REPÚBLICA DEL CACAO²



DARK CHOCOLATE **ECUADOR 56% FLUID**

Legal name

Dark Chocolate, 56% Cacao Solids Minimum

Product Range

Single Origin

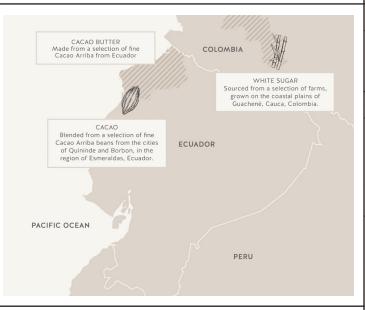
Product Description

TOASTY NOTES & SOFT SPICES / IDEAL FOR MOLDING AND ENROBING

Chocolate made from fine flavor "Nacional" cacao from Ecuador. Ideal for molding and enrobing, our 56% dark chocolate has a subtle taste with toasty notes and soft spices.

Ingredient List

Sugar, cocoa liquor (cocoa mass) from Ecuador, cocoa butter, emulsifier (soy lecithin), natural vanilla extract. This product is made in an installation that also uses milk. This product may contain traces of nuts (almonds, halzenuts, pistachio, pecan nuts), peanut, gluten, sesame, milk and egg proteins.



Composition in %

SUGAR

43%

TOTAL FAT

37%

Packaging

2301 7.5kg/16,5lb 15kg/3	3lb 16kg/35,27lb
2300 2.5kg/5,5lb 10kg/2	2lb 11kg/24,25lb
2349 1kg/2,2lb 10kg/2	2lb 11kg/24,25lb
230132 (sample) 200g/0,44lb 8kg/17,	6lb 9kg/19,8lb
SKU # BAG CASE N WEIGH	

Shelf Life

18 months from date of production.

Storage

Keep in a cool, dry place between 16-18° (60-64°F)

Flavor Notes



Recommended Uses

Fluidity 0000 00 Mousses

Molding Machine Enrobing 0000 0000

Sponges @@

Ice Creams & Sorbets

00

Ganaches 000

Sauces & Beverages

00

Tempering Curve

18 C° > 45-50C° > 28 -29 C° > 30-31C°

Certifications and Guarantees

Kosher Certified | Non GMO Guaranteed | Non Ionization Guaranteed