

REPÚBLICA
DEL CACAO®

#joinlarepublicadelcacao

Single Origin

Dark Chocolate, 65% Cacao.



Non-Ionization Guaranteed



DARK CHOCOLATE ECUADOR 65%

ORGANIC PANELA SUGAR / SPICED / CACAO

Ecuador 65% has spicy notes such as cloves, sweet pepper and complements its taste with panela, (unrefined cane sugar). Its fluidity makes it a chocolate that can be used for enrobing as well as for other purposes.

Ingredients:

Cacao liquor from Ecuador, sugar, cacao butter, whole cane sugar (panela), emulsifier (sunflower lecithin), natural vanilla extract. This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

SUGAR

28%

TOTAL FAT

42%

FLUIDITY



VERY FLUID

STORAGE TEMPERATURE: 16-18°C

SHELF LIFE: 18 MONTHS

FINE AROMA CACAO

Fine Aroma Cacao from Ecuador.

PANELA

Latin American origin.

WHITE SUGAR

Latin American origin.

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
230087 (sample)	200g	8kg	9kg
2342	1kg	10kg	11kg
2215	2.5kg	10kg	11kg
2222	7.5kg	15kg	16kg

RECOMMENDED USES

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

FLAVOR NOTES

Toasted Cacao	●●○○
Strong Spices	●○○○
Bitter	●○○○

TEMPERING

