

Baking Range

Dark Chocolate, 48% Cacao.



DARK CHOCOLATE BATONS 48%

BAKING RANGE

Dark chocolate made with fine aroma cacao from Ecuador, designed for baking and pastry-making. Its shape and size offer an alternative that will be perfect for fillings. Its organoleptic profile with roasted cacao, nuts and toasted bread notes, will perfectly blend into your creations.

Ingredients:

Sugar, cacao liquor, cacao butter, emulsifier (sunflower lecithin), natural vanilla extract.

SUGAR

51.43%

TOTAL FAT

29.39%

FLUIDITY

LOW

STORAGE TEMPERATURE: 16-18°C

SHELF LIFE: 21 MONTHS

FINE AROMA CACAO

Fine Aroma Cacao from Ecuador.

WHITE SUGAR

Latin American origin.

RECOMMENDED USES

Bakery



FLAVOR NOTES

Roasted Cacao
Toasted Bread
Vanilla
Nuts



SKU #	UNIT	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
00000305	5.3g	1.6kg	12.2kg

