

FOOD SERVICE



Est. 1929

Chocolates El Rey



CARENERO SUPERIOR® LINE

These are chocolates elaborated with fermented cacao from the Barlovento region, made from cacao liquor and/or cacao butter, with the addition of refined sugar.

APAMATE® DARK CHOCOLATE

minimum **73.5%** CACAO

A chocolate in which the cacao solids content is more than 73.5%. It is made with 100% Venezuelan Carenero Superior fermented cacao liquor, refined sugar, cacao butter, soy lecithin, in adequate proportions to endow it with a mild bitter flavor and a moderate fruit acidity, intense notes of dry fruits, and evoking mild notes of cinnamon and wood.

Presentations:

Description	Presentation	Net Weight	Gross Weight	Measurements
1 kg Bars	10x1 kg Box	10.00 kg	10.40 kg	250x218x182 mm
Discs	6x2 kg Box	12.00 kg	13.60 kg	375x323x250 mm

In Chocolates El Rey, products are molded in bars and discs to facilitate melting as necessary.



1 kg Bar



2 kg Discs Bags



Discs

Uses: Couvertures, ganache, glazing, ice cream, molding, mousses, part of the dough of a product, fillings, sorbets, sauces, bonbons, drinks.

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APAMATE® DARK CHOCOLATE

minimum **73.5%** CACAO



Technical Data	CARENERO SUPERIOR
Content	APAMATE
Cacao solids	73.5%
Fat (+/-1.5%)	43.32%
Calories (100g / 3.5 oz)	590
Refinements (± 2 microns)	17



Box for 1 kg Bars



Case for 2 kg
Discs Bags

Working Conditions:

Melting Point: 50 °C – 55 °C / 122 °F – 131 °F
Pre-crystallization: 28 °C – 29 °C / 82 °F – 84 °F
Optimal working range: 31 °C – 32 °C / 88 °F – 90 °F

Storage:

Temperature: °C / °F
Storage: 16 °C – 20 °C / 60 °F – 68 °F
Relative Humidity: less than 60%

Shelf life:

Twenty-four (24) months from elaboration date, if stored under the suggested conditions.



Box for Discs Bags

Store protected from air drafts and direct light, away from strong scents of products other than chocolate. Preferably in places with 60% relative humidity and temperatures between 16 °C – 20 °C / 60 °F – 68 °F.

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These are chocolates elaborated with fermented cacao from the Barlovento region, made from cacao liquor and/or cacao butter, with the addition of refined sugar.

GRAN SAMÁN® DARK CHOCOLATE

minimum **70%** CACAO

A chocolate in which the cacao solids content is more than 70%. It is made with 100% Venezuelan Carenero Superior fermented cacao liquor, refined sugar, soy lecithin, in adequate proportions to endow it with a bitter flavor with moderate fruit acidity, intense dry fruits, moderate wooden notes, cacao, tobacco and mild cinnamon.

Presentations:

Description	Presentation	Net Weight	Gross Weight	Measurements
1 kg Bars	10x1 kg Box	10.00 kg	10.40 kg	250x218x182 mm
Discs	6x2 kg Box	12.00 kg	13.60 kg	375x323x250 mm

In Chocolates El Rey, products are molded in bars and discs to facilitate melting as necessary.



1 kg Bar



2 kg Discs Bags



Uses: Drinks, ganache, glazing, ice cream, molding, mousses, part of the dough of a product, fillings, sorbets, sauces.



Discs

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These are chocolates elaborated with fermented cacao from the Barlovento region, made from cacao liquor and/or cacao butter, with the addition of refined sugar.

GRAN SAMÁN® DARK CHOCOLATE

minimum **70%** CACAO



Technical Data	CARENERO SUPERIOR
Content	GRAN SAMÁN
Cacao solids	70%
Fat (+/-1.5%)	37.9%
Calories (100g / 3.5 oz)	560
Refinements (± 2 microns)	19



Box for 1 kg Bars



Case for 2 kg Discs Bags



Box for Discs Bags

Working Conditions:

Melting Point: 50 °C – 55 °C / 122 °F – 131 °F
 Pre-crystallization: 28 °C – 29 °C / 82 °F – 84 °F
 Optimal working range: 31 °C – 32 °C / 88 °F – 90 °F

Storage:

Temperature: °C / °F
 Storage: 16 °C – 20 °C / 60 °F – 68 °F
 Relative Humidity: less than 60%

Shelf life:

Twenty-four (24) months from elaboration date, if stored under the suggested conditions.

