

REPÚBLICA
DEL CACAO

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Single Origin

White Chocolate with Roasted Corn Ecuador 33% minimum cacao butter



Non-Ionization Guaranteed



WHITE CHOCOLATE WITH ROASTED CORN ECUADOR 33%

UNIQUE RECIPE / ROASTED CORN / CARAMEL COLOR

We offer an innovation to white chocolate, the result of combining the creaminess of milk, the traditional taste of organic panela, and the authentic and distinctive flavor of roasted corn. Its caramel and toffee notes from the light caramelization of milk combined with a pinch of salt and the taste of sugar cane syrup create a balance of flavors that enhance the notes of roasted corn. Its caramel color combined with its versatility and fluidity, make this chocolate an ideal profile for the creation of innovative recipes

Ingredients:

Cacao butter powdered whole milk, whole cane sugar (panela), sugar, roasted corn, emulsifier (sunflower lecithin), salt, natural vanilla extract. Possible presence of traces of walnuts (almonds, hazelnuts, pistachio, pecans), peanuts, gluten, sesame seeds, and egg and soy proteins.

PANELA

14%

WHOLE MILK

29%

TOTAL FAT

43%

ROASTED CORN

7.5%

FLUIDITY



HIGH

STORAGE TEMPERATURE: 16-18°C

SHELF LIFE: 12 MONTHS

FINE AROMA CACAO

Cacao Butter from Ecuador.

BROWN SUGAR (PANELA)

Pacto, Andean Choco Bio-region.

ANDEAN CORN

Harvested in Machachi, Pichincha province.

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
2403	2.5kg	10kg	11kg

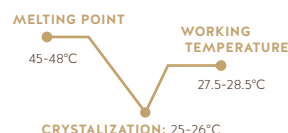
RECOMMENDED USES

Mousses	●●●○
Sponge Cakes	●●●○
Ganaches	●●●○
Molding	●●●○
Machine enrobing	●●●○
Ice Creams & Sorbets	●●●○
Sauces & Beverages	●●●○

FLAVOR NOTES

Roasted Corn	●●●○
Caramelized Milk	●●●○
Fresh Milk	●●●○
Cereal	●●●○
Caramel	●●●○
Pinch of Salt	●●●○

TEMPERING



FIT-SG-043	
Version	5
Elaborated	07/05/2020
Updated	10/01/2024




GENERAL INFORMATION	
NAME	White Chocolate with roasted corn Ecuador 33%
LEGAL DENOMINATION	White Chocolate with roasted corn, 33% cocoa butter minimum, pure cocoa butter.
COUNTRY OF ORIGIN	Ecuador
INGREDIENTS	Cocoa butter, whole MILK powder, sugar, whole sugar cane (panela), roasted corn (7%), emulsifier: sunflower lecithin, salt, natural vanilla extract.

USE	
Target consumers	Chocolatiers, confectioners, bakers and pastries, general public, etc.
Unintentional use	It cannot be used to prepare food for vulnerable consumers such as: babies, people suffering from diabetes or insulin resistance syndrome, high cholesterol and triglycerides, ingredients for food supplements and people that present reactions to declared allergens.

NUTRITIONAL INFORMATION				PHYSICAL CHARACTERISTICS		
Serving size:	40 g		100 g		Fineness	20-21 µm
Energy (Calories):	1006 kJ (240 kcal)		2556 kJ (610 kcal)		Moisture	<2%
Energy from Fat (Calories from Fat):	629 kJ (150 kcal)		1634 kJ (390 kcal)			
Total Fat	17 g	22%	43 g	55%		
Saturated Fat:	11 g	55%	26 g	130%		
Trans Fat Acids:	0 g		0 g			
	5 g		13 g			
Monounsaturated fat acids:						
Polynsaturated fat acids:	0 g		2 g			
Cholesterol:	10 mg	3%	30 mg	10%	Desodorized cocoa butter from Ecuador	33%
Sodium:	45 mg	2%	115 mg	5%	Whole milk powder	29.6%
Salt	0.115 g		0.289 g		Sugar	15.16%
Total Carbohydrate:	19 g	7%	47 g	17%	Whole sugar cane (panela)	14.16%
Dietary fiber:	<1 g		2 g	7%	Roasted corn	7.6%
Total sugars:	17 g		43 g		Sunflower lecithin	0.42%
Added sugars:	13 g	26%	33 g	66%	Salt	0.03%
Protein:	3 g	6%	8 g	16%	Natural vanilla extract	0.03%
Vitamina D:	0 mcg	0%	0 mcg	0%	Fat content	43%
Calcium:	110 mg	8%	270 mg	20%	NFCS (Non fat cocoa solids)	0%
Iron:	0.3 mg	2%	0.9 mg	4%	*NFMS (Non fat milk solids)	Min. 17%
Potassium:	180 mg	4%	440 mg	10%		
The % Daily value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet 2000 calories a day is used for a general nutrition advice.					*Coming exclusive from the raw materials	

