

REPÚBLICA DEL CACAO

GLOBAL MARKET

2026 CATALOG

Certified B Corporation

LOCAL BRAND GLOBAL IMPACT

social • environmental • economical



REPÚBLICA DEL CACAO

República del Cacao was born in 2005 when our Ecuadorian founders, the Chiriboga brothers, walked into a chocolate shop in Paris and asked to taste the finest chocolate available. The shop assistant brought them the mostprized chocolate in the store.

The brothers, amazed and thrilled, couldn't hide their surprise upon discovering that the cacao in this very special chocolate came from the renowned Guayaquil region in their home country, Ecuador. Although they knew of Ecuador's cacao heritage, they had never realized that their cacao was among the best in the world and used to produce some of the finest chocolates.

At that moment, República del Cacao was born, with the purpose of producing the most authentic Latin American chocolate in collaboration with local communities, sustainably developing fine aroma cacao at its origin.

Since then, we have made great strides, launching our consumer chocolates in 2007 and our professional line in 2014. Today, our chocolates are distributed worldwide, and we take pride in being chosen by the best pastry chefs and chocolatiers.

Our unique equatorial climate and rich, varied biodiversity provides the perfect conditions for growing cacao and we are proud to produce our chocolate entirely in Latin America, with natural local ingredients.

We hope you enjoy our chocolate as much as we loved creating it.

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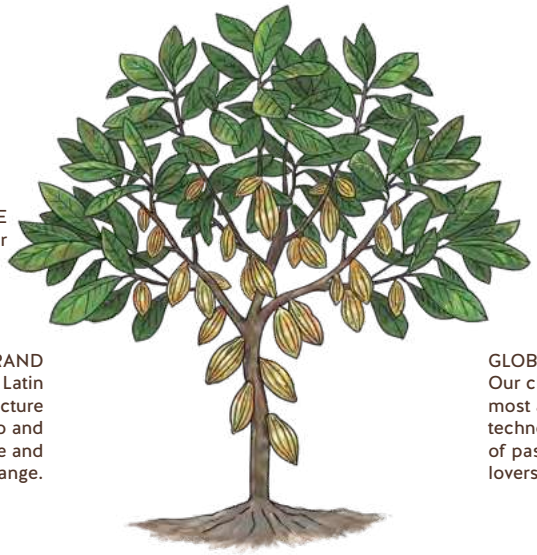
WE CREATE THE MOST AUTHENTIC LATIN-AMERICAN CHOCOLATE WORKING TOGETHER WITH LOCAL COMMUNITIES AND DEVELOPING SUSTAINABILE FINE CACAO PRODUCTION AT ITS SOURCE.

As República del Cacao develops and works on becoming a company for the future, we have met the highest standards of social and environmental performance, transparency, and social responsibility while looking to balance profit with our purpose. As a result, we've received the B Corp certification recognizing our efforts to develop an economic system that is more inclusive, equitable, and sustainable for all.

Certified B Corporation
LOCAL BRAND GLOBAL IMPACT
social • environmental • economical

WE CREATE OUR CHOCOLATES BASED ON 4 PILLARS THAT GUIDE OUR EFFORTS

• FINE CACAO • EXCELLENCE • COMMUNITY • AUTHENTICITY



We produce HIGH-QUALITY FINE AROMA chocolate in Ecuador

We are a BCORP CERTIFIED COMPANY
A chocolate with purpose.

WE ARE A LOCAL BRAND
We assure economic development in Latin America through local investment in infrastructure & technology, regional purchase of cacao and ingredients, local production of chocolate and strengthening knowledge exchange.

GLOBAL IMPACT
Our chocolate is produced locally with the most advanced techniques and state-of-the-art technology; it is consumed globally by a community of passionate, inspired, and conscious chocolate lovers and professionals in over 20 countries.

REPÚBLICA® DEL CACAO



INGREDIENTS OF ORIGIN

We work directly with partener farmers to develop impactful projects that secure a sustainable future for agriculture and chocolate production. All our ingredients are 100% Latin American.

Fine Cacao	We craft our chocolates exclusively with Fine Aroma Cacao from Ecuador, Peru, Mexico and The Dominican Republic.
Milk	Pure whole milk from the Andes mountain range.
Panela	We honor this ancient grain by incorporating it into one of our most innovative recipes, sourced from non-GMO Latin American producers.
Corn	We honor this ancient grain by incorporating it into one of our most innovative recipes, sourced from non-GMO Latin American producers.

FINE CACAO COLLECTION CENTER
VINCES-ECUADOR

CAYAMBE-ECUADOR
MILKING COMMUNITY





PANELA PRODUCTION & SUGAR CANE
PLANTATION
STA. MARIANITA, PACTO-ECUADOR





OUR CORPORATE CHEF

Andrea López is the Corporate Chef, responsible for conducting courses and materclasses both locally and internationally, validating the uses and applications of new products, developing recipes, and participating in brand events.

"Pastry and chocolate have gone from being my profession to become my passion and my day to day. It is the path by which I can express my creativity, my way of thinking and feeling. I have fun, I laugh, I get stressed, I worry, I get surprised, and I discover, all that I love. Pastry and chocolate are now part of my life and of who I am."
- Andrea López.



