

REPÚBLICA
DEL CACAO®

#joinlarepublicadelcacao



Non-Ionization Guaranteed

Single Origin

Dark Fluid Chocolate, 56% Cacao.



DARK CHOCOLATE ECUADOR 56% FLUID

CACAO / VERSATILE / IDEAL FOR ENROBING

Chocolate made with fine aroma cacao from Ecuador. Ideal for molding and enrobing. Our 56% fluid dark chocolate has a subtle flavor with toasted notes and mild spices undertones.

Ingredients:

Sugar, cacao liquor from Ecuador, cacao butter, emulsifier (sunflower lecithin), natural vanilla extract. Possible presence of nuts (almonds, hazelnuts, pistachios, pecans), peanuts, gluten, sesame seeds and soy proteins.

SUGAR

43%

TOTAL FAT

37%

FLUIDITY



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
230132 (sample)	200g	8kg	9kg
2349	1kg	10kg	11kg
2300	2.5kg	10kg	11kg
2301	7.5kg	15kg	16kg

RECOMMENDED USES

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

FLAVOR NOTES

Toasted Cacao	●○○○
Bitter	●○○○
Toasted Bread	●○○○
Nuts	●○○○
Vanilla	●○○○

TEMPERING

