

REPÚBLICA
DEL CACAO®

#joinlarepublicadelcacao



Non-Ionization Guaranteed

Blends

Milk Chocolate, Blends 35% Cacao



MILK CHOCOLATE ECUADOR + PERÚ 35%

CREAMY / HONEY / CACAO

This 35% milk chocolate combines fine aroma cacao beans from Ecuador and Peru, with milk from the Andean region in Ecuador. The Blend 35% offers a round, balanced and slightly fruity profile that allows a wide range of applications. Its creamy texture and high fluidity make it perfect for enrobing.

Ingredients:

Sugar, cacao butter, powdered whole milk, cacao liquor from Ecuador and Peru, emulsifier (sunflower lecithin). Contains milk. This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

SUGAR

39%

WHOLE MILK

24%

TOTAL FAT

39%

FLUIDITY

NOT FLUID

STORAGE TEMPERATURE: 16-18°C

SHELF LIFE: 14 MONTHS

FINE AROMA CACAO

Fine Aroma Cacao from Ecuador & Peru.

WHOLE MILK

Ecuadorian origin.

WHITE SUGAR

Latin American origin.

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
230148 (sample)	200g	4.8kg	5.8kg
2362	1kg	10kg	11kg
2357	2.5kg	10kg	11kg
2359	7.5kg	15kg	16kg

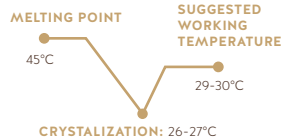
RECOMMENDED USES

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

FLAVOR NOTES

Honey	●○○○
Fresh Milk	●○○○
Cacao	●○○○

TEMPERING



PACIFIC OCEAN

COLOMBIA

ECUADOR

PERU