

REPÚBLICA DEL CACAO



MILK CHOCOLATE GROWERS CHOICE 33%

Legal Name

Milk Chocolate,
33% Cacao Solids

Product Range

Blends

Product Description

SWEET / TOASTED BRIOCHE / CACAO

This is a blend created from fine flavor cacao “Nacional” from Ecuador and wholesome milk from the green slopes of the Andes mountains. Its flavor is completed with sugar from the coastal plains of Colombia. Our 33% Milk Chocolate has capuccino and toasted brioche notes that combine perfectly with its long lasting cacao aftertaste.

Ingredients List

Sugar, cocoa butter, whole milk powder, cocoa liquor (cocoa mass), 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
45.5%

WHOLE MILK
20%

TOTAL FAT
34%

Packaging

SKU #	BAG	CASE NET WEIGHT	CASE GROSS WEIGHT
230081 (sample)	200g/0,44lb	8kg/17,6lb	9kg/19,8lb
2338	1kg/2.2lb	10kg/22lb	11kg/24,25lb
2001	2.5kg/5.5lb	10kg/22lb	11kg/24,25lb
2006	7.5kg/16.5lb	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



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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