate are now part of my life and of who I am."

- Andrea López.



FOLLOW US ON SOCIAL MEDIA

Stay in touch with our friends, chefs and discover our new recipes and the Republica del Cacao chocolate world!

#joinlarepublicadelcacao

#republicadelcacao

 RepublicaDelCacao

 @RepDelCacao

 @republicadelcacao

www.republicadelcacao.com





2.5KG / 7.5KG

WHITE CHOCOLATE ECUADOR 31%

WHITE / SINGLE ORIGIN / CREAMY

This White Chocolate Ecuador 35% is made with fresh milk, cacao butter obtained from Ecuadorian cacao, and sugar cane grown in the country's plains. These ingredients make it a versatile chocolate with notes of fresh milk and mild spices.

Ingredients:

Sugar from Ecuador, cacao butter from Ecuador, powdered whole milk from Ecuador, emulsifier (sunflower lecithin), natural vanilla extract. This product contains milk. This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

CACAO BUTTER

Cacao Butter from Ecuador.

WHOLE MILK

Ecuadorian origin.

WHITE SUGAR

Latin American origin.

FLUIDITY

NOT FLUID

TOTAL FAT

38%

SUGAR

43%

WHOLE MILK

25%

RECOMMENDED USES

Mousses
Sponge Cakes
Ganaches
Molding
Machine Enrobing
Ice Creams & Sorbets
Sauces & Beverages
Doughs
Viennoiserie

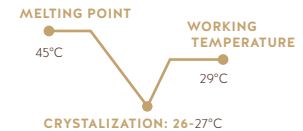


FLAVOR NOTES

Pure Milk
Vanilla
Cream



TEMPERING



STORAGE TEMPERATURE: 16-18°C SHELF LIFE: 12 MONTHS

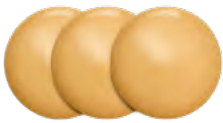


Non-Ionization Guaranteed

The milk for our white chocolate comes from a valley located at the foot of the snow-capped Cayambe volcano, at an altitude of 5,790 meters above sea level. The dairy community we work with is called Turucucho and includes more than 50 farms and 500 cows.



LEARN MORE



2.5KG / 7.5KG

WHITE CHOCOLATE ECUADOR 33% WITH ROASTED CORN

UNIQUE RECIPE / ROASTED CORN / CARAMEL COLOR

We offer an innovation in white chocolate, the result of combining the creaminess of milk, the traditional taste of organic panela, and the authentic and distinctive flavor of roasted corn. Caramel and toffee notes from the gentle caramelization of milk, combined with a pinch of salt and the richness of sugar cane syrup, create a cell-balanced flavor that highlights the roasted corn. Its caramel color, versatility, and fluidity make this chocolate ideal for creating innovative recipes.

Ingredients:

Cacao butter powdered whole milk, whole cane sugar (panela), sugar, roasted corn, emulsifier (sunflower lecithin), salt, natural vanilla extract. Contains milk. This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

CACAO BUTTER

Latinamerican origin.

PANELA

Latinamerican origin.

ANDEAN CORN

Harvested in small corn farms in Ecuador.

FLUIDITY

FLUID

WHOLE MILK

28%

TOTAL FAT

41%

PANELA

16%

ROASTED CORN

6,5%

SUGAR

16%

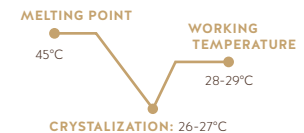
RECOMMENDED USES

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

FLAVOR NOTES

Roasted Corn	●●●●
Toffee	●●●○
Fresh Milk	●●●○
Cereal	●●●○
Pinch of Salt	●●●○

TEMPERING



STORAGE TEMPERATURE: 16-18°C SHELF LIFE: 12 MONTHS

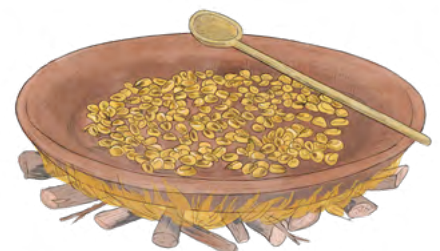
U D HALAL
Non-Ionization Guaranteed



LEARN MORE

Our corn arrives from small farms across Ecuador, at a specialized collection center in Machachi, Pichincha province. There, our production partners prepare a variety of products made with local raw ingredients, an effort that drives local industry forward and supports the economic development of farming communities in the Ecuadorian Andes. At this center, our corn is roasted and then sent on a short 30-minute trip to our factory, where our chocolate experts create our innovative Ecuador 33% White Chocolate with Andean Corn.

