100% PUR BEURRE DE CACAO
100% PURE COCOA BUTTER

CACAO BARRY
Since 1842

Inspiring your creations™

ORIGINE RANGE

Tanzanie 75%

Tanzanie Origine dark couverture chocolate delivers the perfect balance of acidity, intense cocoa bitterness and fruity notes.

ORIGINE DARK CHOCOLATE COUVERTURE

75 % min. cocoa / **45 %** fat

FLUIDITY : –●●●●●+

ALLERGENS : Milk

FORMAT : Pistoles

BEANS ORIGINS :
The most important cocoa growing area is located around the Lake Malawi and is renowned for its aromatic beans.

BEANS VARIETY : Criollo & Trinitario

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

FLAVOUR PROFILE :
With its rich fruity acidic taste and intense bitterness, **Tanzanie Origine** chocolate has a spicy, peppery and citric aroma profile.

PAIRING INGREDIENTS : Pepper, Speculoos, Basil, Lime, Merlot, Walnuts, Olive Oil, Balsamic Vinegar, Blackcurrant, Redcurrant, Raspberry, Yuzu, Pineapple, Coconut, Pecans, Cocoa Nibs, Truffle Oil, Meat (Red), Sea Scallops, Porcini.

APPLICATION TYPE :

Moulding Bar Coating

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ORIGINE RANGE

PRODUCT CODE	CHD-Q75TAZ-E1-U68
CONDITIONNING : UNIT	1kg
UNIT BAR CODE	3073416101521
DIMENSIONS H x L x l	290 x 160 x 85 mm
CONDITIONNING : BOX	6 x 1kg
BOX BAR CODE	13073416101528
DIMENSIONS H x L x l	390 x 260 x 185 mm

PRODUCT CODE	CHD-Q75TAZ-E4-U70
CONDITIONNING : UNIT	2,5kg
UNIT BAR CODE	3073416101156
DIMENSIONS H x L x l	330 x 215 x 120 mm
CONDITIONNING : BOX	4 x 2,5kg
BOX BAR CODE	13073416101153
DIMENSIONS H x L x l	521 x 264 x 235 mm

PRODUCTION : Meulan, France

PACK WITH ZIP CLOSING

CERTIFICATION KOSHER DAIRY (K) D

SHELF LIFE : 24 months

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

www.cacao-barry.com
www.cacao-barry.com/cacaocollective
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