



Republica Del Cacao

188440 - Ecuador Milk Chocolate 40%

We have revived an ancient chocolate making process which enables us to slowly and naturally caramelize the milk. Ecuador 40% has warm and complex caramel flavors that differentiates it from other chocolates, Its finale reveals notes of roasted nuts and warm biscuits.



Nutrition Facts

25 Servings Per Container

Serving size 100 g

Amount per serving
Calories 600

% Daily Value*

Total Fat 42 g 54%

Saturated Fat 29 g 145%

Trans Fat

Cholesterol 30 mg 10%

Sodium 135 mg 6%

Total Carbohydrate 46 g 17%

Dietary Fiber 4 g 14%

Total Sugars 35 g

Includes 30 g Added Sugar %

Protein 9 g

Vitamin D 0 mcg 0%

Calcium 341 mg 26%

Iron 3 mg 3%

Potassium 420 mg 9%

* 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.

* Benefits

We have revived an ancient chocolate making process which enables us to slowly and naturally caramelize the milk. Ecuador 40% has warm and complex caramel flavors that differentiates it from other chocolates, Its finale reveals notes of roasted nuts and warm biscuits. Flavor Notes: Natural caramelization

Ingredients

sugar, whole milk powder, cocoa butter, cocoa liquor (cocoa mass) from Ecuador, emulsifier (soy lecithin E322).

Allergens

Contains:

milk soy

Free From:

crustaceans eggs fish peanuts

tree nuts wheat

Handling Suggestions

See label for suggestions

Serving Suggestions

See label for suggestions

Prep & Cooking Suggestions

See label for suggestions

Product Specifications

Brand	Manufacturer
Republica Del Cacao	VALRHONA INC.

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	18844	188440			4/2.5 KG

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
22.94 lb	22 lb	Ecuador	Yes	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
9.8 in	20 in	5.3 in	0.6 ft3	8x11	180 days	35 °F / 37 °F



Republica Del Cacao

188440 - Ecuador Milk Chocolate 40%

We have revived an ancient chocolate making process which enables us to slowly and naturally caramelize the milk. Ecuador 40% has warm and complex caramel flavors that differentiates it from other chocolates, Its finale reveals notes of roasted nuts and warm biscuits.



Nutrition Analysis - By Measure

Calories	600	Total Fat	42 g	Sodium	135 mg
Protein	9	Trans Fats		Calcium	341 mg
Total Carbohydrates...	46 g	Saturated Fat	29 g	Iron	3 mg
Sugars	35 g	Added Sugars	30 g	Potassium	420 mg
Dietary Fiber	4 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30 mg		
Vitamin A(U)		Vitamin D	0 mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

Additional Images

