

REPÚBLICA
DEL CACAO®

#joinlarepublicadelcacao

Single Origin

Milk Chocolate, 38% Cacao.



Non-Ionization Guaranteed



MILK CHOCOLATE PERU 38%

ENROBING / ACIDITY / BUTTERSCOTCH NOTES

The characteristic acidic profile of Peru's fine aroma cacao is combined with fresh milk notes that result in a fresh and fruity profile.

Ingredients:

Sugar, cacao butter, powdered whole milk, cacao liquor from Peru, emulsifier (sunflower lecithin), natural vanilla extract. Contains milk. This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

SUGAR

36%

WHOLE MILK

25,5%

TOTAL FAT

42%

FLUIDITY

VERY FLUID

STORAGE TEMPERATURE: 16-18°C

SHELF LIFE: 14 MONTHS

CACAO BUTTER

Fine Aroma Cacao from Peru.

WHOLE MILK

Ecuadorian origin.

WHITE SUGAR

Latin American origin.

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
230082 (sample)	200g	8kg	9kg
2339	1kg	10kg	11kg
2002	2.5kg	10kg	11kg
2014	7.5kg	15kg	16kg

RECOMMENDED USES

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



FLAVOR NOTES

Fresh Milk
Toasted Cacao
Butterscotch
Fruity



TEMPERING

