

REPÚBLICA
DEL CACAO®

#joinlarepublicadelcacao



Non-Ionization Guaranteed

Blends

Dark Chocolate, 70% Cacao.



DARK CHOCOLATE BLEND ECUADOR + PERU 70%

TOASTED CACAO / VERSATILE / FRUITY

This 70% dark chocolate is made from a blend of fine aroma cacaos from Ecuador and Peru. We have combined the fruity profile of the beans of Peru with the toasted notes of the Ecuadorian Cacao Arriba, balancing acidity with bitterness, and also fresh fruits notes. It is a very practical chocolate and easy to use in every pastry application, it's very fluid and suitable for enrobing.

Ingredients:

Cacao liquor from Ecuador and Peru, 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

29%

TOTAL FAT

43%

FLUIDITY



VERY FLUID

STORAGE TEMPERATURE: 16-18°C

SHELF LIFE: 18 MONTHS

FINE AROMA CACAO

Fine Aroma Cacao from Ecuador and Peru.

WHITE SUGAR

Latin American origin.

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
230129 (sample)	200g	8kg	9kg
2343	1kg	10kg	11kg
2234	2.5kg	10kg	11kg
2235	7.5kg	15kg	16kg

RECOMMENDED USES

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

FLAVOR NOTES

Fresh Fruits	●●●○
Acid	●●○○
Bitter	●●○○
Cacao	●●○○

TEMPERING

