

REPÚBLICA
DEL CACAO

#joinlarepublicadelcacao



Non-Ionization Guaranteed

White Chocolate 35% Enrobing



WHITE CHOCOLATE 35% ENROBING

FRESH MILK / VANILLA / HIGH FLUIDITY

Our White Chocolate 35% Enrobing offers excellent fluidity, making it ideal for enrobing, coatings, and high-precision confectionery applications. It features a balanced sweetness with subtle vanilla notes and a creamy dairy profile.

Ingredients:

Sugar, cacao butter, whole milk powder, emulsifier (sunflower lecithin), natural vanilla extract, salt. Contains milk. May contain traces of tree nuts (almond, pecan, hazelnut), peanuts, gluten, sesame seeds, and soy proteins.

SUGAR

36,5%

WHOLE MILK

27,8%

TOTAL FAT

42,73%

FLUIDITY

VERY FLUID

STORAGE TEMPERATURE: 16-18°C

SHELF LINE: 12 MONTHS

COLOMBIA

WHOLE MILK

Ecuadorian origin.

WHITE SUGAR

Latin American origin.

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
230089 (muestra)	200g	8kg	9kg
2337	1kg	10kg	11kg
2011	2.5kg	10kg	11kg
2015	7.5kg	15kg	16kg

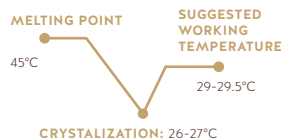
RECOMMENDED USES

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

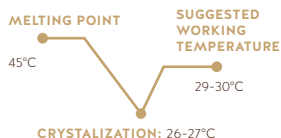
FLAVOR NOTES

Fresh milk	●●●●
Vanilla	●●●●
Heavy cream	●●●●
Salt	●●●●

MANUAL TEMPERING



MACHINE TEMPERING



PACIFIC OCEAN

ECUADOR

PERU