



		Nutrition Fac	cts			
	Servings per Container 50 Serving size 100.0g (100g)					
	COLOMBIA De contact	Amount per serving Calories	560			
		% Daily Value*				
	AN CHOCOLATE MADE AT SOURCE	Total Fat 35g	45%			
Production of the second	7/63 az. (5 kg) / Cont. Neto 5 kg	Saturated Fat 22g	110%			
		Trans Fat				
		Cholesterol 0mg	0%			
* Benefits	Sodium 30mg	1%				
		Total Carbohydrate 56g	20%			
53% chocolate semisweet Our name, Cordillera, comes from a Spanish word that means mountain range. That name pays tribute to the rich soal in Latin American countries where our cacao beans are manually harvested using sustainable practices by people who carefully watch over every step of the foucoalter making process.	Dietary Fiber 6g	21%				
every step of the chocalate-mixing process. Confiler is born from an exerciting bench of fritariants calcule that perfectly blances and attributes: We roats the calcule to highlight that windput category denties of offen flavor cache from conformation from the configuration of the step of the step of the flavor cache from conformation of the step of the step of the step of the blancing cache flavor to create perfect largers and test the ideal temperature.	Total Sugars 47g					
notes. During the conching process we carefully select the ideal temperature, time, and blending conditions to create perfect flavors and textures in the final product.	Includes 47g Added Sugar 949					
Ingredients	Allergens	Protein 6g				
5		Vitamin D 0mcg	0%			
Sugar, cacao mass, cacao butter,	Contains:	Calcium 46mg	4%			
emulsifier (soy lecithin), vanilla natural flavor	Soy Soy	Iron 3mg	17%			
	Free From:	Potassium 419mg	9%			
	(Speanuts ()) tree nuts () wheat	* 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

Cool Dry

Serving Suggestions

Bars, bonbons, cakes, desserts, fillings, ganache, glaze, molding

Prep & Cooking Suggestions

In a warming chamber or microwave oven, melt the coverture between 45 and 50C (113-122F). Once it has

melted, separate 2/3 of the product and lower the temperature to 28C (80.6F). Once it has reached the temperature, incorporate the 1/3 to complete the product. The final temperature must be at 32C (87,8F).

Product Specifications

Bra	Brand Manufacture			urer		Product Category				
Cord	illera	ra Foodlin		links LLC Baking C		hips, Coating, & Chocolate				
UPC	MF	G #	SPC	PC # GTIN			Pack		Pack Desc.	
	53COR	DDISC	988	3	10051	51817501027		1/11 LE		1/11 LB
Gross Weight Net Weight		ght	Country of Origin Ko		osher Child Nutrition					
11.2	11.25lb 11lb		Colombia		bia	Yes				
Shipping Information										
Length	Width	Height	Volu	ime	TIxHI	Shelf L	ife	Storage Temp From/To		
9in	4in	13in	0.27	7ft3	24x6	475da	ys	35°F / 37°F		







Nutrition Analysis - By Measure

Calories	560	Total Fat	35g	Sodium	30mg
Protein	6	Trans Fats		Calcium	46mg
Total Carbohydrates…	56g	Saturated Fat	22g	Iron	3mg
Sugars	47g	Added Sugars	47g	Potassium	419mg
Dietary Fiber	6g	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



Products Move When Content Flo