

LUKER Chocolate®

**Bulk Chocolate Couvertures
and Derivatives from Colombia**

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LUKER Chocolate®

A Unique Sensorial Experience

ABOUT LUKER CHOCOLATE

Luker Chocolate, a family-owned manufacturer of fine chocolate couvertures, is based in Bogota, Colombia, a country geographically privileged for the cultivation of cacao. Established in 1906, they are one of the world's largest producers of chocolates made exclusively from fine flavor cacao beans of the Trinitario variety. Only 8% of the world cocoa production is Fino de Aroma and 76% of it produced in the world is grown in Colombia, Ecuador, Venezuela and Peru. Cacao Fino de Aroma is distinguished by its aromas and its fruity and flowery flavor with nutty malt notes.

FEATURES:

- Made Exclusively from Fino de Aroma Chocolate from the Trinitario Cacao Variety
- Grown Using Sustainable Processes that Value the Farming Family's Livelihood as well as Improving Community Culture
- Single Origin Chocolates and Blends
- Luscious Chocolates with Incredible Character

LUKER CHOCOLATE PRODUCTS

You can always find the most updated Luker Chocolate product information at our website, ifiGOURMET.com.



LUKER CHOCOLATE RECIPES

Our exclusive selection of [recipes](#) made with Luker Chocolate Products including "Master Recipes" R&D'd specifically for use with our Luker Chocolate Line.



THE CHOCOLATE DREAM

Luker Chocolate's [collaborative plan](#) that seeks to transform the chocolate value chain from its origin, building sustainable well-being in the communities of our strategic areas.



CONTACT US TO ORDER:



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Chocolate Couverture Blends

The meticulous selection of ingredients is definitive in achieving the unique sensorial experience characteristic to the chocolate of Luker Cacao. Luker selects the best Cacao Fino de Aroma beans from Colombia and Ecuador and uses 100% cocoa butter and natural vanilla in their couvertures.



22 lb box

PRODUCT	DESCRIPTION	FLUIDITY (★★★★★ high / ★ low)	APPLICATIONS	DIETARY TAGS
LUK D217 Palenque 70%	A chocolate that is full of contrasts and that fills the palate with a mix of flavors. Its special coffee notes and fruity acidity gives this great chocolate its final touches.	★★★★	Enrobing, molding, decorating, dessert fillings, and ganaches.	<i>Natural Kosher</i>
LUK D209 Perla 64%	Fino de Aroma chocolate with a delicate balanced flavor and characteristic mild texture. Its floral, sweet, roasted notes are accompanied by a mild acidity that give it the typical Fino de Aroma flavor.	★★	Decorative figures, molding, decorating, dessert fillings, and ganaches.	<i>Natural Kosher</i>
LUK D212 Maranta 61%	A chocolate with the seductive flavor of citric fruits and spices, with herbal notes and light acid tones that give it a good balance between sweet notes and typical chocolate flavors. A mild, creamy, delicate texture.	★★★★	Enrobing, molding, decorating, and desserts.	<i>Natural Kosher</i>
LUK D203 Macondo 60%	A chocolate that seduces with its exotic flavor and soft acidic tones complementing the cocoa's fruitiness. Delicate flavor, fluid texture, and good balance of the typical cocoa bitterness and sweet tones.	★★	Decorative figures, molding, decorating, dessert fillings, and ganaches.	<i>Natural Kosher</i>
LUK D201 Misterio 58%	Pronounced chocolate flavor with sweet floral tones. Smooth in texture, melts in the mouth quickly.	★★	Decorative figures, molding, decorating, dessert fillings, and ganaches.	<i>Natural Kosher</i>
LUK D223 Sombra 54%	A mild contrast-filled chocolate. Its sweet flavor is accompanied by a delicate but defined cocoa flavor along with fruit, citric and raw sugar notes, which combine with its creamy mild texture to delight and awaken the senses.	★★★	Enrobing, decorative figures, molding, decorating, dessert fillings, and ganaches.	<i>Natural Kosher</i>
LUK PB203-1K Oat M!lk 43%	Plant-based, real oat m!lk chocolate! This smooth and creamy, dairy free chocolate tempers like a dark chocolate, but tastes like a milk chocolate.	★★★★★	Enrobing, pastry, confectionery, ice cream, dessert fillings, and ganaches.	<i>Natural Kosher Vegan Gluten-free</i>
LUK M204 Noche 40%	Pleasant milky notes with a defined chocolate flavor and dark color. The acidity of the chocolate and the creamy milk notes in Noche complement each other perfectly. Smooth and balanced.	★★	Decorative figures, molding, decorating, dessert fillings, and ganaches.	<i>Natural Kosher</i>
LUK M206 Claro de Luna 37%	Mild cocoa flavor with sweet notes, recognized for its typical light color and milky vanilla aroma. Smooth texture melts in the mouth easily.	★★	Decorative figures, molding, decorating, dessert fillings, and ganaches.	<i>Natural Kosher</i>
LUK W207 Nevado 35%	Embodies the exotic color and exquisite flavor of chocolate made with 100% natural cocoa butter. Marked milky notes and mild cocoa notes typical of natural cocoa butter. It stands out for its high fluidity and melt-in-the-mouth quality.	★★	Molding, decorating, dessert fillings, and ganaches.	<i>Natural Kosher</i>

