

# REPÚBLICA DEL CACAO®



## DARK CHOCOLATE PERU 62%

**Legal Name**  
Dark Chocolate,  
62% Cacao Solids Minimum

**Product Range**  
Single Origin

**Product Description**  
ENROBING / FRUITY / ACIDIC

Peru 62% is a light mahogany colored chocolate, prepared with fine flavor cacao from the north west of Perú. Its taste profile is fresh and slightly acidic, with some blackberry and cherry notes. This chocolate presents a warm finish of fresh almonds and toasted dried fruits.

**Ingredients List**

Cocoa liquor (cocoa mass) from Peru, sugar, cocoa butter, emulsifier (soy lecithin). 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**  
**37%**

**TOTAL FAT**  
**40%**

### Packaging

SKU #	BAG	CASE NET WEIGHT	CASE GROSS WEIGHT
230084 (sample)	200g/0.44lb	8kg/17.6lb	9kg/19.8lb
2350	1kg/2.2lb	10kg/22lb	11kg/24.25lb
2201	2.5kg/5.5lb	10kg/22lb	11kg/24.25lb
2220	7.5kg/16.5lb	15kg/33lb	16kg/35.27lb

**Shelf Life**  
18 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

Spicy

Acidic

Fruity

Bitter

Dried Nuts

### Recommended Uses

Fluidity ▬▬▬▬

Moulding ▬▬▬▬

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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