

REPÚBLICA
DEL CACAO®

#joinlarepublicadelcacao

Blends

Dark Chocolate, 71% Cacao.



Non-Ionization Guaranteed



DARK CHOCOLATE GROWERS CHOICE 71%

BLACK FRUITS / CACAO / BITTER

This recipe contains a selection of cacao from the Dominican Republic, Peru, and Ecuador, resulting in a powerful blend with a lingering flavor. It is a very fruity chocolate, with notes of black fruits, bitterness, and a slight taste of raw cacao. This combination allows it to be used in a wide variety of applications.

Ingredients:

Cacao liquor, sugar, cacao butter, emulsifier (sunflower lecithin). This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

SUGAR

27,5%

TOTAL FAT

43%

FLUIDITY



VERY FLUID

HAITI



DOMINICAN
REPUBLIC

CARIBBEAN SEA

STORAGE TEMPERATURE: 16-18°C

SHELF LIFE: 18 MONTHS

FINE AROMA CACAO

Fine Aroma Cacao from Ecuador, Peru and The Dominican Republic.

WHITE SUGAR

Latin American origin.

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
230083 (sample)	200g	8kg	9kg
2363	1kg	10kg	11kg
2200	2.5kg	10kg	11kg
2209	7.5kg	15kg	16kg

RECOMMENDED USES

Mousses
Sponge Cakes
Ganaches
Molding
Machine enrobing
Ice Creams & Sorbets
Sauces & Beverages
Doughs
Viennoiserie



FLAVOR NOTES

Acidity
Bitter
Fruity
Raw Cacao
Black Fruits



TEMPERING

