



CODE: LUK D217

Palenque 70%
CASALUKER CACAO BLEND



DESCRIPTION :

Palenque 70% is a chocolate that is full of contrasts and that fills the palate with a mix of flavors. The cocoa tones flood the senses with their aroma, strengthened by bitter-roasted notes that last and give it the typical robustness of cacao from the north of the country. Special coffee notes, its unctuousness and fruity acidity give this great chocolate its final touches.

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
●●●●●

●●●●● Very Fluid
●●●●● Very Viscous

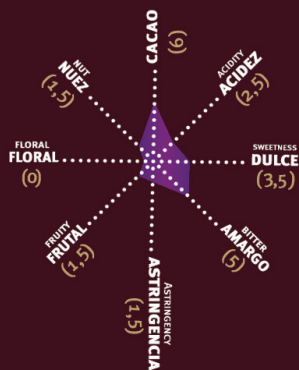
PACKAGING
1/22 lb Box



TEMPERING
Requires tempering.
See crystallization chart below.

DIETARY TAGS
 Natural, Kosher

FLAVOR PROFILE :



CRYSTALLIZATION CURVE :

