



Cordillera

9885 - 36% Milk Chocolate Discs Single Ori

36% Milk Chocolate

Born from an exacting blend of Trinitarian cacao that perfectly balances all its attributes. We roast the cacao to highlight the unique sensory elements of fine flavor cacao characterized by floral and fruit notes.



Nutrition Facts

Servings per Container **50**
Serving size **100.0g (100g)**

Amount per serving
Calories 560

% Daily Value*

Total Fat 35g **45%**
Saturated Fat 22g **110%**

Trans Fat

Cholesterol 5mg **2%**

Sodium 110mg **5%**

Total Carbohydrate 55g **20%**

Dietary Fiber 2g **7%**

Total Sugars 51g

Includes 43g Added Sugar **86%**

Protein 7g

Vitamin D 0mcg **0%**

Calcium 189mg **15%**

Iron 1mg **6%**

Potassium 365mg **8%**

* 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

36% Milk Chocolate

Our name, Cordillera, comes from a Spanish word that means mountain range. That name pays tribute to the rich soil in Latin American countries where our cacao beans are manually harvested using sustainable practices by people who carefully watch over every step of the chocolate-making process.

Cordillera is born from an exacting blend of Trinitarian cacao that perfectly balances all its attributes. We roast the cacao to highlight the unique sensory elements of fine flavor cacao from Colombia, Ecuador, and Peru that is characterized by floral and fruit 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.

Ingredients

Sugar, cacao butter, cocoa mass, whole milk powder, skimmed milk powder, emulsifier (soy lecithin), natural vanilla flavor

⚠ Allergens

Contains:

milk soy

Free From:

crustaceans eggs fish peanuts

tree nuts wheat

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 couverture 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

Brand	Manufacturer	Product Category
Cordillera	Foodlinks LLC	Baking Chips, Coating, & Chocolate

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
051817501150	36CORDDISC	9885	10051817501157		1/11 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
11.25lb	11lb	Colombia	Yes	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
9in	4in	13in	0.27ft3	24x6	475days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	560	Total Fat	35g	Sodium	110mg
Protein	7	Trans Fats		Calcium	189mg
Total Carbohydrates...	55g	Saturated Fat	22g	Iron	1mg
Sugars	51g	Added Sugars	43g	Potassium	365mg
Dietary Fiber	2g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	5mg		
Vitamin A(U)		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

