

REPÚBLICA
DEL CACAO®

#joinlarepublicadelcacao

Single Origin

Dark Chocolate, 62% Cacao minimum.



Non-Ionization Guaranteed



DARK CHOCOLATE MEXICO 66%

FRUITY / STRONG SPICES / ACID

This chocolate has been created with cacao from the Chiapas and Tabasco regions in Mexico. It has a particularly intense profile of frutal, floral and spices notes. Its 66% percentage shows toasted cacao notes, fused with yellow fruits and sweet pepper. With excellent fluidity, this chocolate is ideal for various applications in chocolate making and baking, making it a true tribute to the colourful Mexico.

Ingredients:

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

SUGAR

33%

TOTAL FAT

41%

FLUIDITY



VERY FLUID

STORAGE TEMPERATURE: 16-18°C

SHELF LIFE: 18 MONTHS

FINE AROMA CACAO

Fine Aroma Cacao from Mexico.

WHITE SUGAR

Latin American origin.

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
230180 (sample)	200g	8kg	9kg
2385	1kg	10kg	11kg
2383	2.5kg	10kg	11kg
2384	7.5kg	15kg	16kg

RECOMMENDED USES

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

FLAVOR NOTES

Yellow Fruits	●●●●
Brown Fruits	●●●●
Herbal	●●●●
Strong Spices	●●●●
Toasted Cacao	●●●●
Acid	●●●●

TEMPERING

