

REPÚBLICA
DEL CACAO

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Single Origin

White Chocolate with Roasted Corn Ecuador 33% minimum cacao butter.



Non-Ionization Guaranteed



WHITE CHOCOLATE ECUADOR 33% WITH ROASTED CORN

UNIQUE RECIPE / ROASTED CORN / CARAMEL COLOR

We offer an innovation to 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. Its caramel and toffee notes from the light caramelization of milk combined with a pinch of salt and the taste of sugar cane syrup create a balance of flavors that enhance the notes of roasted corn. Its caramel color combined with its versatility and fluidity, make this chocolate an ideal profile for the creation of 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.

PANELA

16%

SUGAR

16%

ROASTED CORN

6,5%

WHOLE MILK

28%

TOTAL FAT

41%

FLUIDITY



STORAGE TEMPERATURE: 16-18°C

SHELF LIFE: 12 MONTHS

CACAO BUTTER

Latinamerican origin.

PANELA

Latinamerican origin.

ANDEAN CORN

Harvested in small corn farms in Ecuador.

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
2405	1kg	10kg	11kg
2403	2.5kg	10kg	11kg
2404	7.5kg	15kg	16kg

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

