

REPÚBLICA DEL CACAO



MILK CHOCOLATE PERU 38%

Legal Name	Product Range
Milk Chocolate, 38% Cacao Solids Minimum	Single Origin

Product Description

ENROBING / CREAMY / ACIDIC / BUTTERSCOTCH

The freshness of fine flavor cacao from Peru is combined here with the light, clean flavors of milk and finishing notes of smooth butterscotch. This milk chocolate is pale in color with a beautifully silky texture.

Ingredients List

Sugar, cocoa butter, whole milk powder, cocoa liquor (cocoa mass) from Peru, 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 36%	WHOLE MILK 25.5%
TOTAL FAT 42%	







Packaging

SKU #	BAG	CASE NET WEIGHT	CASE GROSS WEIGHT
230082 (sample)	200g/0.441lb	8kg/17.61lb	9kg/19.81lb
2339	1kg/2.21lb	10kg/22lb	11kg/24.25lb
2002	2.5kg/5.51lb	10kg/22lb	11kg/24.25lb
2014	7.5kg/16.51lb	15kg/33lb	16kg/35.27lb









Shelf Life
14 months from date of production

Storage
Store in an airtight container and keep in a cool, dry place between 60-64°F (16-18°C).

Flavor Notes

 Toasty	 Fruity
 Creamy	 Acidic
 Vanilla	 Long Aftertaste

Recommended Uses

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

Tempering Curve
18°C > 45-50°C > 27-28°C > 29-30°C

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

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