REPÚBLICA DEL CACAO

#joinlarepublicadelcacao

Single Origin

Milk Chocolate, 40% Cacao.

Non-Ionization Guaranteed





MILK CHOCOLATE ECUADOR 40%, CARAMELIZED

NATURAL CARAMELIZATION / ENROBING / HONEY

We have recovered an old way of processing chocolate, caramelizing milk slowly and naturally. This process gives Ecuador 40% a toffee flavor, which distinguishes it from other chocolates. Its flavor profile presents notes of honey, caramelized milk and cacao.

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

SUGAR	WHOLE MILK	TOTAL FAT	FLUIDITY
30%	30%	42%	VERY FLUID

STORAGE TEMPERATURE: 16-18°C **SHELF LIFE:** 14 MONTHS

FINE AROMA CACAO
Ecuadorian origin.

WHOLE MILK
Ecuadorian origin.

WHITE SUGAR
Latin American origin.

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
230080 (sample)	200g	8kg	9kg
2340	1kg	10kg	11kg
2000	2.5kg	10kg	11kg
2013	7.5kg	15kg	16kg

RECOMMENDED USES

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

FLAVOR NOTES

Honey	●●○○
Cacao	●●○○
Caramelized Milk	●●●○
Toffee	●●○○

TEMPERING



