



100% Pure

Pure Cacao Liquor 100% Cacao.



Non-Ionization Guaranteed



CACAO LIQUOR PERU 100%

ACIDITY / RED FRUITS / TOASTED CACAO

This cacao liquor is obtained from the fine aroma cacao of Peru. Our cacao beans are expertly toasted to reveal its characteristic notes of fresh fruits and acidity.

This 100% Peruvian liquor, lets you to customize the percentage of cacao in chocolate bars, and is ideal to intensify the taste and color of your creations.

Ingredients:

Cacao liquor from Peru. Possible presence of nuts (almonds, hazelnuts, pecan nuts), peanuts, gluten, sesame seeds and soy proteins.

TOTAL FAT

54%

FLUIDITY



VERY FLUID

STORAGE TEMPERATURE: 16-18°C

SHELF LIFE: 24 MONTHS

FINE AROMA CACAO

Fine Aroma Cacao from Peru.

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
2346	1kg	10kg	11kg
2100	2.5kg	10kg	11kg
2104	7.5kg	15kg	16kg

RECOMMENDED USES

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

FLAVOR NOTES

Toasted Cacao	●●●●
Acid	●●●●
Bitter	●●●●

