

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 Fa	cts		
	Servings per Container 22.5 Serving size 100.0g (100g)				
and the second s		Amount per serving Calories	460		
and the second se	ere Caraa Extract	% Dai	ly Value*		
	in Anasta 2576-2576	Total Fat 23g	29%		
	a Builte I lies	Saturated Fat 15g	75%		
Contem 2	do Neto/Ret Conter 7 5 kor / 5 15	Trans Fat			
-	Cholesterol 0mg	0%			
* Benefits		Sodium 20mg	1%		
•		Total Carbohydrate 41g	15%		
Created from various origins, this	Dietary Fiber 26g	93%			
highest natural cacao butter cont It has a wonderful tropical wood	Total Sugars 0g				
This powder will boost the colors of your pastries.		Includes 0g Added Sugar	0%		
Ingredients	Allergens	Protein 21g			
		Vitamin D 0mcg	0%		
Cocoa powder.	Free From:	Calcium 134mg	10%		
	crustaceans () eggs () fish () milk	Iron 25mg	139%		
	🕥 peanuts 🛞 soy 💮 tree nuts 鐌 wheat	Potassium 3630mg	77%		
		* The % Daily Value (DV) tells you how much a serving of food contributes to a daily diet. 2 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

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Prep & Cooking Suggestions

Mix into batters, dust over drinks or plated desserts.

Product Specifications

Brand			Manufacturer		Î	Product Category				
Repu	Republica Del Cacao			Valrhona Inc.						
UPC	MFG	# SF	PC #		G	TIN		Pack Pack		Pack Desc.
	1884	2 18	8420	17862124830198		8			4/2.25 KG	
Gross V	Gross Weight Net Weight		ght	Country of Origin		K	Kosher Child Nutriti		ild Nutrition	
20.8	ßlb	19.81	b	Ecuador		or		Yes		
	Shipping Information									
Length	Width	Height	Volun	ne	TIxHI	Shelf Li	fe	e Storage Temp From/T		mp From/To
19.6in	10in	5.3in	0.6ft	3	8x11	351da	ys	60°F / 77°F		





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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	Og	Added Sugars	Og	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	

Additional Images



