

REPÚBLICA
DEL CACAO®

#joinlarepublicadelcacao



Non-Ionization Guaranteed

Single Origin

Dark Chocolate, 56% Cacao.



DARK CHOCOLATE ECUADOR 56%

INTENSE CACAO / BITTER / LOW FLUIDITY

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

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.

SUGAR

43%

TOTAL FAT

32%

FLUIDITY

NOT FLUID

STORAGE TEMPERATURE: 16-18°C

SHELF LIFE: 18 MONTHS

FINE AROMA CACAO

Fine Aroma Cacao from Ecuador.

WHITE SUGAR

Latin American origin.

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
230086 (sample)	200g	8kg	9kg
2341	1kg	10kg	11kg
2203	2.5kg	10kg	11kg
2208	7.5kg	15kg	16kg

RECOMMENDED USES

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



FLAVOR NOTES

Roasted Cacao
Toasted Bread
Bitter
Vanilla
Nuts
Acid



TEMPERING

