



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.

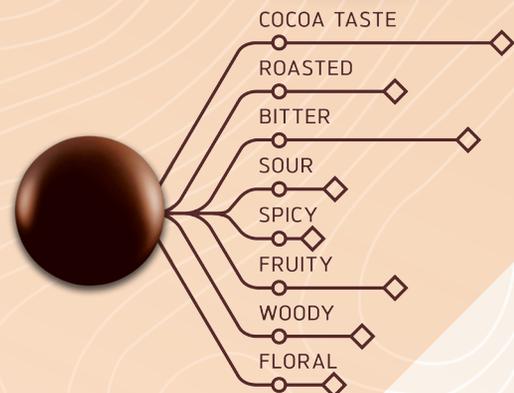
APPLICATION TYPE :



Moulding

Bar

Coating



itinerio



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ORIGINE RANGE

PRODUCT CODE CHD-Q76EQU-E1-U68	
CONDITIONNING : UNIT	1kg
UNIT BAR CODE	3073416101576
DIMENSIONS H x L x l	290 x 160 x 85 mm
CONDITIONNING : 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.



www.cacao-barry.com

www.cacao-barry.com/cacaocollective

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