



Inspiring your creations™

ORIGINE RANGE SELECTION

Fleur de Cao™ 70%

This dark couverture chocolate affirms a powerful cocoa flavour enriched with subtle floral and fruity-sourish notes.

**ORIGINE SELECTION /
DARK CHOCOLATE COUVERTURE**

70 % min. cocoa / 41 % fat

FLUIDITY : - ●●●●○+

ALLERGENS : Milk

FORMAT : Pistoles

BEANS ORIGINS : Ecuador
Ivory Coast
São Tomé and Príncipe

BEANS VARIETY : Arriba & Forastero

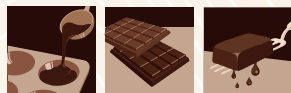
PRODUCTION QUANTITY :
Country : about 8 000-10 000 mT

FLAVOUR PROFILE :

Fleur de Cao™ meticulously sublimates the best flavours of Latin America and Africa, by blending Arriba and Forastero beans to create a chocolate with an intense, bitter cocoa flavour, and moderate acidity. Its subtle floral aroma reveal red fruits in harmony with wood, liquorice and banana.

PAIRING INGREDIENTS : Basil, Passion Fruit, Maple, Tonka Beans, Blackcurrant, Raspberry, Raisin, Candied Orange, Calvados / Apple Brandy, Pecans, Cocoa Nibs, Raspberry Vinegar, Eucalyptus.

APPLICATION TYPE :



Moulding

Bar

Coating



COCOA TASTE

ROASTED

BITTER

SOUR

SPICY

FRUITY

WOODY

FLORAL

itinerario



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PRODUCT CODE CHD-070FLEU-E4-U72

CONDITIONNING : UNIT	5kg
UNIT BAR CODE	3073416100463
DIMENSIONS H x L x l	425 x 235 x 120 mm
CONDITIONNING : BOX	4 x 5kg
BOX BAR CODE	13073416100460
DIMENSIONS H x L x l	521 x 264 x 330 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.



www.cacao-barry.com

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