



Inspiring your creations™

## ORIGINE RANGE

# Équateur 76%

Grown in the high plateaus of Ecuador, this chocolate has clear floral banana and liquorice notes, evoking landscapes of the Amazon forest, the Andes mountain ranges, and the Pacific coastlines.

### ORIGINE DARK CHOCOLATE COUVERTURE

76 % min. cocoa / 44 % fat

FLUIDITY : - ●●●●●●●● +

ALLERGENS : Milk

FORMAT : Pistoles

### BEANS ORIGINS :

Cocoa is mainly grown in the coastal and central provinces of Guayas, Manabi, Los Rios and Esmeralda.

BEANS VARIETY : Arriba Nacional

### PRODUCTION QUANTITY :

Country : 250 000 mT (Source ICCO 2015)

### FERMENTATION TECHNIQUES :

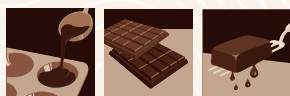
In Ecuador, the traditional method of fermentation is to heap the beans on the drying floor, spreading them during the day to dry and heaping again at night.

### FLAVOUR PROFILE :

Characterised by its bitter taste, **Équateur** delivers an intense, long lasting fruity taste due to its tropical banana and liquorice notes.

PAIRING INGREDIENTS : Vanilla, Saffron, Maple, Hazelnuts, Banana, Alsace Sweet White Wine, Cocoa Nibs, Sourdough Bread, Truffle.

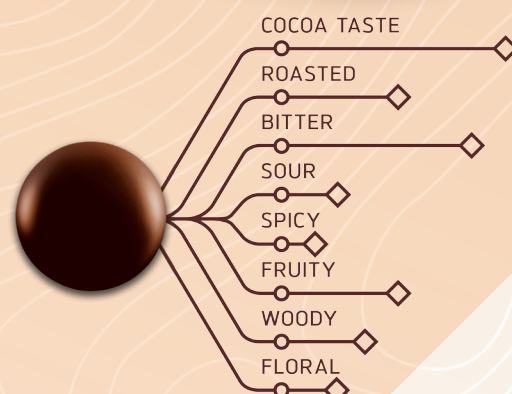
### APPLICATION TYPE :



Moulding

Bar

Coating



itinerio





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ORIGINE RANGE

PRODUCT CODE CHD-Q76EQU-E1-U68	
CONDITIONNNG : UNIT	1kg
UNIT BAR CODE	3073416101576
DIMENSIONS H x L x l	290 x 160 x 85 mm
CONDITIONNNG : BOX	6 x 1kg
BOX BAR CODE	13073416101573
DIMENSIONS H x L x l	390 x 260 x 185 mm

PRODUCTION : Meulan, France

PACK WITH ZIP CLOSING

CERTIFICATION KOSHER DAIRY 

SHELF LIFE : 24 months

STORAGE CONDITIONS :  
All Cacao Barry® products are stored in warehouses with temperature control.