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Stay in touch with our friends, chefs and discover our new recipes and the Republica del Cacao chocolate world!

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www.republicadelcacao.com







2.5KG / 7.5KG

WHITE CHOCOLATE ECUADOR 31%

WHITE / SINGLE ORIGIN / CREAMY

This White Chocolate Ecuador 35% is made with fresh milk, cacao butter obtained from Ecuadorian cacao, and sugar cane grown in the country's plains. These ingredients make it a versatile chocolate with notes of fresh milk and mild spices.

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

CACAO BUTTER
Cacao Butter from Ecuador.

WHOLE MILK
Ecuadorian origin.

WHITE SUGAR
Latin American origin.

FLUIDITY
NOT FLUID

SUGAR
43%

TOTAL FAT
38%

WHOLE MILK
25%

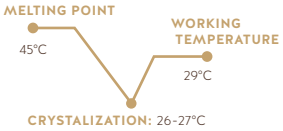
RECOMMENDED USES

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

FLAVOR NOTES

Pure Milk	●●●●
Vanilla	●●○○
Cream	●●○○

TEMPERING



STORAGE TEMPERATURE: 16-18°C **SHELF LIFE:** 12 MONTHS

Non-Ionization Guaranteed







2.5KG / 7.5KG

WHITE CHOCOLATE ECUADOR 33% WITH ROASTED CORN

UNIQUE RECIPE / ROASTED CORN / CARAMEL COLOR

We offer an innovation in white chocolate, the result of combining the creaminess of milk, the traditional taste of organic panela, and the authentic and distinctive flavor of roasted corn. Caramel and toffee notes from the gentle caramelization of milk, combined with a pinch of salt and the richness of sugar cane syrup, create a cell-balanced flavor that highlights the roasted corn. Its caramel color, versatility, and fluidity make this chocolate ideal for creating innovative recipes.

Ingredients:
Cacao butter powdered whole milk, whole cane sugar (panela), sugar, roasted corn, emulsifier (sunflower lecithin), salt, natural vanilla extract. Contains milk. This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

CACAO BUTTER
Latinamerican origin.

PANELA
Latinamerican origin.

ANDEAN CORN
Harvested in small corn farms in Ecuador.

FLUIDITY
FLUID

WHOLE MILK
28%

TOTAL FAT
41%

PANELA
16%

ROASTED CORN
6,5%

SUGAR
16%

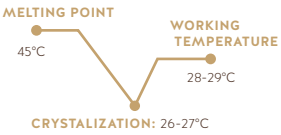
RECOMMENDED USES

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

FLAVOR NOTES

Roasted Corn	●●●●
Toffee	●●○○
Fresh Milk	●●○○
Cereal	●●○○
Pinch of Salt	●○○○

TEMPERING



STORAGE TEMPERATURE: 16-18°C **SHELF LIFE:** 12 MONTHS

UD HALAL
Non-Ionization Guaranteed



DISCOVER MORE

Our corn arrives from small farms across Ecuador, at a specialized collection center in Machachi, Pichincha province. There, our production partners prepare a variety of products made with local raw ingredients, an effort that drives local industry forward and supports the economic development of farming communities in the Ecuadorian Andes. At this center, our corn is roasted and then sent on a shhirt 30-minute trip to our factory, where our chocolate experts create our innovative Ecuador 33% White Chocolate with Andean Corn.

Regarded as “pre-Hispanic gold” for its deep connection to indigenous cultures and its association with the Sun Gold, **we have incorporated this ancient grain into one of our most innovative recipes**, a chocolate forged under the Andean sun, where the finest plots of land are dedicated to corn cultivation and harvest.







2.5KG / 7.5KG

MILK CHOCOLATE PERU 38%

ENROBING / ACIDITY / BUTTERSCOTCH NOTES

The characteristic acid flavor profile of fine cacao from Peru, is combined with notes of fresh milk, resulting in a fresh and fruity profile.

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

CACAO BUTTER
Fine Aroma Cacao from Peru.

WHOLE MILK
Ecuadorian origin.

WHITE SUGAR
Latin American origin.

FLUIDITY
VERY FLUID

TOTAL FAT
42%

SUGAR
36%

WHOLE MILK
25,5%

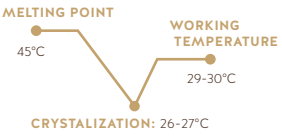
RECOMMENDED USES

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

FLAVOR NOTES

Fresh Milk	●●●○
Toasted Cacao	●●○○
Fruity	●○○○
Butterscotch	●●○○

TEMPERING



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

UD HALAL
Non-Ionization Guaranteed





2.5KG / 7.5KG

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.

FINE AROMA CACAO
Ecuadorian origin.

WHOLE MILK
Ecuadorian origin.

WHITE SUGAR
Latin American origin.

