

REPÚBLICA DEL CACAO®



100% CACAO MASS DOMINICAN REPUBLIC

Legal Name
Cocoa Mass
100% Cocoa Solids Minimum

Product Range
100% Pure

Product Description

ACIDITY / INTENSE COCOA / EASY TO USE

This 100% cocoa mass is obtained from fine cocoa beans from the Dominican Republic. It is finely roasted and ground in order to reveal notes or raw cacao and strong bitterness and acidity. The drop form makes it easy for measuring while keeping the raw taste of cocoa beans. There's no added sugar, making it ideal for intensifying tastes and colors, allowing you to customize the cocoa percentage of chocolate bars.

Ingredients List

Cocoa liquor (cocoa mass) from the Dominican Republic.



Composition in %

TOTAL FAT
52%

Packaging

SKU #	BAG	CASE NET WEIGHT	CASE GROSS WEIGHT
230173 (sample)	200g/0.44lb	4.8kg/10.6lb	5.8kg/12.8lb
2391	1kg/2.2lb	10kg/22lb	11kg/24.25lb
2381	2.5kg/5.5lb	10kg/22lb	11kg/24.25lb
2387	7.5kg/16.5lb	15kg/33lb	16kg/35.27lb

Shelf Life

24 months from date of production

Storage

Keep in a cool, dry place between 60-64°F (16-18°C).

Flavor Notes

 Acidic	 Fruity
 Bitter	 Raw Cacao

Recommended Uses

Fluidity	●●●●●	Ganaches	●●
Mousses	●●	Ice Creams & Sorbets	●●
Sponges	●●●●●	Sauces & Beverages	●●●●

Certifications and Guarantees

Kosher Certified | Halal Certified | Non-GMO Guaranteed | Non-Ionization Guaranteed | Gluten Free Guaranteed

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