

REPÚBLICA
DEL CACAO®

republicadelcacao.com

Blends

Milk Chocolate 33% Cacao



Non-Ionization Guaranteed



MILK CHOCOLATE GROWERS CHOICE 33%

TOASTED BRIOCHE / CACAO / LOW FLUIDITY

A milk chocolate made from fine aroma cacao from Ecuador and fresh milk, with low cacao butter content, that highlights it's cacao taste and soft spices.

Ingredients:

Sugar, cacao butter, powdered whole milk, cacao liquor, emulsifier (sunflower lecithin), natural vanilla extract. Contains milk. Possible presence of nuts (almonds, hazelnuts, pecan nuts), peanuts, gluten, sesame seeds and soy proteins.

SUGAR

45,5%

WHOLE MILK

20%

TOTAL FAT

34%

FLUIDITY

NOT FLUID

STORAGE TEMPERATURE: 16-18°C

SHELF LIFE: 14 MONTHS

FINE AROMA CACAO

Ecuadorian origin.

WHOLE MILK

Ecuadorian origin.

WHITE SUGAR

Latin American origin.

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
230081 (sample)	200g	4.8kg	5.8kg
2338	1kg	10kg	11kg
2001	2.5kg	10kg	11kg
2006	7.5kg	15kg	16kg

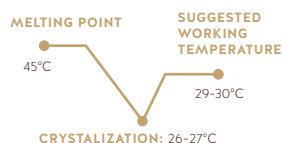
RECOMMENDED USES

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

FLAVOR NOTES

Cacao	●●●○
Fresh Milk	●●●○
Vanilla	●●●○

TEMPERING



PACIFIC OCEAN

COLOMBIA

ECUADOR

PERÚ