FLUIDITY
VERY FLUID

TOTAL FAT
42%

SUGAR
30%

WHOLE MILK
30%

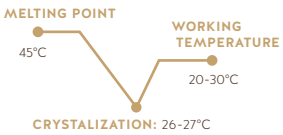
RECOMMENDED USES

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

FLAVOR NOTES

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

TEMPERING



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

UD HALAL
Non-Ionization Guaranteed





2.5KG / 7.5KG

DARK CHOCOLATE ECUADOR 56%

INTENSE CACAO / BITTER / LOW FLUIDITY

Dark chocolate made with fine aroma cacao from Ecuador. Its profile shows intense notes of roasted cacao, bitterness, and nuts. Due to its low cacao butter content, it is ideal for pastry and bakery.

Ingredients:
Cacao liquor from Ecuador, sugar, cacao butter, emulsifier (sunflower lecithin), natural vanilla extract. This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

FINE AROMA CACAO
Fine Aroma Cacao from Ecuador.

WHITE SUGAR
Latin American origin.

FLUIDITY
NOT FLUID

TOTAL FAT
32%

SUGAR
43%

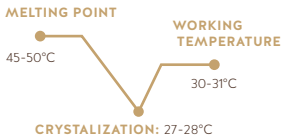
RECOMMENDED USES

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

FLAVOR NOTES

Roasted Cacao	●●●○
Toasted Bread	●●○○
Bitter	●●●○
Vanilla	●●○○
Nuts	●●○○
Acid	●○○○

TEMPERING



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

D HALAL
Non-Ionization Guaranteed





2.5KG / 7.5KG

DARK CHOCOLATE ECUADOR 56% FLUID

CACAO / VERSATILE / IDEAL FOR ENROBING

Chocolate made with fine aroma cacao from Ecuador. Ideal for molding and enrobing. Our 56% fluid dark chocolate has a subtle flavor with toasted notes and mild spices undertones.

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

FINE AROMA CACAO
Fine Aroma Cacao from Ecuador.

WHITE SUGAR
Lartin American origin.

FLUIDITY
FLUID

TOTAL FAT
37%

SUGAR
43%

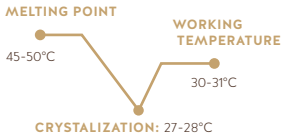
RECOMMENDED USES

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

FLAVOR NOTES

Toasted Cacao	●○○○
Bitter	●○○○
Toasted Bread	●○○○
Nuts	●○○○
Vanilla	●○○○

TEMPERING



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

D HALAL
Non-Ionization Guaranteed





2.5KG / 7.5KG

DARK CHOCOLATE PERU 62%

FRUITY / 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). This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

FINE AROMA CACAO
Fine Aroma Cacao from Peru.

WHITE SUGAR
Latin American origin.

FLUIDITY
FLUID

SUGAR
37%

TOTAL FAT
40%

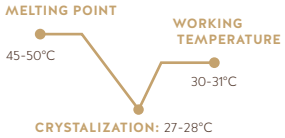
RECOMMENDED USES

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

FLAVOR NOTES

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

TEMPERING



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

Non-Ionization Guaranteed



Peru fine cacao has taste and flavor notes of raw cacao, sugar cane syruo, and fruity tones.





2.5KG / 7.5KG

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, emulsifying (sunflower lecithin). This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

FINE AROMA CACAO
Fine Aroma Cacao form The Dominican Republic.

WHITE SUGAR
Latin American origin.

FLUIDITY
FLUID

SUGAR
37%

TOTAL FAT
40%

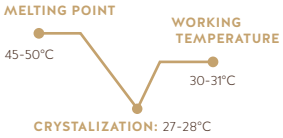
RECOMMENDED USES

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

FLAVOR NOTES

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

TEMPERING



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

Non-Ionization Guaranteed







2.5KG / 7.5KG

DARK CHOCOLATE ECUADOR 65%

ORGANIC PANELA SUGAR / SPICED / CACAO

Ecuador 65% has spicy notes such as cloves, sweet pepper and complements its taste with panela, (unrefined cane sugar). Its fluidity makes it a chocolate that can be used for enrobing as well as for other purposes.

Ingredients:
Cacao liquor from Ecuador, sugar, cacao butter, whole cane sugar (panela), emulsifier (sunflower lecithin), natural vanilla extract. This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

FINE AROMA CACAO
Fine Aroma Cacao from Ecuador.

PANELA
Latin American origin.

WHITE SUGAR
Latin American origin.

FLUIDITY
VERY FLUID

TOTAL FAT
42%

SUGAR
28%

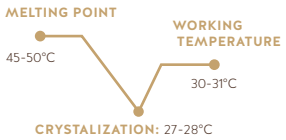
RECOMMENDED USES

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

FLAVOR NOTES

- Toasted Cacao
- Strong Spices
- Bitter

TEMPERING



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

D

Non-Ionization Guaranteed



Santa Marianita is home to the "Productos San Jose" Association's collection center, one of our most valuable strategic allies. Their center provides direct employment to 47 families, and impacts more than 100 indirect beneficiaries.

The small town of Santa Marianita is located northwest of Quito, within the Chocó Andino bioregion. This is where the only organic and granulated raw sugar cane in the region is produced, recognized for its good social, agricultural, and manufacturing practices.

