

# REPÚBLICA DEL CACAO®



## CACAO POWDER 22-24%

<b>Legal Name</b> Cacao Powder, 100% Cacao Solids	<b>Product Range</b> 100% Pure
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**Product Description**  
STRONG CACAO FLAVOR / SPICES

Created from various origins, this cacao powder contains the highest natural cacao butter content available on the market today. It has a wonderful tropical wood color, with rich hues of mahogany. This powder will boost the colors of your pastries.

- A clean and round cacao taste for all uses.
- Baked sponges are softer and moister.
- Makes the color of glazes and sauces warmer and more attractive.
- Delicious flavors in drinks, as well as in sorbets and ice creams.

**Ingredients List**  
Cocoa powder. This product may contain traces of nuts (almonds, hazelnuts, pistachio, pecan nuts), peanut, gluten, sesame, milk, soy and egg protein. This product is made in an installation that uses milk.

Composition in %	
FAT CONTENT <b>22% - 24%</b>	

Packaging			
SKU #	FUNDA	PESO NETO POR CARTÓN	PESO TOTAL POR CARTÓN
230090 (sample)	200g/0,44lb	8kg/17,6lb	9kg/19,8lb
2345	1kg/2,2lb	9kg/19,8lb	11kg/24,2lb
2101	2.25kg/5lb	9kg/19,8lb	10kg/22lb
2264	6kg/13,2lb	12kg/26,4lb	13kg/28,6lb

<b>Shelf Life</b> 18 months from date of production	<b>Storage</b> Store in an airtight container and keep in a cool, dry place between 60-64°F (16-18°C).
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Recommended Uses	
Fluidity	Molding
Mousses	Machine Enrobing
Sponges 🍪🍪🍪🍪	Ice Creams & Sorbets 🍦🍦🍦🍦
Ganaches	Sauces & Beverages 🍷🍷🍷🍷

**Certifications and Guarantees**  
Kosher Certified | Non-GMO Guaranteed | Non-Ionization Guaranteed

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