

REPÚBLICA
DEL CACAO®

#joinlarepublicadelcacao



Non-Ionization Guaranteed

Blends

Dark Chocolate, 70% Cacao.



DARK CHOCOLATE BLEND ECUADOR + DOMINICAN REPUBLIC 70%

FLUID / VERSATILE / FRUITY AND TOASTED NOTES

This 70% dark chocolate is made from a mixture of fine aroma cacao from Ecuador and the Dominican Republic. The fruity profile from the Dominican beans combined with the roasted notes of the Ecuadorian cacao, creates a chocolate of light acidity and bitterness, that ends in light notes of ripe fruits. It is a versatile chocolate for pastry applications and perfect fluidity for enrobing.

Ingredients:

Cacao liquor from Ecuador and Dominican Republic, sugar, cacao butter, emulsifier (sunflower lecithin), natural vanilla extract. Possible presence of nuts (almonds, hazelnuts, pecans), peanuts, gluten, sesame seeds and soy proteins.

SUGAR

29%

TOTAL FAT

44%

FLUIDITY



VERY FLUID

STORAGE TEMPERATURE: 16-18°C

SHELF LIFE: 18 MONTHS



DOMINICAN
REPUBLIC

CARIBBEAN SEA

FINE AROMA CACAO

Fine Aroma Cacao from Ecuador & Dominican Republic.

WHITE SUGAR

Latin American origin.

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
230175 (sample)	200g	8kg	9kg
2394	1kg	10kg	11kg
30033	2.5kg	10kg	11kg
2393	7.5kg	15kg	16kg

RECOMMENDED USES

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

FLAVOR NOTES

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

TEMPERING

