



Inspiring your creations™

ORIGINE RANGE

Mexique 66%

Evocative of Azteca Mexican history and its lush landscapes, this chocolate takes us in a authentic aromatic journey.

ORIGINE DARK CHOCOLATE COUVERTURE

66 % min. cocoa / 37 % fat

FLUIDITY : - ●●●○●○+

ALLERGENS : Milk

FORMAT : Pistoles

BEANS ORIGINS :

Tabasco, on the Caribbean coast and Chiapas on the Pacific Ocean.

BEANS VARIETY : Forastero

PRODUCTION QUANTITY :

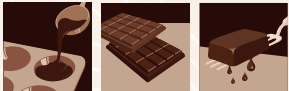
Country : 30 000 mT (Source ICCO 2015)

FLAVOUR PROFILE :

This chocolate subtle sweetness and bitterness profile take its roots in Criollo and Forastero careful blending. After a slightly acid attack, this dark chocolate couverture **Origine Mexique**, releases his spicy and woody notes, sublimed by a touch of liquorice.

PAIRING INGREDIENTS : Cinnamon, Ginger Bread, Caramel, Hazelnuts, Liquorice, Raspberry, Banana, Banyuls AOC / Sweet Wine, Raspberry Vinegar, Curry.

APPLICATION TYPE :



Moulding Bar Coating



itinerio



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PRODUCT CODE CHD-N66MEX-E4-U70	
CONDITIONNING : UNIT	2,5kg
UNIT BAR CODE	3073416101224
DIMENSIONS H x L x l	330 x 215 x 120 mm
CONDITIONNING : BOX	4 x 2,5kg
BOX BAR CODE	13073416101221
DIMENSIONS H x L x l	521 x 264 x 235 mm

PRODUCT CODE CHD-N66MEX-E1-U68	
CONDITIONNING : UNIT	5kg
UNIT BAR CODE	3073416101224
DIMENSIONS H x L x l	290 x 160 x 85 mm
CONDITIONNING : BOX	4 x 5kg
BOX BAR CODE	13073416101221
DIMENSIONS H x L x l	390 x 260 x 185 mm

PRODUCTION : Meulan, France

PACK WITH ZIP CLOSING 

CERTIFICATION KOSHER DAIRY

SHELF LIFE : 24 months

STORAGE CONDITION :

All Cacao Barry® products are stored in warehouses with temperature control.



www.cacao-barry.com

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