LEARN MORE







2.5KG / 7.5KG

DARK CHOCOLATE MEXICO 66%

FRUITY / STRONG SPICES / ACID

This chocolate has been created with cacao from the Chiapas and Tabasco regions in Mexico. It has a particularly intense profile of frutal, floral and spices notes. Its 66% percentage shows toasted cacao notes, fused with yellow fruits and sweet pepper. With excelent fluidity, this chocolate is ideal for various applications in chocolate making and baking, making it a true tribute to the colourful Mexico.

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

FINE AROMA CACAO
Fine Aroma Cacao from Mexico.

WHITE SUGAR
Latin American origin.

FLUIDITY
VERY FLUID

SUGAR
33%

TOTAL FAT
41%

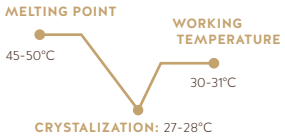
RECOMMENDED USES

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

FLAVOR NOTES

Yellow Fruits	●●○○
Brown Fruits	●●●○
Herbal	●○○○
Strong Spices	●●●○
Toasted Cacao	●●○○
Acid	●●●○

TEMPERING



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

UD HALAL
Non-Ionization Guaranteed







2.5KG / 7.5KG

DARK CHOCOLATE ECUADOR AMAZONÍA 75%

WOOD / NUTS / MULTI-USE

Surprising, unique, and subtle chocolate. Made with a variety of fine aroma cacao from the Ecuadorian Amazon region. Despite having a high percentage of cacao, this chocolate has a full profile with notes of nuts such as almonds and hazelnuts, intense toasted cacao with a long aftertaste, and woody notes that characterize it.

Ingredients:
Cacao liquor from the Ecuadorian Amazon, sugar, cacao butter, emulsifier (sunflower lecithin), natural vanilla extract. This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

FINE AROMA CACAO
Fine Aroma Cacao from the Ecuadorian Amazon.

WHITE SUGAR
Latin American origin.

