

REPÚBLICA DEL CACAO



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, hazelnuts, pistachio, pecan nuts), peanut, gluten, sesame, milk and egg proteins.

Composition in %

SUGAR
43%

TOTAL FAT
37%

Packaging

SKU #	BAG	CASE NET WEIGHT	CASE GROSS WEIGHT
230132 (sample)	200g/0,441b	8kg/17,61b	9kg/19,81b
2349	1kg/2,21b	10kg/221b	11kg/24,251b
2300	2.5kg/5,51b	10kg/221b	11kg/24,251b
2301	7.5kg/16,51b	15kg/331b	16kg/35,271b

Shelf Life

18 months from date of production.

Storage

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

Flavor Notes

 Sweetness	 Dried Nuts
 Toasty	 Spices
 Bitter	

Recommended Uses

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

Tempering Curve

18 C° > 45-50C° > 28 -29 C° > 30-31C°

Certifications and Guarantees

Kosher Certified | Non GMO Guaranteed | Non Ionization Guaranteed

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