Regarded as "pre-Hispanic gold" for its deep connection to indigenous cultures and its association with the Sun Gold, **we have incorporated this ancient grain into one of our most innovative recipes**, a chocolate forged under the Andean sun, where the finest plots of land are dedicated to corn cultivation and harvest.





2.5KG / 7.5KG

MILK CHOCOLATE PERU 38%

ENROBING / ACIDITY / BUTTERSCOTCH NOTES

The characteristic acid flavor profile of fine cacao from Peru, is combined with notes of fresh milk, resulting in a fresh and fruity profile.

Ingredients:

Sugar, cacao butter, powdered whole milk, cacao liquor from Peru, emulsifier (sunflower lecithin), natural vanilla extract. This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

CACAO BUTTER

Fine Aroma Cacao from Peru.

WHOLE MILK

Ecuadorian origin.

WHITE SUGAR

Latin American origin.

FLUIDITY

VERY FLUID

TOTAL FAT

42%

SUGAR

36%

WHOLE MILK

25,5%

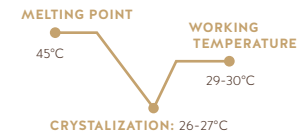
RECOMMENDED USES

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

FLAVOR NOTES

Fresh Milk
Toasted Cacao
Fruity
Butterscotch

TEMPERING



STORAGE TEMPERATURE: 16-18°C SHELF LIFE: 14 MONTHS

Non-Ionization Guaranteed



2.5KG / 7.5KG

MILK CHOCOLATE ECUADOR 40%, CARAMELIZED

NATURAL CARAMELIZATION / ENROBING / HONEY

We have recovered an old way of processing chocolate, caramelizing milk slowly and naturally. This process gives Ecuador 40% a toffee flavor, which distinguishes it from other chocolates. Its flavor profile presents notes of honey, caramelized milk and cacao.

Ingredients:

Sugar, powdered whole milk, cacao butter, cacao liquor from Ecuador, emulsifier (sunflower lecithin). Contains milk. This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

FINE AROMA CACAO

Ecuadorian origin.

WHOLE MILK

Ecuadorian origin.

WHITE SUGAR

Latin American origin.

FLUIDITY

VERY FLUID

TOTAL FAT

42%

SUGAR

30%

WHOLE MILK

30%

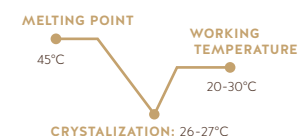
RECOMMENDED USES

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

FLAVOR NOTES

Honey
Cacao
Caramelized Milk
Toffee

TEMPERING



STORAGE TEMPERATURE: 16-18°C SHELF LIFE: 14 MONTHS

Non-Ionization Guaranteed





2.5KG / 7.5KG

DARK CHOCOLATE ECUADOR 56%

INTENSE CACAO / BITTER / LOW FLUIDITY

Dark chocolate made with fine aroma cacao from Ecuador. Its profile shows intense notes of roasted cacao, bitterness, and nuts. Due to its low cacao butter content, it is ideal for pastry and bakery.

Ingredients:

Cacao liquor from Ecuador, sugar, cacao butter, emulsifier (sunflower lecithin), natural vanilla extract. This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

FINE AROMA CACAO

Fine Aroma Cacao from Ecuador.

WHITE SUGAR

Latin American origin.

