# REPÚBLICA DEL CACAOº



# WHITE CHOCOLATE ECUADOR 31%

Legal Name

**Product Range** 

White Chocolate

Single Origin

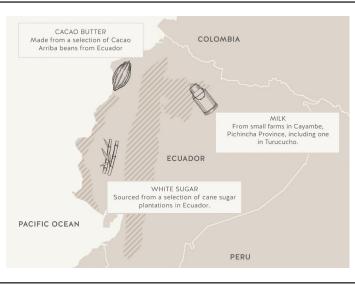
### **Product Description**

WHITE / SINGLE ORIGIN / CREAMY

Discover the first ever Single Origin white chocolate from Ecuador. All of our ingredients are sourced locally in Ecuador. Our cacao and pure cane sugar are grown on the coastal plains next to the Pacific Ocean. Our milk is produced by small milking communities in the foothills of the Cayambe Volcano near Quito, which provides a unique, natural, sweet and creamy milk.

#### **Ingredients List**

Sugar from Ecuador, cocoa butter from Ecuador, whole milk powder from Ecuador, 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.



| Composition in %     |            |  |
|----------------------|------------|--|
| SUGAR                | WHOLE MILK |  |
| 43%                  | 25%        |  |
| TOTAL FAT <b>38%</b> |            |  |

| Packaging        |              |                    |                      |
|------------------|--------------|--------------------|----------------------|
| SKU #            | BAG          | CASE NET<br>WEIGHT | CASE GROSS<br>WEIGHT |
| 230089 (sample)  | 200g/0,44lb  | 8kg/17,6lb         | 9kg/19,8lb           |
| 2337             | 1kg/2.2lb    | 10kg/22lb          | 11kg/24,25lb         |
| 2011 2.5kg/5.5lb | 10kg/22lb    | 11kg/24,25lb       |                      |
| 2015             | 7.5kg/16.5lb | 15kg/33lb          | 16kg/35,27lb         |

| Shelf Life         |  |  |
|--------------------|--|--|
| 12 months from     |  |  |
| date of production |  |  |

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Fluidity

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

| Creamy    | Fresh Nuts |
|-----------|------------|
| Sweetness | Vanilla    |

Flavor Notes

| 00 | Molding | 0000 |
|----|---------|------|

| Mousses | 000 | Machine Enrobing | 0000 |
|---------|-----|------------------|------|
|         |     |                  |      |

Recommended Uses

| Sponges | 00 | Ice Creams & Sorbets | 000 |
|---------|----|----------------------|-----|

| Ganaches   | 0000 | Sauces & Bey | rerages 0000 |
|------------|------|--------------|--------------|
| Odilaciics | 0000 | Jauces & Dev | Cluges & & & |

## Tempering Curve

18°C > 45-48°C > 26-27°C > 28-29°C

#### **Certifications and Guarantees**

Kosher Certified | Non-GMO Guaranteed | Non-Ionization Guaranteed