FLUIDITY
VERY FLUID

SUGAR
24%

TOTAL FAT
42%

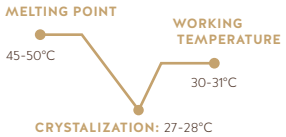
RECOMMENDED USES

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

FLAVOR NOTES

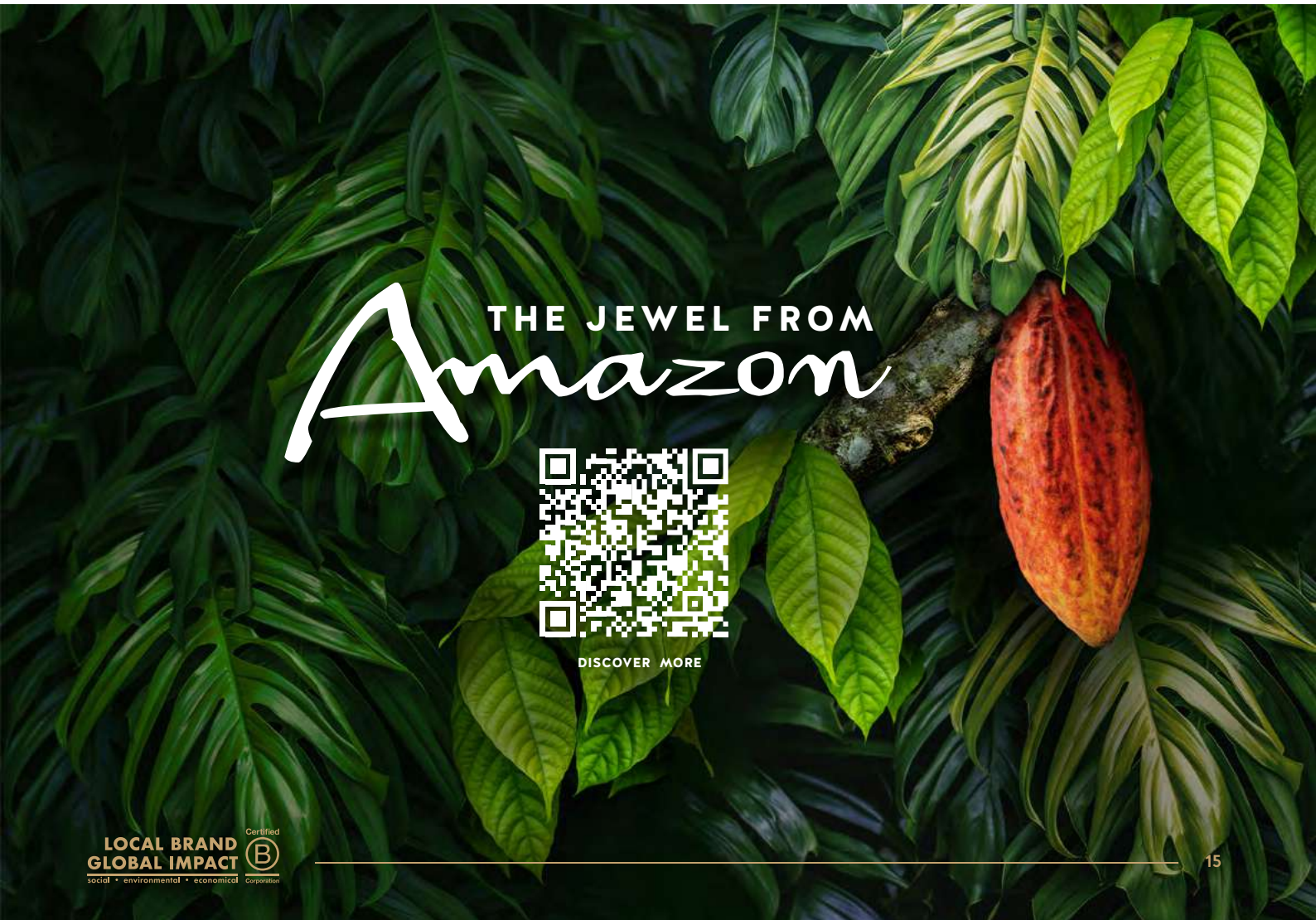
- Bitter
- Toasted Cacao
- Nuts
- Woody

TEMPERING



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

UD HALAL
Non-Ionization Guaranteed







2.5KG / 7.5KG

MILK CHOCOLATE GROWERS CHOICE 33%

TOASTED BRIOCHE / CACAO / LOW FLUIDITY

A milk chocolate made from fine aroma cacao from Ecuador and fresh milk, with low cacao butter content, that highlights it's cacao taste and soft spices.

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

FINE AROMA CACAO
Ecuadorian origin.

WHOLE MILK
Ecuadorian origin.

WHITE SUGAR
Latin American origin.

FLUIDITY
NOT FLUID

TOTAL FAT
34%

SUGAR
45,5%

WHOLE MILK
20%

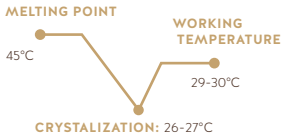
RECOMMENDED USES

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

FLAVOR NOTES

Cacao	●●●○
Fresh Milk	●●○○
Vanilla	●○○○

TEMPERING



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

UD HALAL
Non-Ionization Guaranteed





2.5KG / 7.5KG

MILK CHOCOLATE ECUADOR + PERÚ 35%

CREAMY / HONEY / CACAO

This 35% milk chocolate combines fine aroma cacao beans from Ecuador and Peru, with milk from the Andean region in Ecuador. The Blend 35% offers a round, balanced and slightly fruity profile that allows a wide range of applications. Its creamy texture and high fluidity make it perfect for enrobing.

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

FINE AROMA CACAO
Fine Aroma Cacao from Ecuador & Peru.

WHOLE MILK
Ecuadorian origin.

WHITE SUGAR
Latin American origin.

FLUIDITY
NOT FLUID

TOTAL FAT
39%

SUGAR
39%

WHOLE MILK
24%

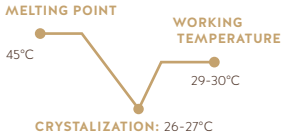
RECOMMENDED USES

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

FLAVOR NOTES

Honey	●○○○
Fresh Milk	●○○○
Cacao	●○○○

TEMPERING



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

UD HALAL
Non-Ionization Guaranteed





2.5KG / 7.5KG

DARK CHOCOLATE BLEND ECUADOR + PERU 70%

TOASTED CACAO / VERSATILE / FRUITY

This 70% dark chocolate is made from a blend of fine aroma cacaos from Ecuador and Peru. We have combined the fruity profile of the beans of Peru with the toasted notes of the Ecuadorian Cacao Arriba, balancing acidity with bitterness, and also fresh fruits notes. It is a very practical chocolate and easy to use in every pastry application, it's very fluid and suitable for enrobing.

Ingredients:
Cacao liquor from Ecuador and Peru, sugar, cacao butter, emulsifier (sunflower lecithin), natural vanilla extract. This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

FINE AROMA CACAO
Fine Aroma Cacao from Ecuador & Peru.

WHITE SUGAR
Latin American origin.

FLUIDITY
VERY FLUID

SUGAR
29%

TOTAL FAT
43%

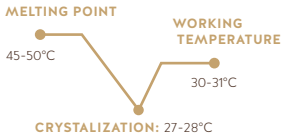
RECOMMENDED USES

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

FLAVOR NOTES

Fresh Fruits	●●●○
Acid	●●○○
Bitter	●●○○
Cacao	●●○○

TEMPERING



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

UD HALAL
Non-Ionization Guaranteed





2.5KG / 7.5KG

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. This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

FINE AROMA CACAO
Fine Aroma Cacao from Ecuador & Dominican Republic.

WHITE SUGAR
Latin American origin.

FLUIDITY
VERY FLUID

SUGAR
29%

TOTAL FAT
44%

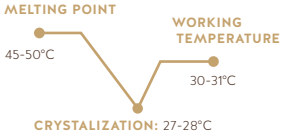
RECOMMENDED USES

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

FLAVOR NOTES

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

TEMPERING



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

UD HALAL
Non-Ionization Guaranteed





2.5KG / 7.5KG

DARK CHOCOLATE GROWERS CHOICE 71%

BLACK FRUITS / CACAO / BITTER

This recipe contains a selection of cacao from the Dominican Republic, Peru, and Ecuador, resulting in a powerful blend with a lingering flavor. It is a very fruity chocolate, with notes of black fruits, bitterness, and a slight taste of raw cacao. This combination allows it to be used in a wide variety of applications.

