

9883 - 53% Dark Chocolate Discs Single Origin



53% chocolate semisweet Our name, Cordillera, comes from a Spanish word that means mountain range. That name pays tribute to the rich soil in Latin American countries where our cacao beans are manually harvested using sustainable practices by people who carefully watch over every step of the chocolate-making process. Cordillera is born from an exacting blend of Trinitarian cacao tha...



MARKETING

53% chocolate semisweet

Nutrition Facts

50 Servings per container

Serving Size 100.0 GR

Amount Per Serving

Calories **560**

% Daily Value*

Total Fat 35 g **45%**

Saturated Fat 22 g **110%**

Trans Fat 0 g

Cholesterol 0 mg **0%**

Sodium 30 mg **1%**

Total Carbohydrates 56 g **20%**

Dietary Fiber 6 g **21%**

Total Sugars 47 g

Includes 47 g Added Sugars %

Protein 6 g

Vitamin D 0 mcg 0%

Calcium 46 mg 4%

Iron 3 mg 15%

Potassium 419 mg 8%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
53CORDDISC		10051817501027		1/11 LB			
Brand	Brand Owner	GPC Description					
Cordillera	Foodlinks LLC	Chocolate and Chocolate/Sugar Candy Combinations - Confectionery					
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
11.25 LBR	11 LBR	No	Colombia	Yes	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
9 INH	4 INH	13 INH	0.27 FTQ	24x06	560 Days	35 FAH / 37.5 FAH	
Traceability Regulation							
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors				
N/A	N/A	N/A	N/A				

HANDLING SUGGESTIONS

Cool Dry-----

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - MC
- Eggs - MC
- Soybean - C
- Wheat - MC
- Sesame - N
- Molluscs - N
- Peanuts - MC
- Tree - MC
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Sugar, cacao mass, cacao butter, emulsifier (soy lecithin), vanilla natural flavor

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PREPARATION & COOKING SUGGESTIONS

In a warming chamber or microwave oven, melt the couverture between 45 and 50°C (113-122°F). Once it has melted, separate 2/3 of the product and lower the temperature to 28°C (80.6°F). Once it has reached the temperature, incorporate the 1/3 to complete the product. The final temperature must be at 32°C (87,8°F).

SERVING SUGGESTIONS

Bars, bonbons, cakes, desserts, fillings, ganache, glaze, molding

MORE INFORMATION