Store protected from air drafts and direct light, away from strong scents of products other than chocolate. Preferably in places with 60% relative humidity and temperatures between 16 °C – 20 °C / 60 °F – 68 °F.

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CARENERO SUPERIOR® LINE

These are chocolates elaborated with fermented cacao from the Barlovento region, made from cacao liquor and/or cacao butter, with the addition of refined sugar.

MIJAO® DARK CHOCOLATE

minimum **61%** CACAO

A chocolate in which the cacao solids content is more than 61%. It is made with 100% Venezuelan Carenero Superior fermented cacao liquor, refined sugar, cacao butter, soy lecithin, in adequate proportions to endow it with an intense, semi-sweet bitter taste, with a moderate fruit acidity and dry fruits, evoking mild wooden notes.

Presentations:

Description	Presentation	Net Weight	Gross Weight	Measurements
1 kg Bars	10x1 kg Box	10.00 kg	10.40 kg	250x218x182 mm
Discs	6x2 kg Box	12.00 kg	13.60 kg	375x323x250 mm

In Chocolates El Rey, products are molded in bars and discs to facilitate melting as necessary.



1 kg Bar



2 kg Discs Bags



Discs

Uses: Couvertures, ganache, glazing, ice cream, molding, mousses, part of the dough of a product, fillings, sorbets, sauces, bonbons, drinks.

FOOD SERVICE



Est. 1929

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CARENERO SUPERIOR® LINE

These are chocolates elaborated with fermented cacao from the Barlovento region, made from cacao liquor and/or cacao butter, with the addition of refined sugar.



MIJAO® DARK CHOCOLATE

minimum **61%** CACAO



Technical Data	CARENERO SUPERIOR
Content	MIJAO
Cacao solids	61%
Fat (+/-1.5%)	41.38%
Calories (100g / 3.5 oz)	580
Refinements (± 2 microns)	17



Box for 1 kg Bars



Case for 2 kg Discs Bags

Working Conditions: Melting Point: 50 °C – 55 °C / 122 °F – 131 °F
Pre-crystallization: 28 °C – 29 °C / 82 °F – 84 °F
Optimal working range: 31 °C – 32 °C / 88 °F – 90 °F

Storage: Temperature: °C / °F
Storage: 16 °C – 20 °C / 60 °F – 68 °F
Relative Humidity: less than 60%

Shelf life: Twenty-four (24) months from elaboration date, if stored under the suggested conditions.



Box for Discs Bags

Store protected from air drafts and direct light, away from strong scents of products other than chocolate. Preferably in places with 60% relative humidity and temperatures between 16 °C – 20 °C / 60 °F – 68 °F.

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CARENERO SUPERIOR® LINE

These are chocolates elaborated with fermented cacao from the Barlovento region, made from cacao liquor and/or cacao butter, with the addition of refined sugar.

BUCARE® DARK CHOCOLATE

minimum 58.5% CACAO

A chocolate in which the cacao solids content is more than 58.5%. It is made with 100% Venezuelan Carenero Superior fermented cacao liquor, refined sugar, cacao butter, soy lecithin, in adequate proportions to endow it with a moderate bitter flavor, semi-sweet, fruit acidity and dry fruits, evoking mild notes of oak wood.

Presentations:

Description	Presentation	Net Weight	Gross Weight	Measurements
1 kg Bars	10x1 kg Box	10.00 kg	10.40 kg	250x218x182 mm
Discs	6x2 kg Box	12.00 kg	13.60 kg	375x323x250 mm

In Chocolates El Rey, products are molded in bars and discs to facilitate melting as necessary.



1 kg Bar



2 kg Discs Bags



Discs

Uses: Couvertures, ganache, glazing, ice cream, molding, mousses, part of the dough of a product, fillings, sorbets, sauces, bonbons, drinks.

FOOD SERVICE



Est. 1929

Chocolates El Rey



CARENERO SUPERIOR® LINE

These are chocolates elaborated with fermented cacao from the Barlovento region, made from cacao liquor and/or cacao butter, with the addition of refined sugar.



