

Inspiring your creations™

THE RARE CHOCOLATES COLLECTION

180 45' & 190 50' N 690 10' & 700 45' W <u>COCOA PRODUCER</u> Hector José Rizek

74% RARE 43% CACAO CHOCOLATE MIN FAT ZIP FRESH

LA ESMERALDA 74%

Since 1905 the Rizek family has been leading the way for the production of the finest organic cocoa beans in Dominican Republic. With the desire to keep bringing farmers and Chefs together, we have created this 74 % bold and limited edition dark chocolate couverture. The beans for "Hacienda La Esmeralda" were honoured by the International Cocoa Awards organization by receiving the "Cocoa of Excellence" award in 2013.

DARK CHOCOLATE COUVERTURE

74 % min. cocoa / **43** % fat

FLUIDITY : $- \diamond \diamond \diamond \diamond \diamond \diamond +$

ALLERGENS : Milk

FORMAT : Pistoles

APPLICATION TYPE :

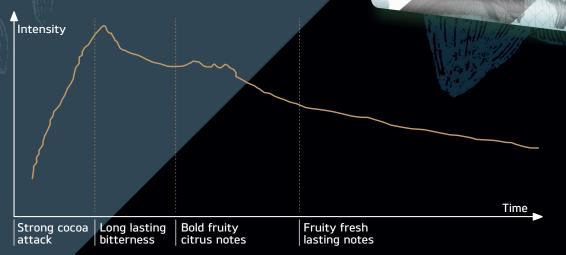


BEAN TYPE : Trinitario & Forastero

FLAVOUR PROFILE :

This intense RaRe chocolate has a bold cocoa taste, combined with a balanced bitterness and sublimed by the freshness and acidity of citrus dazzling notes.

FLAVOUR FLIGHT :



Notre collection de Chocolais Bar traduit l'engagement de Cazao Bar pour garantir la disputibilité futre cazao et de subinnet les fives les pl fines et uniques. Grâce à cette offre limitée de fives pacea rares provenant de régis

les plattens el lo catos orgenesats de constituent Galecian represents de constituent Gaue Barry⁶ has tworks guaranteiraj de future avaliability and diversity el de future avaliability and diversity el de future de la catos de la catos Trough these limited supply of arree cato beas from reacte places, we aim in construct and dech supeher.



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REGION:

Los Bejucos / San Francisco de Macorís Provincia Duarte / Cibao region

PLANTATION GPS COORDINATES : 180 45' & 190 50' N 690 10' & 700 45' W

WEATHER : Region average temperature : 25,6°C Region hygometry : 80 % Pluviometry : 1600mm – 1800mm

SOIL : Dark deep soil. Lay and loamy texture. The layer of humus is minimum 50 cm thick. Good drain capacity. PH 5.5 – 6

FERMENTATION : 120 hours / monitored temperature control every 24 hours.

DRYING : 120 – 148 hours / Beans are stired every 45 minutes.

YEARLY PRODUCTION : 60mT

PRODUCT CODE CHD-Q74ESMN-2B-U73

CONDITIONNING : UNIT	1kg
UNIT BAR CODE	3073419310715
DIMENSIONS H x L x l	290 x 160 x 85 mm
CONDITIONNING : BOX	6 x 1kg
	6 x 1kg 13073419310712

PRODUCTION : Meulan, France

PACK WITH ZIP CLOSING

CERTIFICATION ORGANIC / **KOSHER DAIRY** / HALAL

SHELF LIFE : 24 months

STORAGE CONDITION : All Cacao Barry[®] products are stored in warehouses with temperature control.



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www.cacao-barry.com



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