

REPÚBLICA DEL CACAO®

Perú

Pure Cocoa liquor
100% Cocoa Solids

BUSINESS INFORMATION

ACIDIC / RED FRUITS / BAKING & ICE CREAMS



● FROM THE SOURCE:

Peru origin cacao beans

● LOCAL BRAND GLOBAL IMPACT:

Our products are produced locally

● REDUCED CARBON FOOTPRINT:

Mapping our emissions to lower our carbon output through our supply chain.



PRESENTATION

- Drops



CHARACTERISTICS

- Made from fine flavor cacao from Peru
- Adds color and bitterness to recipes



PROFILE

- Reminiscent of red berries
- Acidic finish



PACKAGING

- 1kg Bag
- 2,5kg Bag
- 7,5kg Bag

★ OUR CORPORATE CHEF'S RECOMMENDED USES



ANDREA LÓPEZ

- ✓ **RAW MATERIAL TO MAKE YOUR OWN CHOCOLATE:** just adding ingredients such as sugar or milk, you can have your own chocolate.
- ✓ **CUSTOMIZE THE % OF OTHER CHOCOLATES:** add the melted cacao liquor to any reference to increase its cacao solids percentage.
- ✓ **ADDS COLOR:** being 100% pure, the cocoa liquor adds more intense color to the elaborations in general (chocolate bars, cremeux, ganaches, ice creams, mousses, etc).
- ✓ **ADDS ACIDITY AND BITTERNESS:** having these characteristic flavor notes, can help to balance sweet recipes or add these notes to the desired creations.
- ✓ **MULTIPLE APPLICATIONS:** cakes, mousses, cremeux, ganaches, whipped ganaches, ice creams or low sugar sorbets. Always consider, to formulate balanced recipes in textures and flavor, that:
 - It does not have added sugar
 - The total fat percentage of the formulations

Certified



NON **GMO** GLUTEN **FREE**
GUARANTEED

ISO 22000:2020
CERTIFICATION

