REPÚBLICA DEL CACAO²



DARK CHOCOLATE ECUADOR 65%

Legal Name

Product Range

Dark Chocolate, 65% Cacao Solids Minimum Single Origin

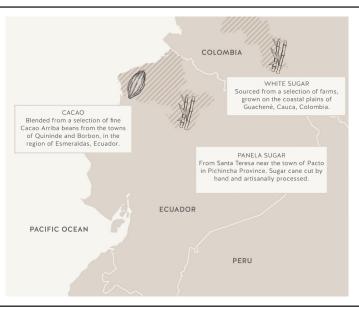
Product Description

ORGANIC PANELA SUGAR / FRUITY / MULTI-TASK

Ecuador 65% reveals an initial acidity that is immediately followed by notes of tropical and candied fruits. It is a powerful chocolate with a long lasting finish. We use "Panela" a traditional organic unrefined sugar produced by local sugar cane farmers near Quito. Its rich flavour complements the final nutty aromas of the chocolate. To make this chocolate we have also added extra cacao butter, ensuring that it is suitable for enrobing or hand dipping as well as for molding.

Ingredients List

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



	Composi	tion in %		
SUGAI	?	TOTA	L FAT	
34%	A DELIVERY	42	42%	
	Packa	aging		
		CASE NET	CAS	

SKU #	BAG	CASE NET WEIGHT	CASE GROSS WEIGHT	
230087 (sample)	200g/0,44lb	8kg/17,6lb	9kg/19,8lb	
2342	1kg/2.2lb	10kg/22lb	11kg/24,25lb	
2215	2.5kg/5.5lb	10kg/22lb	11kg/24,25lb	
2222	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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Fluidity

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Molding

Recommended Uses

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Mousses 000

Α.

Machine Enrobing @@@@

Bitter

Astringency

Toasty

Fruity

Spicy

Sponges 00

0000

Ganaches @@

Ice Creams & Sorbets

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