



CODE: LUK D203

Macondo 60%

CASALUKER CACAO BLEND



DESCRIPTION :

Macondo 60% is a chocolate that seduces with its exotic flavor and soft acidic tones that complement the cocoa's fruitiness. Delicate flavor with a fluid texture, it has a good balance between the typical bitterness of cocoa and sweet tones.

The meticulous selection of ingredients is definitive in achieving the unique sensorial experience characteristic to the chocolate of Luker Cacao. Luker selects the best Cacao Fino de Aroma beans from Colombia and Ecuador and uses 100% cocoa butter and natural vanilla in their couvertures.

APPLICATIONS :

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

SHELF LIFE
24 months

FLUIDITY



PACKAGING
1/22 lb Box



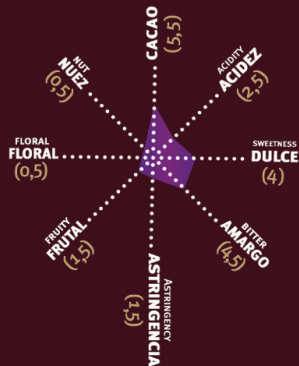
TEMPERING
Requires tempering.
See crystallization chart below.

DIETARY TAGS



Natural, Kosher

FLAVOR PROFILE :



CRYSTALLIZATION CURVE :