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

FINE AROMA CACAO
Fine Aroma Cacao from Ecuador, Peru and The Dominican Republic.

WHITE SUGAR
Latin American origin.

FLUIDITY
VERY FLUID

TOTAL FAT
43%

SUGAR
27,5%

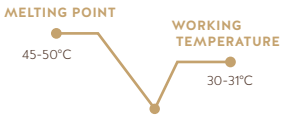
RECOMMENDED USES

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

FLAVOR NOTES

Acidity	●●●○
Bitter	●●○○
Fruity	●●●○
Raw Cacao	●●○○
Black Fruits	●●●○

TEMPERING



CRYSTALIZATION: 27-28°C

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

UD HALAL
Non-Ionization Guaranteed

FINDS OUR CHOCOLATE IN PRACTICAL 2.5Kg PRESENTATIONS







2.5KG / 7.5KG

100% CACAO MASS ECUADOR

TOASTED CACAO / BITTER / ACID

100% cocoa mass made from fine aroma cacao beans from Ecuador. It has a strong sensory profile, with notes of acidity, slight bitterness, and spices. Ideal for customizing the percentage of cocoa in chocolate bars, as well as for intensifying the flavor and color of your creations.

Ingredients:
100% Cacao Mass. This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

FINE AROMA CACAO
Exclusively harvested in Ecuador.

FLUIDITY
VERY FLUID

TOTAL FAT
46%

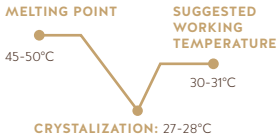
RECOMMENDED USES

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

FLAVOR NOTES

Toasted Cacao	●●●○
Bitter	●●○○
Acidity	●●○○

TEMPERING



STORAGE TEMPERATURE: 16-18°C **SHELF LIFE:** 24 MONTHS

UD HALAL
Non-Ionization Guaranteed





POWDERED CACAO 22-24% CACAO BUTTER

STRONG CACAO FLAVOR / NUTS / ALKALINE

Made from the blend of different origins, this cacao powder contains the highest content of cacao butter that can be found on the market, having 22-24% residual fat.
It has a wonderful tropical wood color, with rich hues of mahogany. This powder will boost the colors of your pastries. Some of its characteristics, because of being alkalized and having the residual fat percentage of 22-24%, are:

- A clean and round cacao taste for all uses.
- Baked sponges are softer and moister.
- Makes the color of glazes and sauces warmer and more attractive.
- Delicious flavors in drinks, as well as in sorbets and ice creams

Ingredients:
Cacao powder. This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.



2.25KG / 6KG

TOTAL FAT

22-24%

RECOMMENDED USES

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

FLAVOR NOTES

Cacao	●●●●
Nuts	●●○○
Bitter	●●●○

STORAGE TEMPERATURE: 15-20°C SHELF LIFE: 18 MONTHS

Non-Ionization Guaranteed

ECUADOR CACAO NIBS

INTENSE / PURE CACAO

Our Cacao Nibs are harvested in Ecuador. This product is ideal as a raw material for bean to bar projects, garnish for culinary use, baking and patisserie. Our Ecuador cacao nibs have an intense cacao flavor profile with toasted notes and light acidity.



Ingredients:
Cacao Beans from Ecuador. This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

FINE AROMA CACAO

Harvested in Ecuador.



1KG / 5KG

TOTAL FAT

46-50%

RECOMMENDED USES

Decoration / Texture	●●●●
Culinary Use	●●●●
Chocolaterie	●●●●
Ice Creams & Sorbets	●●●●
Bean to Bar	●●●●
Doughs	●●●○
Viennoserie	●●●○

FLAVOR NOTES

Toasted Cacao	●●●○
Acid	●●●○
Bitter	●●●○

STORAGE TEMPERATURE: 16-18°C SHELF LIFE: 12 MONTHS

Non-Ionization Guaranteed





1.5KG

CACAO BUTTER

100% ECUADOR / ADDS FLUIDITY AND SHINE / EASY TO USE

Our Pure Cacao Butter is made exclusively from cacaos harvested in Ecuador. Adding this product to your recipes will improve their fluidity and shine. Our Pure Cacao Butter is presented in fine shavings that give you better portioning control, ease of use, and reduce product waste.

Ingredients:
Cacao Butter from Ecuador. This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

CACAO BUTTER
Cacao Butter from Ecuador.

ITEM FORM
FINE SHAVINGS

TOTAL FAT
100%

FLUIDITY
VERY FLUID

RECOMMENDED USES

Coloring for chocolate
Velvet airbrushing
Coating
Adds fluidity
Water proofing
Texturizing

STORAGE TEMPERATURE: < 22°C **SHELF LIFE:** 18 MONTHS

Non-Ionization Guaranteed





DARK CHOCOLATE BATONS 48%

ROASTED CACAO / TOASTED CACAO / VANILLA

Dark chocolate made with fine aroma cacao from Ecuador, designed for baking and pastry-making. Its shape and size offer an alternative that will be perfect for fillings. Its organoleptic profile with roasted cacao, nuts and toasted bread notes, will perfectly blend into your creations.

