

REPÚBLICA
DEL CACAO®

#joinlarepublicadelcacao



Non-Ionization Guaranteed

Single Origin

Dark Chocolate 62% Minimum Cacao.



DARK CHOCOLATE DOMINICAN REPUBLIC 62%

RIPE FRUITS / CACAO / ACIDITY

This 62% dark chocolate is made with fine aroma cacao from the Dominican Republic. Its flavor profile has notes of ripe fruits, toasted cacao and slight acidity. This chocolate is ideal for ganache or enrobing.

Ingredients:

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

SUGAR

37%

TOTAL FAT

40%

FLUIDITY



FLUID

STORAGE TEMPERATURE: 16-18°C

SHELF LIFE: 18 MONTHS



DOMINICAN
REPUBLIC

CARIBBEAN
SEA

FINE AROMA CACAO

Fine Aroma Cacao from The Dominican Republic.

WHITE SUGAR

Latin American origin.

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
230172 (sample)	200g	8kg	9kg
2135	1kg	10kg	11kg
2133	2.5kg	10kg	11kg
2134	7.5kg	15kg	16kg

RECOMMENDED USES

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

FLAVOR NOTES

Acid	●●●●
Ripe Fruits	●●●●
Toasted Cacao	●●●●

TEMPERING

