Suma · Dark Chocolate 54%

54% cacao dark chocolate, made in Quito with cacao fino de aroma from Manabí, Ecuador.

PRODUCT

Formats	200 g drops · 1 kg drops
Ingredients	Sugar, cocoa mass, cocoa butter and emulsifier (soy lecithin)
Composition	Cacao min. 54% · Total fat 38%
Fluidity	4 drops ●●●●○
Allergens	Contains soy
Sensory profile	Balanced cacao with soft caramel and ripe red fruits.
Uses	Direct consumption, pastry, biscuits, chocolate work, bakery, ice cream and ganache
Tempering	Melting 50–55 °C · Cooling 27–28 °C · Working 31–32 °C
Storage	12 months. 16–18 °C, humidity below 60%, away from light and odours. Do not refrigerate
Health registration	ARCSA No. 37285-ALN-1122

NUTRITION INFORMATION

Serving: 50 g · Servings per pack: 4 (200 g drops) · 20 (1 kg drops)

Nutrient	Per 50 g	%DV*	Nutrient	Per 50 g	%DV*
Energy	290 kcal (1 215 kJ)	—	Cholesterol	0 mg	0%
Energy from fat	170 kcal (712 kJ)	—	Sodium	0 mg	0%
Total fat	19 g	29%	Total carbohydrate	27 g	9%
Saturated fat	12 g	60%	Total sugars	22 g	—
Mono / poly / trans fat	6 g / 0.5 g / 0 g	—	Protein	3 g	6%

*Based on a 8 380 kJ (2 000 kcal) diet.