



100% Pure

Pure Cacao liquor, 100% Cacao.



Non-Ionization Guaranteed



ECUADOR CACAO NIBS

INTENSE / PURE CACAO

Our Cacao Nibs are harvested in Ecuador. This product is ideal as a raw material for bean to bar projects, garnish for culinary use, baking and patisserie. Our Ecuador cacao nibs have an intense cacao flavor profile with toasted notes and light acidity.

Ingredients:

Cacao Beans from Ecuador. This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

TOTAL FAT

46-50%

STORAGE TEMPERATURE: 16-18°C

SHELF LIFE: 12 MONTHS

FINE AROMA CACAO

Harvested in Ecuador.

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
230147 (sample)	200g	8kg	9kg
2353	1kg	12kg	13kg
2116	5kg	10kg	11kg

RECOMMENDED USES

Decoration / Texture	● ● ● ●
Culinary Use	● ● ● ●
Chocolaterie	● ● ● ●
Ice Creams & Sorbets	● ● ● ●
Bean to Bar	● ● ● ●
Doughs	● ● ● ○
Viennoserie	● ● ● ○

FLAVOR NOTES

Toasted Cacao	● ● ● ○
Acid	● ● ● ○
Bitter	● ● ● ○

