



Unbox Creativity.

# EXTRA-BITTER GUAYAQUIL™

## PURETÉ RANGE

### DARK CHOCOLATE COUVERTURE PURETÉ

64 % min. cocoa

41 % fat

FLUIDITY : - ●●●●● +

ALLERGENS : Milk

FORMAT : Pistoles

BEANS ORIGINS : 95 % West Africa, 5 % Ecuador

### FLAVOUR PROFILE :

An intense cocoa taste with a great balance between bitterness and roasted notes, delicately lifted with a hint of coffee and chestnut.

For an unrivalled pure and intense chocolate taste this chocolate couverture is made from **Q-fermentation™** cocoa beans which are able to reveal the purest and most intense flavours in every bean.

**PAIRING INGREDIENTS :** Espelette Pepper, Curry, Banana, Blood Orange, Marron/Chestnut, Old Rum, Orange Alcohol, Bordeaux, Hazelnuts, Pistachio, Blue Mountain, Coffee, Truffle.

### APPLICATION TYPE :



Ganache filling Moulding Enrobing



Fermentation is an essential step in the development of flavours. Cacao Barry® discovered that specific enzymes naturally present in plantations, are able to reveal the purest and the most intense flavours in every bean.

Thanks to the **Q-Fermentation™** process, farmers select natural enzymes and add them to the pulp of the cocoa beans, creating a strong, homogeneous fermentation.



At Cacao Barry® we place the utmost importance on the quality of our cocoa beans 100% traceable, ensuring a consistent and intense flavour. That's why we work with specially trained farmers in Ivory Coast, focused on the best practices to bring out the boldest of flavours.



We also fully support the **Cocoa Horizons foundation** in its mission to improve the livelihoods of cocoa farmers and their communities through the promotion of sustainable, entrepreneurial farming, improved productivity and community development.



itinerio



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## PURETÉ RANGE

PRODUCT CODE CHD-P64EBPU-126

<b>CONDITIONNING : UNIT</b>	2,5kg
<b>UNIT BAR CODE</b>	3073419313754
<b>DIMENSIONS H x L x l</b>	315 x 210 x 40 mm
<b>CONDITIONNING : BOX</b>	10 x 2,5kg
<b>BOX BAR CODE</b>	3073419313747
<b>DIMENSIONS H x L x l</b>	360 x 325 x 216 mm

PRODUCT CODE CHD-P64EBPU-E4-U72

<b>CONDITIONNING : UNIT</b>	5kg
<b>UNIT BAR CODE</b>	3073419313822
<b>DIMENSIONS H x L x l</b>	425 x 235 x 120 mm
<b>CONDITIONNING : BOX</b>	4 x 5kg
<b>BOX BAR CODE</b>	13073419313829
<b>DIMENSIONS H x L x l</b>	521 x 264 x 330 mm

**PRODUCTION :** Meulan, France

**PACK WITH ZIP CLOSING**

**CERTIFICATION HALAL, KASHER DAIRY**

**SHELF LIFE :** 24 months

**STORAGE CONDITION :**

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



[www.cacao-barry.com](http://www.cacao-barry.com)

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