



CODE: LUK D106

*Huila 85%*

LUKER 1906 SINGLE ORIGIN CHOCOLATE



**DESCRIPTION :**

Huila 85% is characterized by its floral aroma with acid notes that blend deliciously with the fruity flavor and delicate cocoa notes.

Single Origin chocolates have a unique flavor given by the pureness of their origins. Made from selected beans from the different Fino de Aroma cocoa growing regions, their flavor does not only reflect the cocoa variety, but also the richness of the soil and the cocoa growing culture of its region.

Huila variety is a typical cocoa from the southwest region's deep valleys of Colombia. This is an exotic type of chocolate with a mild aroma and fruity flavor. It has the strength of an extra-dark chocolate and the mildness of a semi-sweet cocoa, resulting in a sensorial balance that evokes the essence of this warm region.

**APPLICATIONS :**

ENROBING	DECORATIVE FIGURES	MOLDING	FILLINGS & GANACHES	DECORATING	DESSERTS
✓		✓	✓	✓	

**SHELF LIFE**  
24 months

**FLUIDITY**



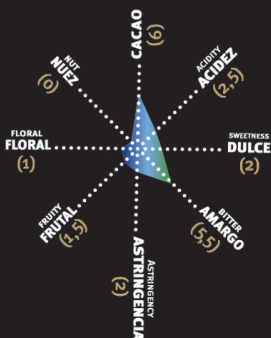
**PACKAGING**  
4/5.5 lb Bags



**TEMPERING**  
Requires tempering.  
See crystallization chart below.

**DIETARY TAGS**  
 Natural, Kosher

**FLAVOR PROFILE :**



**CRYSTALLIZATION CURVE :**