BUCARE® DARK CHOCOLATE

minimum **58.5%** CACAO



Technical Data	CARENERO SUPERIOR
Content	BUCARE
Cacao solids	58.5%
Fat (+/-1.5%)	37.68%
Calories (100g / 3.5 oz)	560
Refinements (± 2 microns)	17



Box for 1 kg Bars



Case for 2 kg
Discs Bags

Working Conditions:

Melting Point: 50 °C – 55 °C / 122 °F – 131 °F
Pre-crystallization: 28 °C – 29 °C / 82 °F – 84 °F
Optimal working range: 31 °C – 32 °C / 88 °F – 90 °F

Storage:

Temperature: °C / °F
Storage: 16 °C – 20 °C / 60 °F – 68 °F
Relative Humidity: less than 60%

Shelf life:

Twenty-four (24) months from elaboration date, if stored under the suggested conditions.



Box for Discs Bags

Store protected from air drafts and direct light, away from strong scents of products other than chocolate. Preferably in places with 60% relative humidity and temperatures between 16 °C – 20 °C / 60 °F – 68 °F.

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CARENERO SUPERIOR® LINE

These are chocolates elaborated with fermented cacao from the Barlovento region, made from cacao liquor and/or cacao butter, with the addition of refined sugar.

CAOBA® MILK CHOCOLATE

minimum **41%** CACAO

A chocolate in which the cacao solids content is more than 41%. It is made with 100% Venezuelan Carenero Superior fermented cacao liquor, refined sugar, whole milk powder, cacao butter, soy lecithin, in adequate proportions to endow it with a mild sweet, dairy flavor, evoking mild notes of dry fruit.

Presentations:

Description	Presentation	Net Weight	Gross Weight	Measurements
1 kg Bars	10x1 kg Box	10.00 kg	10.40 kg	250x218x182 mm
Discs	6x2 kg Box	12.00 kg	13.60 kg	375x323x250 mm

In Chocolates El Rey, products are molded in bars and discs to facilitate melting as necessary.



1 kg Bar



2 kg Discs Bags



Uses: Couvertures, ganache, glazing, ice cream, molding, mousses, part of the dough of a product, fillings, sorbets, sauces, bonbons, drinks.



Discs

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Est. 1929

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CARENERO SUPERIOR® LINE

These are chocolates elaborated with fermented cacao from the Barlovento region, made from cacao liquor and/or cacao butter, with the addition of refined sugar.

CAOBA® MILK CHOCOLATE

minimum **41%** CACAO



Technical Data	CARENERO SUPERIOR
Content	CAOBA
Cacao solids	41%
Fat (+/-1.5%)	39.52%
Calories (100g / 3.5 oz)	570
Refinements (± 2 microns)	17



Box for 1 kg Bars



Case for 2 kg Discs Bags



Box for Discs Bags

Working Conditions: Melting Point: 48 °C – 50 °C / 118 °F – 122 °F
Pre-crystallization: 27 °C – 28 °C / 80 °F – 82 °F
Optimal working range: 29 °C – 29.5 °C / 84 °F – 85 °F

Storage: Temperature: °C / °F
Storage: 16 °C – 20 °C / 60 °F – 68 °F
Relative Humidity: less than 60%

Shelf life: Eighteen (18) months from elaboration date, if stored under the suggested conditions.

Store protected from air drafts and direct light, away from strong scents of products other than chocolate. Preferably in places with 60% relative humidity and temperatures between 16 °C – 20 °C / 60 °F – 68 °F.

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CARENERO SUPERIOR® LINE

These are chocolates elaborated with fermented cacao from the Barlovento region, made from cacao liquor and/or cacao butter, with the addition of refined sugar.

ICOA® WHITE CHOCOLATE

minimum **34%** CACAO

A chocolate in which the cacao solids content is provided by cacao butter. It is made with cacao butter, refined sugar, whole and skim milk powder, soy lecithin, in the adequate proportions to endow it with mild dairy notes and moderate cacao notes.

Presentations:				
Description	Presentation	Net Weight	Gross Weight	Measurements
1 kg Bars	10x1 kg Box	10.00 kg	10.40 kg	250x218x182 mm
320 Chips	1x5 kg Box	5.00 kg	5.47 kg	250x218x182 mm
Discs	1x5 kg Box	5.00 kg	5.47 kg	250x218x182 mm
320 Chips	1x10 kg Box	10.00 kg	10.47 kg	406x256x133 mm
Discs	6x2 kg Box	12.00 kg	13.60 kg	375x323x250 mm

In Chocolates El Rey, products are molded in bars and discs to facilitate melting as necessary.