Ingredients:
Sugar, cacao liquor, cacao butter, emulsifier (sunflower lecithin), natural vanilla extract. This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.



1.6KG

FINE AROMA CACAO
Fine Aroma Cacao from Ecuador.

WHITE SUGAR
Latin American origin.

SUGAR
51.43%

TOTAL FAT
29,39%

RECOMMENDED USES

Bakery ●●●●

FLAVOR NOTES

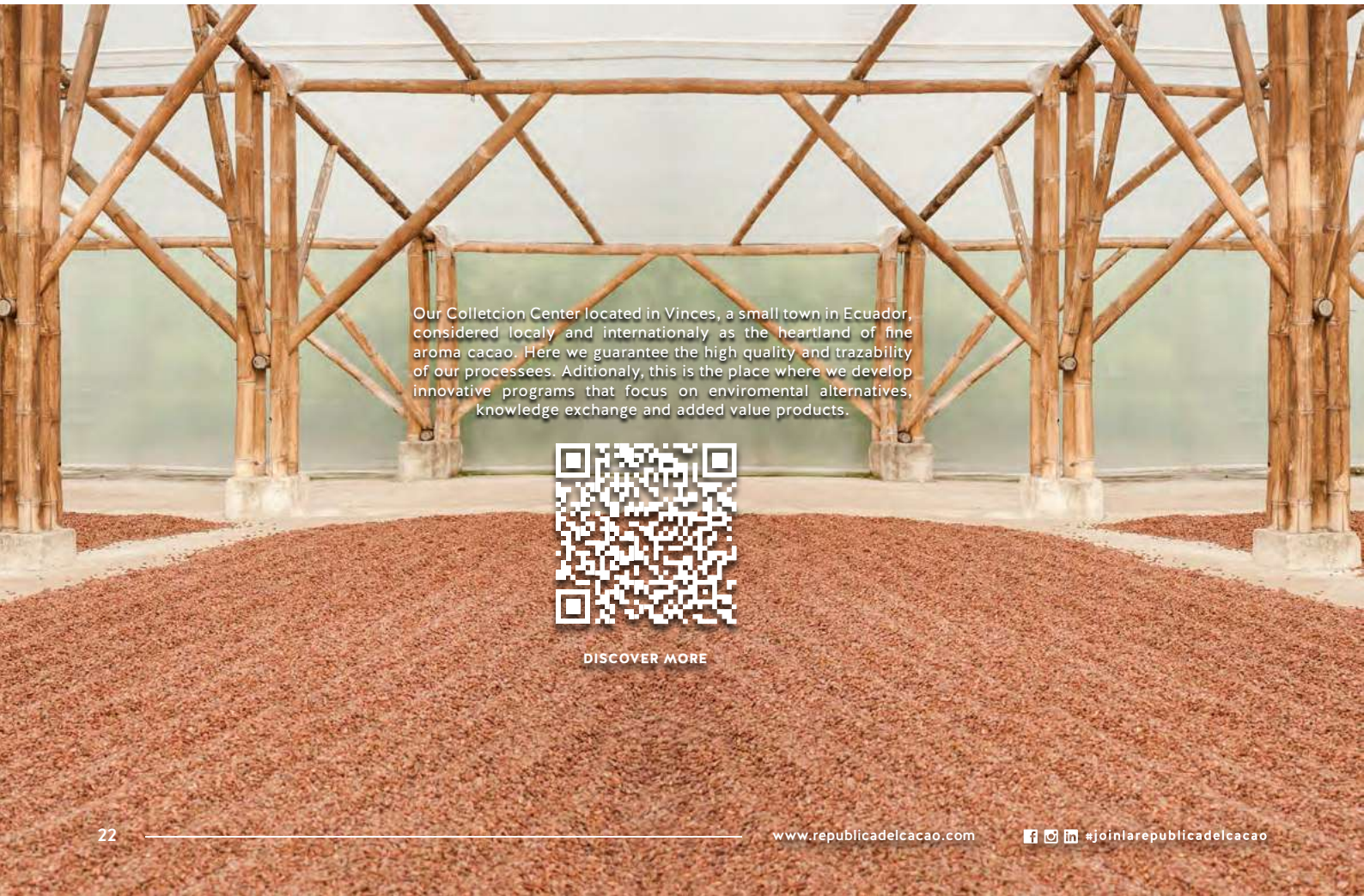
Roasted Cacao	●●●○
Toasted Bread	●●●○
Vanilla	●●○○
Nuts	●●○○

FLUIDITY

LOW

STORAGE TEMPERATURE: 16-18°C **SHELF LIFE:** 21 MONTHS

UD HALAL
Non-Ionization Guaranteed



Embark on an ideal journey through tastes and aromas with the tasting order we have carefully selected for you!