FLUIDITY

NOT FLUID

SUGAR

43%

TOTAL FAT

32%

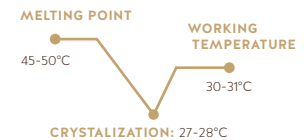
RECOMMENDED USES

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

FLAVOR NOTES

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

TEMPERING



STORAGE TEMPERATURE: 16-18°C SHELF LIFE: 18 MONTHS

UD HALAL Non-Ionization Guaranteed



2.5KG / 7.5KG

DARK CHOCOLATE ECUADOR 56% FLUID

CACAO / VERSATILE / IDEAL FOR ENROBING

Chocolate made with fine aroma cacao from Ecuador. Ideal for molding and enrobing. Our 56% fluid dark chocolate has a subtle flavor with toasted notes and mild spices undertones.

Ingredients:

Sugar, cacao liquor from Ecuador, cacao butter, emulsifier (sunflower lecithin), natural vanilla extract. This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

FINE AROMA CACAO

Fine Aroma Cacao from Ecuador.

WHITE SUGAR

Latin American origin.

FLUIDITY

FLUID

SUGAR

43%

TOTAL FAT

37%

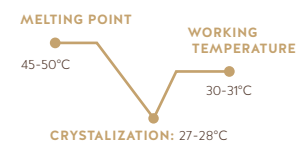
RECOMMENDED USES

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

FLAVOR NOTES

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

TEMPERING



STORAGE TEMPERATURE: 16-18°C SHELF LIFE: 18 MONTHS

UD HALAL Non-Ionization Guaranteed



2.5KG / 7.5KG

DARK CHOCOLATE PERU 62%

RED BERRIES / ACID

A chocolate made with fine aroma cacao from Peru. Its sensory profile stands out for its acid and fruity notes.

Ingredients:

Cacao liquor from Peru, sugar, cacao butter, emulsifier (sunflower lecithin). This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

FINE AROMA CACAO

Fine Aroma Cacao from Peru.

WHITE SUGAR

Latin American origin.

FLUIDITY



FLUID

SUGAR

37%

TOTAL FAT

40%

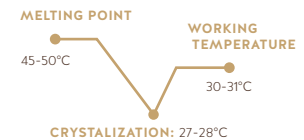
RECOMMENDED USES

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

FLAVOR NOTES

Roasted Cacao	●●●○○
Fruity	●●●○○
Acid	●●●○○
Bitter	●●●○○

TEMPERING



STORAGE TEMPERATURE: 16-18°C SHELF LIFE: 18 MONTHS



Non-Ionization Guaranteed



Peru fine cacao has taste and flavor notes of raw cacao, sugar cane syrup, caramel and berries.



2.5KG / 7.5KG

DARK CHOCOLATE DOMINICAN REPUBLIC 62%

RIPE FRUITS / CACAO / ACIDITY

This 62% dark chocolate is made with fine aroma cacao from the Dominican Republic. Its flavor profile has notes of ripe fruits, toasted cacao and slight acidity. This chocolate is ideal for ganache or enrobing.

Ingredients:

Cacao liquor from the Dominican Republic, sugar, cacao butter, emulsifying (sunflower lecithin). This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

FINE AROMA CACAO

Fine Aroma Cacao from The Dominican Republic.

WHITE SUGAR

Latin American origin.

FLUIDITY



FLUID

SUGAR

37%

TOTAL FAT

40%

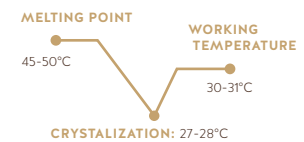
RECOMMENDED USES

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

FLAVOR NOTES

Acid	●●●●○
Ripe Fruits	●●●●○
Toasted Cacao	●●●●○

TEMPERING



STORAGE TEMPERATURE: 16-18°C SHELF LIFE: 18 MONTHS



Non-Ionization Guaranteed

NOTES
FROM THE
Caribbean



LEARN MORE



2.5KG / 7.5KG

DARK CHOCOLATE ECUADOR 65%

ORGANIC PANELA SUGAR / SPICED / CACAO

Ecuador 65% has spicy notes such as cloves, sweet pepper and complements its taste with panela, (unrefined cane sugar). Its fluidity makes it a chocolate that can be used for enrobing as well as for other purposes.

Ingredients:

Cacao liquor from Ecuador, sugar, cacao butter, whole cane sugar (panela), emulsifier (sunflower lecithin), natural vanilla extract. This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

FINE AROMA CACAO

Fine Aroma Cacao from Ecuador.

