

#### Republica Del Cacao

#### 188420 - **Cacao Powder 22 24%**



A clean and round cacao taste for all uses. Baked sponges are softer and moister. Makes the color of glazes and sauces warmer and more attractive. Delicious flavors in drinks, as well as in sorbets and ice creams



#### \* Benefits

Created from various origins, this cacao powder contains the highest natural cacao butter content available on the market today. It has a wonderful tropical wood color, with rich hues of mahogany. This powder will boost the colors of your pastries.

Ingredients	Allergens
Cocoa powder.	Free From:  Substituting crustaceans of eggs of fish of milk of milk of peanuts of soy of tree nuts of wheat

# **Nutrition Facts**

Servings per Container 22.5 100.0g (100g) Serving size

#### **Amount per serving** Calories

460

Calonies	400
% Da	ily Value*
Total Fat 23g	29%
Saturated Fat 15g	75%
<i>Trans</i> Fat	
Cholesterol 0mg	0%
Sodium 20mg	1%
Total Carbohydrate 41g	15%
Dietary Fiber 26g	93%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 21g	_
Min. i. B. Oosaas	00/
Vitamin D 0mcg	0%
Calcium 134mg	10%
Iron 25mg	139%
Potassium 3630mg	77%

<sup>\*</sup> The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## Handling Suggestions

Close hermetically the product and keep in a dry cool place between 59-68F (15-20C)

#### Serving Suggestions

A clean and round cacao taste for all uses. Baked sponges are softer and moister. Makes the color of glazes and sauces warmer and more attractive. Delicious flavors in drinks, as well as in sorbets and ice creams

#### Prep & Cooking Suggestions

Mix into batters, dust over drinks or plated desserts.

#### Product Specifications

Brand	Manufacturer	Product Category
Republica Del Cacao	Valrhona Inc.	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	18842	188420	17862124830198		4/2.25 KG

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
20.8lb	19.8lb	Ecuador	Yes	

Shipping Information							
	Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
	19.6in	10in	5.3in	0.6ft3	8x11	351days	60°F / 77°F





### Republica Del Cacao

# 188420 - Cacao Powder 22 24%



A clean and round cacao taste for all uses. Baked sponges are softer and moister. Makes the color of glazes and sauces warmer and more attractive. Delicious flavors in drinks, as well as in sorbets and ice creams

Nutrition Analysis - By Measure

Calories	460	Total Fat	23g	Sodium	20mg
Protein	21	Trans Fats		Calcium	134mg
Total Carbohydrates•••	41g	Saturated Fat	15g	Iron	25mg
Sugars	0g	Added Sugars	0g	Potassium	3630mg
Dietary Fiber	26g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

0	Additional Images		

