

REPÚBLICA
DEL CACAO®

#joinlarepublicadelcacao



Non-Ionization Guaranteed

Single Origin

Dark Chocolate, 75% Cacao.



DARK CHOCOLATE ECUADOR AMAZONÍA 75%

WOOD / NUTS / MULTI-USE

Surprising, unique, and subtle chocolate. Made with a variety of fine aroma cacao from the Ecuadorian Amazon region. Despite having a high percentage of cacao, this chocolate has a full profile with notes of nuts such as almonds and hazelnuts, intense toasted cacao with a long aftertaste, and woody notes that characterize it.

Ingredients:

Cacao liquor from the Ecuadorian Amazon, 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

24%

TOTAL FAT

42%

FLUIDITY



VERY FLUID

STORAGE TEMPERATURE: 16-18°C

SHELF LIFE: 18 MONTHS

FINE AROMA CACAO

Fine Aroma Cacao from the Ecuadorian Amazon.

WHITE SUGAR

Latin American origin.

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
230131 (sample)	200g	8kg	9kg
2344	1kg	10kg	11kg
2229	2.5kg	10kg	11kg
2230	7.5kg	15kg	16kg

RECOMMENDED USES

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

FLAVOR NOTES

Bitter	●○○○
Toasted Cacao	●●○○
Nuts	●●●●
Woody	●●●○

TEMPERING