PANELA

Latin American origin.

WHITE SUGAR

Latin American origin.

FLUIDITY



VERY FLUID

TOTAL FAT

42%

SUGAR

28%

RECOMMENDED USES

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

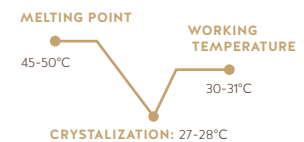


FLAVOR NOTES

Toasted Cacao
Strong Spices
Bitter



TEMPERING



STORAGE TEMPERATURE: 16-18°C SHELF LIFE: 18 MONTHS



Non-Ionization Guaranteed

Santa Marianita is home to the "Productos San Jose" Association's collection center, one of our most valuable strategic allies. Their center provides direct employment to 47 families, and impacts more than 100 indirect beneficiaries.

The small town of Santa Marianita is located northwest of Quito, within the Chocó Andino bioregion. This is where the only organic and granulated raw sugar cane in the region is produced, recognized for its good social, agricultural, and manufacturing practices.



LEARN MORE





2.5KG / 7.5KG

DARK CHOCOLATE MEXICO 66%

FRUITY / STRONG SPICES / ACID

This chocolate has been created with cacao from the Chiapas and Tabasco regions in Mexico. It has a particularly intense profile of frutal, floral and spices notes. Its 66% percentage shows toasted cacao notes, fused with yellow fruits and sweet pepper. With excellent fluidity, this chocolate is ideal for various applications in chocolate making and baking, making it a true tribute to the colourful Mexico.

Ingredients:

Cacao liquor from Mexico, sugar, cacao butter, emulsifier (sunflower lecithin). This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

FINE AROMA CACAO

Fine Aroma Cacao from Mexico.

WHITE SUGAR

Latin American origin.

FLUIDITY

VERY FLUID

SUGAR

33%

TOTAL FAT

41%

RECOMMENDED USES

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

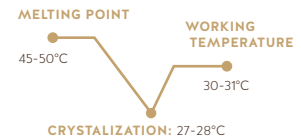


FLAVOR NOTES

Yellow Fruits
Brown Fruits
Herbal
Strong Spices
Toasted Cacao
Acid



TEMPERING



STORAGE TEMPERATURE: 16-18°C SHELF LIFE: 18 MONTHS



Non-Ionization Guaranteed



México 66%

A JOURNEY OF FLAVOR AND TRADITION



2.5KG / 7.5KG

DARK CHOCOLATE ECUADOR AMAZONÍA 75%

WOOD / NUTS / MULTI-USE

Surprising, unique, and subtle chocolate. Made with a variety of fine aroma cacao from the Ecuadorian Amazon region. Despite having a high percentage of cacao, this chocolate has a full profile with notes of nuts such as almonds and hazelnuts, intense toasted cacao with a long aftertaste, and woody notes that characterize it.

Ingredients:

Cacao liquor from the Ecuadorian Amazon, sugar, cacao butter, emulsifier (sunflower lecithin), natural vanilla extract. This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

FINE AROMA CACAO

Fine Aroma Cacao from the Ecuadorian Amazon.

WHITE SUGAR

Latin American origin.

FLUIDITY

VERY FLUID

SUGAR

24%

TOTAL FAT

42%

RECOMMENDED USES

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

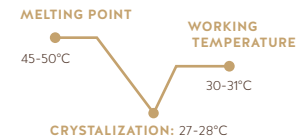


FLAVOR NOTES

Bitter
Toasted Cacao
Nuts
Woody



TEMPERING



STORAGE TEMPERATURE: 16-18°C SHELF LIFE: 18 MONTHS



Non-Ionization Guaranteed



DISCOVER IT

THE JEWEL FROM
Amazon



2.5KG / 7.5KG

MILK CHOCOLATE GROWERS CHOICE 33%

TOASTED BRIOCHE / CACAO / LOW FLUIDITY

A milk chocolate made from fine aroma cacao from Ecuador and fresh milk, with low cacao butter content, that highlights its cacao taste and soft spices.

Ingredients:

Sugar, cacao butter, powdered whole milk, cacao liquor, emulsifier (sunflower lecithin), natural vanilla extract. Contains milk. This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

FINE AROMA CACAO

Ecuadorian origin.

