



CODE: LUK D102

Tumaco 65%

LUKER 1906 SINGLE ORIGIN CHOCOLATE



DESCRIPTION :

Tumaco 65% has a delightfully balanced bittersweet flavor with defined cocoa notes, ideal for those who seek a balance of flavor and aroma in their chocolate.

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.

Tumaco, in the tropical forests of the Pacific Coast, is known for its delightfully balanced flavor with subtle fruity and floral notes, defined cocoa notes, and a hint of acidity. Experts define Tumaco's chocolate as a product with exquisite character with a defined aroma and taste, typical of Colombian cocoa, that gives the ultimate expression in Extra Dark Chocolates.

APPLICATIONS :

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

SHELF LIFE
24 months

FLUIDITY

Very Fluid
 Very Viscous

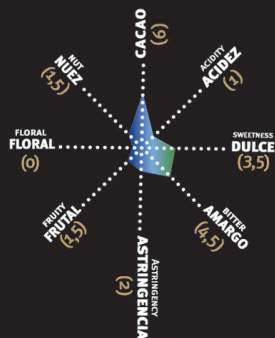
PACKAGING
4/5.5 lb Bags



TEMPERING
Requires tempering.
See crystallization chart below.

DIETARY TAGS
KOSHER
 Natural, Kosher

FLAVOR PROFILE :



CRYSTALLIZATION CURVE :

