



Inspiring your creations™

ORIGINE RANGE

Venezuela 72%

The bold character of this chocolate comes from a careful blending of Criollo and Trinitario and Carenero Superior beans.

ORIGINE DARK CHOCOLATE COUVERTURE

72 % min. cocoa / 41 % fat

FLUIDITY : - ● ● ● ● ● +

ALLERGENS : Milk

FORMAT : Pistoles

BEANS ORIGINS :

- Barlovento (East of Caracas) :
The «Carenero Superior».
- The Paria Peninsula in Sucre :
The natural «Rio Caribe»
- Maracaibo Region :
The «Sur del Lago»

BEANS VARIETY : Criollo & Trinitario

PRODUCTION QUANTITY :

Country : 16 000 mT (Source ICCO 2015)

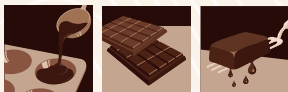
FLAVOUR PROFILE :

This **Venezuela Origine** dark couverture chocolate offers the perfect balance of powerful cocoa taste and intense woody notes. Olive and vine notes emphasize its bold and robust character.

PAIRING INGREDIENTS :

Pepper, Grappa, Caramel, Hazelnuts, Lapsang Souchong Tea, Mara Des Bois, Red Apple, PlumPink Grapefruit, Pecans, Cereal Bread, Bergamot.

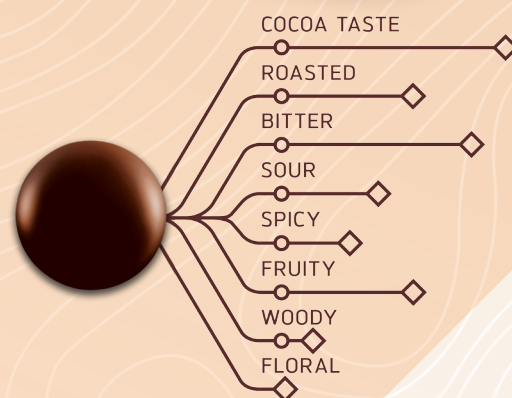
TYPE D'APPLICATION :



Moulding

Bar

Coating



itinerio



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PRODUCT CODE CHD-P72VEN-E1-U68	
CONDITIONNING : UNIT	1kg
UNIT BAR CODE	3073416101323
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-P72VEN-E4-U70	
CONDITIONNING : UNIT	2,5kg
UNIT BAR CODE	3073416101040
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 

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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