WHOLE MILK

Ecuadorian origin.

WHITE SUGAR

Latin American origin.

FLUIDITY

NOT FLUID

TOTAL FAT

34%

SUGAR

45,5%

WHOLE MILK

20%

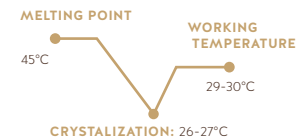
RECOMMENDED USES

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

FLAVOR NOTES

Cacao	●●●●
Fresh Milk	●●●●
Vanilla	●●●●

TEMPERING



STORAGE TEMPERATURE: 16-18°C SHELF LIFE: 14 MONTHS

UD HALAL Non-Ionization Guaranteed



2.5KG / 7.5KG

MILK CHOCOLATE ECUADOR + PERÚ 35%

CREAMY / HONEY / CACAO

This 35% milk chocolate combines fine aroma cacao beans from Ecuador and Peru, with milk from the Andean region in Ecuador. The Blend 35% offers a round, balanced and slightly fruity profile that allows a wide range of applications. Its creamy texture and high fluidity make it perfect for enrobing.

Ingredients:

Sugar, cacao butter, powdered whole milk, cacao liquor from Ecuador and Peru, emulsifier (sunflower lecithin). Contains milk. This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

FINE AROMA CACAO

Fine Aroma Cacao from Ecuador & Peru.

WHOLE MILK

Ecuadorian origin.

WHITE SUGAR

Latin American origin.

FLUIDITY

NOT FLUID

TOTAL FAT

39%

SUGAR

39%

WHOLE MILK

24%

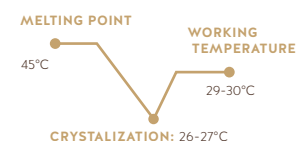
RECOMMENDED USES

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

FLAVOR NOTES

Honey	●●●●
Fresh Milk	●●●●
Cacao	●●●●

TEMPERING



STORAGE TEMPERATURE: 16-18°C SHELF LIFE: 14 MONTHS

UD HALAL Non-Ionization Guaranteed



2.5KG / 7.5KG

DARK CHOCOLATE BLEND ECUADOR + PERU 70%

TOASTED CACAO / VERSATILE / FRUITY

This 70% dark chocolate is made from a blend of fine aroma cacaos from Ecuador and Peru. We have combined the fruity profile of the beans of Peru with the toasted notes of the Ecuadorian Cacao Arriba, balancing acidity with bitterness, and also fresh fruits notes. It is a very practical chocolate and easy to use in every pastry application, it's very fluid and suitable for enrobing.

Ingredients:

Cacao liquor from Ecuador and Peru, sugar, cacao butter, emulsifier (sunflower lecithin), natural vanilla extract. This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

CACAO FINO DE AROMA

Cacao Fino de Aroma de Ecuador y Perú.

WHITE SUGAR

Latin American origin.

FLUIDITY

VERY FLUID

SUGAR

29%

TOTAL FAT

43%

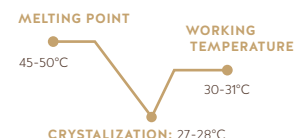
RECOMMENDED USES

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

FLAVOR NOTES

Fresh Fruits	●●●○
Acid	●●●○
Bitter	●●●○
Cacao	●●●○

TEMPERING



STORAGE TEMPERATURE: 16-18°C SHELF LIFE: 18 MONTHS

UD HALAL Non-Ionization Guaranteed



2.5KG / 7.5KG

DARK CHOCOLATE BLEND ECUADOR + DOMINICAN REPUBLIC 70%

FLUID / VERSATILE / FRUITY AND TOASTED NOTES

This 70% dark chocolate is made from a mixture of fine aroma cacao from Ecuador and the Dominican Republic. The fruity profile from the Dominican beans combined with the roasted notes of the Ecuadorian cacao, creates a chocolate of light acidity and bitterness, that ends in light notes of ripe fruits. It is a versatile chocolate for pastry applications and perfect fluidity for enrobing.

