

REPÚBLICA
DEL CACAO®

#joinlarepublicadelcacao

100% Pure

Cacao Liquor, 100% Minimum Cacao.



Non-Ionization Guaranteed



100% CACAO MASS DOMINICAN REPUBLIC

ACID / RAW CACAO / TOASTED CACAO

This 100% cacao liquor is obtained from fine aroma cacao beans from the Dominican Republic. The cacao beans are then toasted to reveal their characteristic acidic and bitter notes. This cacao 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 the Dominican Republic. Possible presence of nuts (almonds, hazelnuts, pecans), peanuts, gluten, sesame seeds and soy protein.

TOTAL FAT

52%

FLUIDITY



VERY FLUID

STORAGE TEMPERATURE: 16-18°C

SHELF LIFE: 24 MONTHS

HAITI



CACAO

DOMINICAN
REPUBLIC

CARIBBEAN SEA

FINE AROMA CACAO

Fine Aroma Cacao from The Dominican Republic.

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
230083 (sample)	200g	8kg	9kg
2391	1kg	10kg	11kg
2381	2.5kg	10kg	11kg
2387	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

