

REPÚBLICA
DEL CACAO®

#joinlarepublicadelcacao



Non-Ionization Guaranteed

Single Origin

White Chocolate Ecuador 31%



WHITE CHOCOLATE ECUADOR 31%

WHITE / SINGLE ORIGIN / CREAMY

We present the first white chocolate of Ecuadorian origin, made entirely with local products from Ecuador. The milk comes from small communities on the slopes of the Cayambe volcano, near Quito. The cacao butter obtained from Ecuadorian cacao and the sugar cane grown in the plains of the country make this a special and unique chocolate.

Ingredients:

Sugar from Ecuador, cacao butter from Ecuador, powdered whole milk from Ecuador, emulsifier (sunflower lecithin), natural vanilla extract. This product contains milk. Possible presence of nuts (almonds, hazelnuts, pecans), peanuts, gluten, sesame seeds and soy proteins.

SUGAR

43%

WHOLE MILK

25%

TOTAL FAT

38%

FLUIDITY

NOT FLUID

STORAGE TEMPERATURE: 16-18°C

SHELF LIFE: 12 MONTHS

COLOMBIA

CACAO BUTTER

Cacao Butter from Ecuador.

WHOLE MILK

Ecuadorian origin.

WHITE SUGAR

Latin American origin.

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
230089 (sample)	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	●●●●
Viennoiserie	●●●●

FLAVOR NOTES

Pure Milk	●●●●
Vanilla	●●●●
Cream	●●●●

TEMPERING



PACIFIC OCEAN

ECUADOR

PERU