Ingredients:

Cacao liquor from Ecuador and Dominican Republic, sugar, cacao butter, emulsifier (sunflower lecithin), natural vanilla extract. This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

FINE AROMA CACAO

Fine Aroma Cacao from Ecuador & Dominican Republic.

WHITE SUGAR

Latin American origin.

FLUIDITY

VERY FLUID

SUGAR

29%

TOTAL FAT

44%

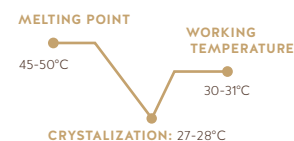
RECOMMENDED USES

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

FLAVOR NOTES

Ripe Fruits	●●●○
Toasted Cacao	●●●○
Acid	●●●○
Bitter	●●●○

TEMPERING



STORAGE TEMPERATURE: 16-18°C SHELF LIFE: 18 MONTHS

UD HALAL Non-Ionization Guaranteed



2.5KG / 7.5KG

DARK CHOCOLATE GROWERS CHOICE 71%

BLACK FRUITS / CACAO / BITTER

This recipe contains a selection of cacao from the Dominican Republic, Peru, and Ecuador, resulting in a powerful blend with a lingering flavor. It is a very fruity chocolate, with notes of black fruits, bitterness, and a slight taste of raw cacao. This combination allows it to be used in a wide variety of applications.

Ingredients:

Cacao liquor, sugar, cacao butter, emulsifier (sunflower lecithin). This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

FINE AROMA CACAO

Fine Aroma Cacao from Ecuador, Peru and The Dominican Republic.

WHITE SUGAR

Latin American origin.

FLUIDITY

VERY FLUID

SUGAR

27,5%

TOTAL FAT

43%

RECOMMENDED USES

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

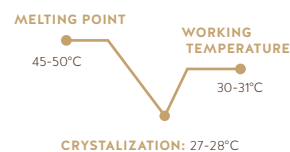


FLAVOR NOTES

Acidity
Bitter
Fruity
Raw Cacao
Black Fruits



TEMPERING



STORAGE TEMPERATURE: 16-18°C SHELF LIFE: 18 MONTHS



Non-Ionization Guaranteed

FINDS OUR CHOCOLATE IN PRACTICAL 2.5Kg PRESENTATIONS





2.5KG / 7.5KG

100% CACAO MASS DOMINICAN REPUBLIC

ACID / RAW CACAO / TOASTED CACAO

This 100% cacao liquor is obtained from fine aroma cacao beans from the Dominican Republic. The cacao beans are then toasted to reveal their characteristic acidic and bitter notes. This cacao liquor 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. This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

FINE AROMA CACAO

Fine Aroma Cacao from The Dominican Republic.

FLUIDITY



VERY FLUID

TOTAL FAT

52%

RECOMMENDED USES

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

FLAVOR NOTES

Toasted Cacao	●●●●
Acid	●●●●
Bitter	●●●●

STORAGE TEMPERATURE: 16-18°C SHELF LIFE: 24 MONTHS



Non-Ionization Guaranteed



2.5KG / 7.5KG

CACAO LIQUOR PERU 100%

ACIDITY / RED FRUITS / TOASTED CACAO

This cacao liquor is obtained from the fine aroma cacao of Peru. Our cacao beans are expertly toasted to reveal its characteristic notes of fresh fruits and acidity.

This 100% Peruvian liquor, 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 Peru. This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

FINE AROMA CACAO

Fine Aroma Cacao from Peru.

FLUIDITY



VERY FLUID

TOTAL FAT

54%

RECOMMENDED USES

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

FLAVOR NOTES

Toasted Cacao	●●●●
Acid	●●●●
Bitter	●●●●

STORAGE TEMPERATURE: 16-18°C SHELF LIFE: 24 MONTHS



Non-Ionization Guaranteed

100% PURE



CACAO BUTTER

100% ECUADOR / ADDS FLUIDITY AND SHINE / EASY TO USE

Our Pure Cacao Butter is made exclusively from cacaos harvested in Ecuador. Adding this product to your recipes will improve their fluidity and shine. Our Pure Cacao Butter is presented in fine shavings that give you better portioning control, ease of use, and reduce product waste.

