

REPÚBLICA
DEL CACAO®

#joinlarepublicadelcacao

Single Origin

Dark Chocolate, 62% Cacao.



Non-Ionization Guaranteed



DARK CHOCOLATE PERU 62%

RED BERRIES / ACID

A chocolate made with fine aroma cacao from Peru. Its sensory profile stands out for its acid and fruity notes.

Ingredients:

Cacao liquor from Peru, sugar, cacao butter, emulsifier (sunflower lecithin). Possible presence of nuts (almonds, hazelnuts, pecans), peanuts, gluten, sesame seeds and soy proteins.

SUGAR

37%

TOTAL FAT

40%

FLUIDITY



FLUID

STORAGE TEMPERATURE: 16-18°C

SHELF LIFE: 18 MONTHS

FINE AROMA CACAO

Fine Aroma Cacao from Peru.

WHITE SUGAR

Latin American origin.

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
230084 (sample)	200g	8kg	9kg
2350	1kg	10kg	11kg
2201	2.5kg	10kg	11kg
2220	7.5kg	15kg	16kg

RECOMMENDED USES

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

FLAVOR NOTES

Roasted Cacao	●●○○
Fruity	●●●●
Acid	●●●●
Bitter	●○○○

TEMPERING

