



Inspiring your creations™

ORIGINE RANGE

Cuba 70%

Famous for its tobacco plantations, Cuba is the exotic home to a robust Trinitario bean growing south of the Tropic of Cancer.

ORIGINE DARK CHOCOLATE COUVERTURE

70 % min. cocoa / 41 % fat

FLUIDITY : - ●●●●● +

ALLERGENS : Milk

FORMAT : Pistoles

BEANS ORIGINS : Cuba

BEANS VARIETY : Criollo & Trinitario

PRODUCTION QUANTITY :

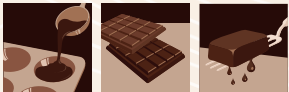
Country : 1500 mT

FLAVOUR PROFILE :

This chocolate has a persistent cocoa taste offering noticeable roasted, woody and red fruit notes.

PAIRING INGREDIENTS : Pepper, Speculoos, Tarragon, Saffron, Passion Fruit, Caramel, Pistachio, Olive Oil, Ceylon Black Tea, Liquorice, Raspberry, Sesame.

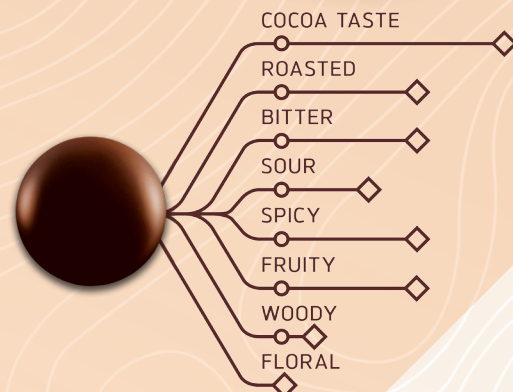
APPLICATION TYPE :



Moulding Bar Coating



Nicotiana rustica L.



itinerio



Inspiring your creations™

ORIGINE RANGE

PRODUCT CODE CHD-Q70CUB-E1-U68	
CONDITIONNING : UNIT	1kg
UNIT BAR CODE	3073416101408
DIMENSIONS H x L x l	290 x 160 x 85 mm
CONDITIONNING : BOX	6 x 1kg
BOX BAR CODE	13073416101405
DIMENSIONS H x L x l	390 x 260 x 185 mm

PRODUCT CODE CHD-Q70CUB-E4-U70	
CONDITIONNING : UNIT	2,5kg
UNIT BAR CODE	3073416101071
DIMENSIONS H x L x l	330 x 215 x 120 mm
CONDITIONNING : BOX	4 x 2,5kg
BOX BAR CODE	13073416101078
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

www.cacao-barry.com/cacaocollective

    @cacaobarryofficial

BARRY CALLEBAUT France 5, boulevard Michelet - 78250 HARDRICOURT
Tél : +33 1 30 22 84 00 - Fax : + 33 1 30 22 87 74