

REPÚBLICA DEL CACAO®



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, hazelnuts, pistachio, pecan nuts), peanut, gluten, sesame, milk and egg proteins. This product is made in an installation that uses milk.

Composition in %

SUGAR	TOTAL FAT
34%	42%

Packaging

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)

Flavor Notes

 Toasty	 Spicy
 Bitter	 Fruity
 Astringency	 Woody

Recommended Uses

Fluidity ▬▬▬▬	Molding ▬▬▬▬
Mousses ▬▬▬	Machine Enrobing ▬▬▬▬▬
Sponges ▬▬	Ice Creams & Sorbets
Ganaches ▬▬	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

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