Ingredients:

Cacao Butter from Ecuador. This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

CACAO BUTTER

Cacao Butter from Ecuador.

ITEM FORM

FINE SHAVINGS

TOTAL FAT

100%

FLUIDITY



VERY FLUID



1.5KG

RECOMMENDED USES

Coloring for chocolate
Velvet airbrushing
Coating
Adds fluidity
Water proofing
Texturizing

STORAGE TEMPERATURE: < 22°C SHELF LIFE: 18 MONTHS



Non-Ionization Guaranteed

SINGLE ORIGIN

100% Ecuador

DISCOVER THE BEAUTY OF FINE
CACAO BUTTER



LEARN MORE





2.25KG / 6KG

POWDERED CACAO 22-24% CACAO BUTTER

STRONG CACAO FLAVOR / NUTS / ALKALINE

Made from the blend of different origins, this cacao powder contains the highest content of cacao butter that can be found on the market, having 22-24% residual fat.

It has a wonderful tropical wood color, with rich hues of mahogany. This powder will boost the colors of your pastries. Some of its characteristics, because of being alkalized and having the residual fat percentage of 22-24%, are:

- A clean and round cacao taste for all uses.
- Baked sponges are softer and moister.
- Makes the color of glazes and sauces warmer and more attractive.
- Delicious flavors in drinks, as well as in sorbets and ice creams

Ingredients:

Cacao powder. This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

TOTAL FAT

22-24%

RECOMMENDED USES

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

FLAVOR NOTES

Cacao	● ● ● ●
Nuts	● ● ● ○
Bitter	● ● ● ○

STORAGE TEMPERATURE: 15-20°C SHELF LIFE: 18 MONTHS

 Non-Ionization Guaranteed

ECUADOR CACAO NIBS

INTENSE / PURE CACAO

Our Cacao Nibs are harvested in Ecuador. This product is ideal as a raw material for bean to bar projects, garnish for culinary use, baking and patisserie. Our Ecuador cacao nibs have an intense cacao flavor profile with toasted notes and light acidity.

Ingredients:

Cacao Beans from Ecuador. This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

FINE AROMA CACAO

Harvested in Ecuador.



1KG / 5KG

TOTAL FAT

46-50%

RECOMMENDED USES

Decoration / Texture	● ● ● ●
Culinary Use	● ● ● ●
Chocolaterie	● ● ● ●
Ice Creams & Sorbets	● ● ● ●
Bean to Bar	● ● ● ●
Doughs	● ● ● ○
Viennoserie	● ● ● ○

FLAVOR NOTES

Toasted Cacao	● ● ● ○
Acid	● ● ● ○
Bitter	● ● ● ○

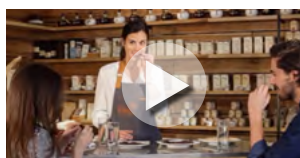
STORAGE TEMPERATURE: 16-18°C SHELF LIFE: 12 MONTHS

 Non-Ionization Guaranteed

TASTING GUIDE

Embark on an ideal journey through tastes and aromas with the tasting order we have carefully selected for you!

1		2		3		4		5	
	WHITE SINGLE ORIGIN CREAMY		UNIQUE RECIPE ROASTED CORN CARAMEL COLOR		CREAMY HONEY CACAO		ENROBING ACIDITY BUTTERSCOTCH		CARAMELIZED ENROBING HONEY
									
6		7		8		9		10	
	TOASTED BRIOCHE CACAO LOW FLUIDITY		INTENSE CACAO BITTER LOW FLUIDITY		CACAO VERSATILE ENROBING		ORGANIC PANELA SPICED CACAO		RIPE FRUITS CACAO ACIDITY
									
11		12		13		14		15	
	RED BERRIES ACID		FRUITY STRONG SPICES ACID		TOASTED CACAO VERSATILE FRUITY		FLUID VERSATILE FRUITY & TOASTED		BLACK FRUITS CACAO BITTER
									
16		17		18		19			
	WOOD NUTS MULTI-USE		INTENSE PURE CACAO		STRONG CACAO FLAVOR NUTS ALKALINE		100% ECUADOR FLUIDITY & SHINE EASY TO USE		
									