1


WHITE
SINGLE ORIGIN
CREAMY

2


UNIQUE RECIPE
ROASTED CORN
CARAMEL COLOR

3


CREAMY
HONEY
CACAO

4


ENROBING
ACIDITY
BUTTERSCOTCH

5


CARAMELIZED
ENROBING
HONEY

6


TOASTED BRIOCHE
CACAO
LOW FLUIDITY

7


INTENSE CACAO
BITTER
LOW FLUIDITY

8


CACAO
VERSATILE
ENROBING

9


ORGANIC PANELA
SPICED
CACAO

10


RIPE FRUITS
CACAO
ACIDITY

11


FRUITY
ACID

12


FRUITY
STRONG SPICES
ACID

13


TOASTED CACAO
VERSATILE
FRUITY

14


FLUID
VERSATILE
FRUITY & TOASTED

15


BLACK FRUITS
CACAO
BITTER

16


WOOD
NUTS
MULTI-USE

17


TOASTED CACAO
BITTER
ACID

18


INTENSE
PURE CACAO

19


STRONG CACAO FLAVOR
NUTS
ALKALINE

20


100% ECUADOR
FLUIDITY & SHINE
EASY TO USE

21


TOASTED CACAO
TOASTED BREAD
VANILLA



WATCH OUR
TASTING
GUIDE HERE

SINGLE ORIGIN	WEIGHT	SKU
WHITE CHOCOLATE ECUADOR 31%	2.5kg / 5.5lb	2011
	7.5kg / 16.5lb	2015
WHITE CHOCOLATE ECUADOR 33% WITH ROASTED CORN	2.5kg / 5.5lb	2403
	7.5kg / 16.5lb	2404
MILK CHOCOLATE PERU 38%	2.5kg / 5.5lb	2002
	7.5kg / 16.5lb	2014
MILK CHOCOLATE ECUADOR 40%, CARAMELIZED	2.5kg / 5.5lb	2000
	7.5kg / 16.5lb	2013
DARK CHOCOLATE ECUADOR 56%	2.5kg / 5.5lb	2203
	7.5kg / 16.5lb	2208
DARK CHOCOLATE ECUADOR 56%, FLUID	2.5kg / 5.5lb	2300
	7.5kg / 16.5lb	2301
DARK CHOCOLATE PERU 62%	2.5kg / 5.5lb	2201
	7.5kg / 16.5lb	2220
DARK CHOCOLATE DOMINICAN REPUBLIC 62%	2.5kg / 5.5lb	2133
	7.5kg / 16.5lb	2134
DARK CHOCOLATE ECUADOR 65%	2.5kg / 5.5lb	2215
	7.5kg / 16.5lb	2222
DARK CHOCOLATE MEXICO 66%	2.5kg / 5.5lb	2383
	7.5kg / 16.5lb	2384
DARK CHOCOLATE ECUADOR AMAZONÍA 75%	2.5kg / 5.5lb	2229
	7.5kg / 16.5lb	2230

BLENDS	WEIGHT	SKU
MILK CHOCOLATE GROWERS CHOICE 33%	2.5kg / 5.5lb	2001
	7.5kg / 16.5lb	2006
MILK CHOCOLATE ECUADOR + PERU 35%	2.5kg / 5.5lb	2357
	7.5kg / 16.5lb	2359
DARK CHOCOLATE ECUADOR + DOMINICAN REPUBLIC 70%	2.5kg / 5.5lb	30033
	7.5kg / 16.5lb	2393
DARK CHOCOLATE ECUADOR + PERU 70%	2.5kg / 5.5lb	2234
	7.5kg / 16.5lb	2235
DARK CHOCOLATE GROWERS CHOICE 71%	2.5kg / 5.5lb	2200
	7.5kg / 16.5lb	2209

100% PURE	WEIGHT	SKU
ECUADOR CACAO NIBS	1kg / 2.2lb	2353
	5kg / 11lb	2116
POWDERED CACAO 22-24%	**2.25kg / 5lb**	2101
Box Net Weight:	4 x 2.25kg (9kg) / 4 x 5lb (20lb)	
Box Net Weight:	**6kg / 13.2lb** 2 x 6kg (12kg) / 2 x 13.2lb (26.4lb)	2264
CACAO BUTTER	1.5kg / 3.3lb	
Box Net Weight:	4 x 1.5kg (6kg) / 4 x 3.3lb (13.2lb)	2398
100% CACAO MASS ECUADOR	2.5kg / 5.5lb	321
	7.5kg / 16.5lb	315

BAKING RANGE	WEIGHT	SKU
DARK CHOCOLATE BATONS 48%	1.6 kg / 3.53lb	00000305





2.5kg / 5.5lb

Box Net Weight:
4 x 2.5kg (10kg) / 4 x 5.5lb (22lb)
Total Case Weight:
11kg / 24.25lb

1kg / 2.2lb

Box Net Weight:
10 x 1kg (10kg) / 10 x 2.2lb (22lb)
Total Case Weight:
11kg / 24.25lb

*Cacao Nibs Exclusive Presentation



7.5kg / 16.5lb

Box Net Weight:
2 x 7.5kg (15kg) / 2 x 16.5lb (33lb)
Total Case Weight:
16kg / 35.27lb



Non-Ionization Guaranteed

Kosher Certified | Halal Certified | NON GMO Guaranteed | Non-Ionization Guaranteeed
Chocolate Factory with FSSC Certification 22000

REPÚBLICA® DEL CACAO

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