Shelf life (dark chocolate): 24 months. Shelf life (milk chocolate): 18 months. Shelf life (white chocolate): 14 months. Working Temperature: 86-89.6 °F (30-32 °C). All Luker Chocolate couvertures require tempering.



Single Origin Chocolate Couvertures

Single Origin Chocolates have a unique flavor that is given by the pureness of their origins. Made from select beans from the different Fino de Aroma cacao growing regions, their flavor not only reflects the cacao variety, but also the richness of the soil and the culture of its region.



4/5.50 lb
bags of coins

PRODUCT	DESCRIPTION	FLUIDITY (★★★★★ high / ★ low)	APPLICATIONS	DIETARY TAGS
LUK D102 Tumaco 65%	Delightfully balanced, bittersweet flavor with defined cocoa notes. Ideal for those who seek a balance of flavor and aroma in their chocolate.	★★★	Enrobing, decorative figures, molding, decorating, dessert fillings & ganaches.	<i>Natural Kosher</i>
LUK D103 Tumaco 85%	A chocolate of exquisite character with a defined aroma, typical of Colombian cocoa. A vigorous bitter flavor and a subtle sweetness combined with floral and fruity notes to give the ultimate expression in dark chocolates.	★★★★	Enrobing, molding, & decorating.	<i>Natural Kosher</i>
LUK D108 Santander 65%	A fruity flavored chocolate with a good bitter to sweet balance and spicy, woody notes.	★★★	Enrobing, decorative figures, molding, decorating, dessert fillings & ganaches.	<i>Natural Kosher</i>
LUK D122 Perú 72%	This chocolate embodies a strong cocoa flavor. Fruity notes, slight acidity, and citric flavors attribute to the unmistakable character of this dark chocolate as it melts easily in the mouth fostering an exquisite creamy mild sensation.	★★★★	Enrobing, decorative figures, molding, decorating, dessert fillings & ganaches.	<i>Natural Kosher</i>

Shelf Life: 24 months. Working Temperature: 86-89.6 F (30-32 °C). All Luker Chocolate couvertures require tempering.

Chocolate Derivatives, Toppings, and Inclusions



LUK B402-4K

Selva Chocolate Chips 46% 4K

1/22 lb box • 4,000 chips/lb

Semisweet chocolate chips. Sweet, fruity, and citric notes, and a hint of nuttiness harmonize perfectly with the delicate flavor of the cocoa.

Natural, Kosher



LUK B402-1K

Selva Chocolate Chips 46% 1K

1/22 lb box • 1,000 chips/lb

Semisweet chocolate chips. Sweet, fruity, and citric notes, and a hint of nuttiness harmonize perfectly with the delicate flavor of the cocoa.

Natural, Kosher



LUK CP1 | LUK CP25 (bulk)

Natural Cocoa Powder 22/24

8/2.20 lb bags • 55 lb bag (bulk)

Luker Chocolate cocoa powder with a natural brown color. Perfect for cakes and brownies.

Natural, Kosher



LUK CM010

Colombian Cocoa Mass

10/2.2 lb bags

Cocoa mass with the characteristic flavor of Cacao Fino de Aroma that distinguishes it from other cocoas in the world.

Natural, Kosher



LUK CB002

Cocoa Butter

10/2.2 lb bags

Luker Chocolate cocoa butter is ideal for baking and desserts, to enhance a chocolate's fluidity, or improve texture in a preparation.

Natural, Kosher



LUK NIBS

Roasted Cocoa Nibs

10/2.2 lb bags

Fermented, dried, and roasted nibs. Fino de Aroma beans guarantee high standards in quality, flavor and aroma.

Natural, Kosher



LUK G502

Chocolate Covered Cocoa Nibs

10/2.2 lb bags

Small chunks of the best Cacao Fino de Aroma, roasted and covered in dark chocolate. Ideal for decorating cakes and desserts.

Natural, Kosher



LUK G503

Chocolate Covered Espresso Beans

10/2.2 lb bags

The perfect combination. The best Colombian coffee beans covered in generous layers of Fino de Aroma chocolate. Their shine and oval shape make them unique.

Natural, Kosher