WATCH OUR
TASTING
GUIDE HERE

SINGLE ORIGIN	WEIGHT	SKU
WHITE CHOCOLATE ECUADOR 31%	2.5kg / 5.5lb	2011
	7.5kg / 16.5lb	2015
WHITE CHOCOLATE ECUADOR 33% WITH ROASTED CORN	2.5kg / 5.5lb	2403
	7.5kg / 16.5lb	2404
MILK CHOCOLATE PERU 38%	2.5kg / 5.5lb	2002
	7.5kg / 16.5lb	2014
MILK CHOCOLATE ECUADOR 40%, CARAMELIZED	2.5kg / 5.5lb	2000
	7.5kg / 16.5lb	2013
DARK CHOCOLATE ECUADOR 56%	2.5kg / 5.5lb	2203
	7.5kg / 16.5lb	2208
DARK CHOCOLATE ECUADOR 56%, FLUID	2.5kg / 5.5lb	2300
	7.5kg / 16.5lb	2301
DARK CHOCOLATE PERU 62%	2.5kg / 5.5lb	2201
	7.5kg / 16.5lb	2220
DARK CHOCOLATE DOMINICAN REPUBLIC 62%	2.5kg / 5.5lb	2133
	7.5kg / 16.5lb	2134
DARK CHOCOLATE ECUADOR 65%	2.5kg / 5.5lb	2215
	7.5kg / 16.5lb	2222
DARK CHOCOLATE MEXICO 66%	2.5kg / 5.5lb	2383
	7.5kg / 16.5lb	2384
DARK CHOCOLATE ECUADOR AMAZONÍA 75%	2.5kg / 5.5lb	2229
	7.5kg / 16.5lb	2230

BLENDS	WEIGHT	SKU
MILK CHOCOLATE GROWERS CHOICE 33%	2.5kg / 5.5lb	2001
	7.5kg / 16.5lb	2006
MILK CHOCOLATE ECUADOR + PERU 35%	2.5kg / 5.5lb	2357
	7.5kg / 16.5lb	2359
DARK CHOCOLATE ECUADOR + DOMINICAN REPUBLIC 70%	2.5kg / 5.5lb	30033
	7.5kg / 16.5lb	2393
DARK CHOCOLATE GROWERS CHOICE 71%	2.5kg / 5.5lb	2200
	7.5kg / 16.5lb	2209
100% PURE	WEIGHT	SKU
CACAO NIBS ECUADOR	1kg / 2.2lb	2353
	5kg / 11lb	2116
FINE CACAO MASS DOMINICAN REPUBLIC 100%	2.5kg / 5.5lb	2381
	7.5kg / 16.5lb	2387
POWDERED CACAO 22-24%	2.25kg / 5lb 4 x 2.25kg (9kg) / 4 x 5lb (20lb)	2101
	6kg / 13.2lb 2 x 6kg (12kg) / 2 x 13.2lb (26.4lb)	2264
CACAO BUTTER	1.5kg / 3.3lb	2398
	Box Net Weight: 4 x 1.5kg (6kg) / 4 x 3.3lb (13.2lb)	



1kg / 2.2lb

Box Net Weight:

10 x 1kg (10kg) / 10 x 2.2lb (22lb)

Total Case Weight:

11kg / 24.25lb

*Cacao Nibs Exclusive Presentation



2.5kg / 5.5lb

Box Net Weight:

4 x 2.5kg (10kg) / 4 x 5.5lb (22lb)

Total Case Weight:

11kg / 24.25lb



7.5kg / 16.5lb

Box Net Weight:

2 x 7.5kg (15kg) / 2 x 16.5lb (33lb)

Total Case Weight:

16kg / 35.27lb



Non-Ionization Guaranteed

Kosher Certified | Halal Certified | NON GMO Guaranteed | Non-Ionization Guaranteed
Chocolate Factory with FSSC Certification 22000

REPÚBLICA DEL CACAO®

www.republicadelcacao.com



#republicadelcacao

  #joinlarepublicadelcacao

República del Cacao:
Km 9 1/2 Panamericana Sur s35-60 and Condor Ñan
Phone: +(593) 2 2679 007
Quito - Ecuador