

OUR PURE LIQUID CACAO: NOW ASEPTIC!



THE CHOLACA YOU LOVE, NOW EVEN EASIER TO USE.

This delicious ingredient is a natural mood enhancer, can be enjoyed on its own, in the brewing process, or in your favorite food or beverage innovation where a liquid cacao form is needed. And, every sip saves the rainforest!

PRODUCT DETAILS:

INGREDIENTS:

- Cacao, water

INSTRUCTIONS:

1. Store at room temperature.
2. Place liquid cacao in a hot bath to make sure it is fully liquefied.
3. Add liquid cacao post fermentation, prior to crashing, at around 55°F-65°F.
4. Circulate well.

ATTRIBUTES:

- Shelf stable
- Easy to use, add post fermentation
- No yield loss
- More consistent batch to batch
- Easy clean up

NUTRITIONAL INFORMATION

Average analysis for one 2 oz (57g) serving.

Calories	60	-
Total Fat	5 g	6% DV
Saturated Fat	3 g	15% DV
Trans Fat	0 g	-
Cholesterol	0 g	0% DV
Sodium	0 mg	0% DV
Total Carbohydrate	3 g	1% DV
Dietary Fiber	1 g	4% DV
Total Sugar	0 g	-
Incl. Added Sugar	0 g	0% DV
Protein	1 g	-
Vitamin D	0 mg	0% DV
Calcium	9 mg	0% DV
Iron	1 mg	6% DV
Potassium	92 mg	2% DV
Flavanols	56.6mg	-

MICROBIOLOGICAL CHARACTERISTICS

MICROBIOLOGICAL CHARACTERISTICS	LAB METHOD / REFERENCE	RESULT	TARGET / ACCEPTABLE LIMITS
APC	3M Petri film	<0	<0
Yeast	3M Petri film	<0	<0
Mold	3M Petri film	<0	<0



Usage Guide

HOMEBREW

Storage:

Store at room temperature. Cholaca® is aseptic and no refrigeration is required.

Instructions:

Prior to use, place Cholaca® in a sink or bucket of hot water from your tap (NOT BOILING HOT). Ensure Cholaca® is fully liquefied before adding. Knead bag if necessary to help break down any chunks.

Cholaca® Dosage Rate:

Add 18-32 oz. of Cholaca® per 5 gallons during secondary fermentation depending on how flavor forward you want the chocolate to be. Gently stir.

TIP: To help avoid oxidation, add Cholaca® to the secondary fermenter before racking beer. Once Cholaca® is in the secondary fermenter rack your beer on top of it. This will cut down the amount of stirring needed.

