



Inspiring your creations™

ORIGINE RANGE

Saint Domingue 70%

This **Origine Saint Domingue** dark chocolate couverture has a strong cocoa character marked by an appealing bitterness.

ORIGINE DARK CHOCOLATE COUVERTURE

70 % min. cocoa / 42 % fat

FLUIDITY : - ●●●●○+

ALLERGENS : Milk

FORMAT : Pistoles

BEANS ORIGINS :

Cocoa is mainly grown in the Northern part of the island, more specifically in the Cibao valley. This is one of the most northern cocoa areas in the world.

BEANS VARIETY : Forastero

PRODUCTION QUANTITY :

Country : 70 000 mT

FERMENTATION TECHNIQUES :

Cocoa is fermented in wooden boxes, usually between 5-8 days and then sun dried.

FLAVOUR PROFILE :

Exotic and fruity, **Saint Domingue** has a round, bitter cocoa flavour with an exceptionally long last mouth, elevated by spices, wine and olives notes.

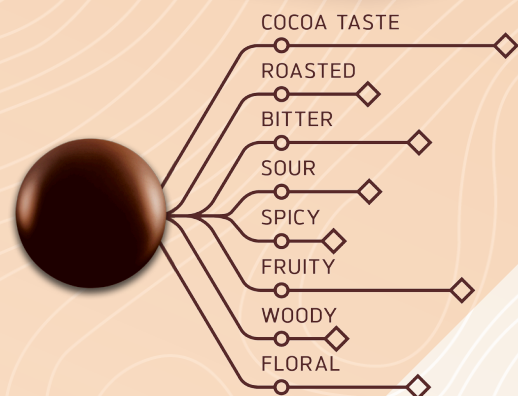
PAIRING INGREDIENTS :

Cinnamon, Saffron, Mango, Almonds, Walnuts, Olive Oil, Raspberry, Pineapple, Old Rum, Pecans, Sesame, Earl Grey Tea, Meat (Red), Espelette Pepper.

APPLICATION TYPE :



Moulding Bar Coating



itinerio



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PRODUCT CODE CHD-Q70SDO-E1-U68	
CONDITIONNING : UNIT	1kg
UNIT BAR CODE	3073416101453
DIMENSIONS H x L x l	425 x 235 x 120 mm
CONDITIONNING : BOX	6 x 1kg
BOX BAR CODE	13073416101450
DIMENSIONS H x L x l	390 x 260 x 185 mm

PRODUCT CODE CHD-Q70SDO-E4-U70	
CONDITIONNING : UNIT	2,5kg
UNIT BAR CODE	3073416101101
DIMENSIONS H x L x l	330 x 215 x 120 mm
CONDITIONNING : BOX	4 x 2,5kg
BOX BAR CODE	13073416101108
DIMENSIONS H x L x l	521 x 264 x 235 mm

PRODUCTION : Meulan, France

PACK WITH ZIP CLOSING

CERTIFICATION KOSHER DAIRY 

SHELF LIFE : 24 months

STORAGE CONDITION :

All Cacao Barry® products are stored in warehouses with temperature control.



www.cacao-barry.com

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