Yana · Dark Chocolate 80%

80% cacao dark chocolate, made in Quito with cacao fino de aroma from Manabí, Ecuador.

PRODUCT

Formats	200 g drops · 1 kg drops
Ingredients	Cocoa mass, sugar, cocoa butter and emulsifier (soy lecithin)
Composition	Cacao min. 80% · Total fat 50%
Fluidity	5 drops ●●●●●
Allergens	Contains soy
Sensory profile	Intense cacao with notes of red fruits and blueberries.
Uses	Direct consumption, bonbons, moulding, fillings, ganaches, pastry, biscuits and mousses
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. 39365-ALN-0623

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	320 kcal (1 341 kJ)	—	Cholesterol	0 mg	0%
Energy from fat	230 kcal (964 kJ)	—	Sodium	0 mg	0%
Total fat	25 g	38%	Total carbohydrate	19 g	6%
Saturated fat	16 g	80%	Dietary fibre	3 g	12%
Monounsaturated fat	5 g	—	Total sugars	10 g	—
Poly / trans fat	1 g / 0 g	—	Protein	4 g	8%

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