MICROBIOLOGICAL, POLLUTANT CHARACTERISTICS & ALLERGENS																																
Microbiological characteristics		Heavy metals specifications																														
<table><tr><th>Microorganisms</th><th>Results</th><th>Method</th></tr><tr><td>Mesophilic aerobic microorganisms</td><td><10 000 CFU/g</td><td>NF EN ISO 4833-1</td></tr><tr><td>Coliforms</td><td><100 CFU/g</td><td>NF ISO 4832</td></tr><tr><td>Yeasts and Moulds</td><td><100/g</td><td>NF V 08-036</td></tr><tr><td><i>Bacillus cereus</i></td><td><100/g</td><td>NF EN ISO 7932</td></tr><tr><td><i>Staphylococcus coagulase +</i></td><td><10 /g</td><td>Méthode interne adaptée de NF EN ISO 6888-2</td></tr><tr><td><i>Listeria monocytogenes</i></td><td>Abscence in 25 g</td><td>BKR 23/02-11/02</td></tr><tr><td><i>Escherichia coli</i></td><td>Abscence in 25 g</td><td>NF EN ISO 16649-3</td></tr><tr><td><i>Salmonella</i> spp 25g</td><td>Abscence in 25 g</td><td>BKR 23/07-10/11</td></tr></table>	Microorganisms	Results	Method	Mesophilic aerobic microorganisms	<10 000 CFU/g	NF EN ISO 4833-1	Coliforms	<100 CFU/g	NF ISO 4832	Yeasts and Moulds	<100/g	NF V 08-036	<i>Bacillus cereus</i>	<100/g	NF EN ISO 7932	<i>Staphylococcus coagulase +</i>	<10 /g	Méthode interne adaptée de NF EN ISO 6888-2	<i>Listeria monocytogenes</i>	Abscence in 25 g	BKR 23/02-11/02	<i>Escherichia coli</i>	Abscence in 25 g	NF EN ISO 16649-3	<i>Salmonella</i> spp 25g	Abscence in 25 g	BKR 23/07-10/11	<table><tr><th>Heavy metals</th><th>Maximum limit</th></tr><tr><td>*(Pb) Lead</td><td>< 0.2 mg/kg</td></tr></table>	Heavy metals	Maximum limit	*(Pb) Lead	< 0.2 mg/kg
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		* According to internally established limits																														
Allergens	This product contains milk. This product may contain traces of nuts (almond, pistachio, pecan nut, hazelnut), peanut, gluten, sesame and egg and soy proteins																															

CERTIFICATION	
Kosher certification by Orthodox Union.	
Halal certification by Ecuadorhalal	
Guarantee without GMO /Our products do not contain ingredients from genetically modified raw materials.	
Guarantee that we do not use the ionization process for the manufacture of all our products.	

PACKAGING						
Labelling interpretation (E): MM-YYYY = Best before end of (M=Month; Year) (P): DD-MM-YYYY = Manufacturing date (D=Day; M=Month; Y=Year) LDDDDYYYY: Lot number (L=lot; D= Day number; Y=Year)			Conditions of preservation/shelf life Shelf life: 12 months Conditions of preservation: It is recommended to maintain the product in a dry and cool place, between 60-64°F (16 -18°C)			
Product picture						
Code	00000295		00000296		00000297	
Packaging	Primary	Secondary	Primary	Secondary	Primary	Secondary
Quantity	Bags of 1 kg net	Box of 10 bags	Bags of 2.5 kg net	Box of 4 bags	Bags of 7.5 kg net	Box of 2 bags
Dimensions (mm)	130*330*50	500*250*135	129*440*55.5	500*250*135	450*550	577*322*122
Materials	BOPP Met/PET Trans/CPP/CPP	Cardboard	BOPP Met/PET Trans/CPP/CPP	Cardboard	PEHD TRANS	Cardboard
Packaging weight	18g +/- 8%	365.15g +/- 6%	28g +/- 8%	365.15g +/- 6%	25g +/- 10%	499.72g +/- 6%

<p>No contractual information / Date: 10/01/2024</p> <p>Elaborated by: Quality chief</p> <p>Reviewed and approved by: R&D and Quality Manager</p>	
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