

REPÚBLICA DEL CACAO®



DARK CHOCOLATE ECUADOR 56%

Legal Name	Product Range
Dark Chocolate, 56% Cacao Solids Minimum	Single Origin

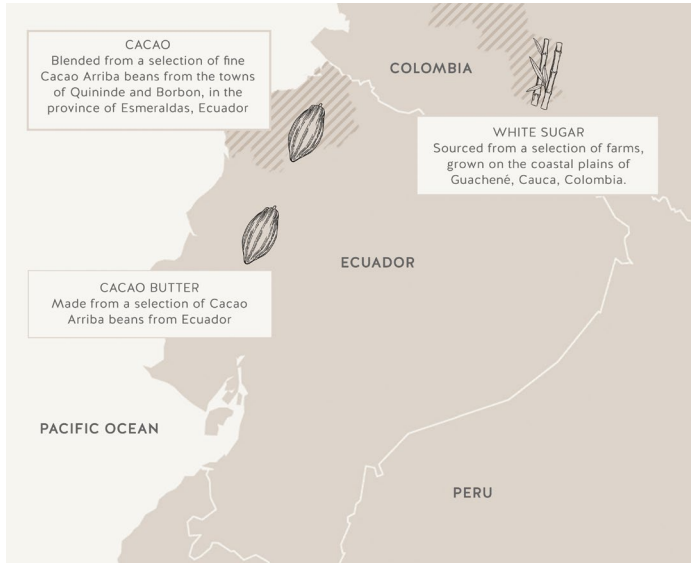
Product Description

POWERFUL CACAO / BITTER / NON-ENROBING

This is a pure Ecuadorian chocolate made from fine flavor cacao "Nacional" from Ecuador. It displays a taste of white flowers followed by toasty coffee sensation with a round and powerful chocolate finish. As a characteristic finale it has a nice body combined with the emblematic bitter notes of the Ecuadorian "Nacional" cacao.

Ingredients List

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



Composition in %

SUGAR	TOTAL FAT
43%	32%

Packaging

SKU #	BAG	CASE NET WEIGHT	CASE GROSS WEIGHT
230086 (sample)	200g/0,44lb	8kg/17,6lb	9kg/19,8lb
2341	1kg/2.2lb	10kg/22lb	11kg/24,25lb
2203	2.5kg/5.5lb	10kg/22lb	11kg/24,25lb
2208	7.5kg/16.5lb	15kg/33lb	16kg/35,27lb

Shelf Life 18 months from date of production	Storage Keep in a cool, dry place between 16-18°C (60-64°F)
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Flavor Notes

Toasty	Woody
Cacao	Dried Nuts
Bitter	Astringency
Spicy	

Recommended Uses

Fluidity	Molding
Mousses	Machine Enrobing
Sponges	Ice Creams & Sorbets
Ganaches	Sauces & Beverages

Tempering Curve
18°C > 50-55°C > 28-29°C > 30-31°C

Certifications and Guarantees
Kosher Certified | Non-GMO Guaranteed | Non-Ionization Guaranteed

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