

REPÚBLICA DEL CACAO®



WHITE CHOCOLATE ECUADOR 31%

Legal Name White Chocolate	Product Range Single Origin
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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, hazelnuts, pistachio, pecan nuts), peanut, gluten, sesame, milk and egg proteins.

Composition in %

SUGAR 43%	WHOLE MILK 25%
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TOTAL FAT 38%

Packaging

SKU #	BAG	CASE NET WEIGHT	CASE GROSS 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






Storage

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

Flavor Notes

 Creamy	 Fresh Nuts
 Sweetness	 Vanilla

Recommended Uses

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

Tempering Curve

18°C > 45-48°C > 26-27°C > 28-29°C

Certifications and Guarantees

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

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