

# 9885 - 36% Milk Chocolate Discs Single Origin



36% Milk Chocolate 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 that per...



## MARKETING

36% Milk Chocolate Born from an exacting blend of Trinitarian cacao that perfectly balances all its attributes. We roast the cacao to highlight the unique sensory elements of fine flavor cacao characterized by floral and fruit notes.

## 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** 5 mg 2%

**Sodium** 110 mg 5%

**Total Carbohydrates** 55 g 20%

Dietary Fiber 2 g 7%

Total Sugars 51 g

Includes 43 g Added Sugars %

**Protein** 7 g

Vitamin D 0 mcg 0%

Calcium 189 mg 15%

Iron 1 mg 6%

Potassium 365 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			
36CORDDISC		10051817501157		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	475 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---UNIT UPC: 051817501150---

## ALLERGENS

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

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

## INGREDIENTS

Sugar, cacao butter, cocoa mass, whole milk powder, skimmed milk powder, emulsifier (soy lecithin), natural vanilla 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