Uses: Couvertures, ganache, glazing, ice cream, molding, mousses, part of the dough of a product, fillings, sorbets, sauces, bonbons, drinks.



1 kg Bar



2 kg Discs Bags



Discs

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CARENERO SUPERIOR® LINE

These are chocolates elaborated with fermented cacao from the Barlovento region, made from cacao liquor and/or cacao butter, with the addition of refined sugar.



ICOA® WHITE CHOCOLATE

minimum **34%** CACAO



Technical Data	CARENERO SUPERIOR
Content	ICOA
Cacao solids	34%
Fat (+/-1.5%)	40.66%
Calories (100g / 3.5 oz)	580
Refinements (± 2 microns)	17



Box for 1 kg Bars



Case for 2 kg
Discs Bags

Working Conditions:

Melting Point: 45 °C – 48 °C / 113 °F – 118 °F
Pre-crystallization: 26 °C – 27 °C / 79 °F – 81 °F
Optimal working range: 28 °C – 28.5 °C / 82 °F – 83 °F

Storage:

Temperature: °C / °F
Storage: 16 °C – 20 °C / 60 °F – 68 °F
Relative Humidity: less than 60%

Shelf life:

Fourteen (14) months from elaboration date, if stored under the suggested conditions.



Box for Discs Bags

Store protected from air drafts and direct light, away from strong scents of products other than chocolate. Preferably in places with 60% relative humidity and temperatures between 16 °C – 20 °C / 60 °F – 68 °F.

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Chocolates El Rey



MILK CHOCOLATE 56% CACAO

This is a chocolate made using only the acclaimed Carenero Superior cacao bean, from the central northern region of Venezuela, called Barlovento

MILK CHOCOLATE

minimum **56%** CACAO

A chocolate in which the cacao solids content is more than 56%. It is made with 100% Venezuelan Carenero Superior fermented cacao liquor, refined sugar, cacao butter, skim milk powder, whole milk powder, soy lecithin as an emulsifier, flavored with natural vanilla. It is a chocolate with little sugar added and a touch of milk to soften the fruit acidity and add smoothness that boosts a long and delicate cacao linger in the palate.

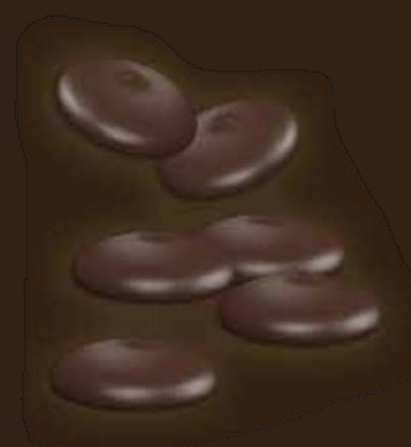


2 kg Discs Bags

Presentación:

Description	Presentation	Net Weight	Gross Weight	Measurements
Discs	6 x 2 Kg box	12,00 kg	13,60 kg	375x323x250 mm

In Chocolates El Rey, products are molded in discs to facilitate melting as necessary.



Discs

- Uses:**
- Bakery, pastry, cookies: Part of the dough of a product, decoration, couvertures.
 - Artisan (pastry, cooking): Decoration of cakes, desserts, molded pieces.

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Chocolates El Rey



MILK CHOCOLATE 56% CACAO

This is a chocolate made using only the acclaimed Carenero Superior cacao bean, from the central northern region of Venezuela, called Barlovento

MILK CHOCOLATE

minimum **56%** CACAO



Technical Data	MILK CHOCOLATE 56% CACAO
Content	Milk chocolate 56% cacao
Cacao solids	56%
Fat (+/- 3%)	40,41%
Calories (100 g / 3.5 oz)	570 kcal
Refinements (± 2 microns)	17



Case for 2 kg Discs Bags

Working Conditions:

Melting Point: 48 °C – 50 °C / 118 °F – 122 °F
 Pre-crystallization: 27 °C – 28 °C / 80 °F – 82 °F
 Optimal working range: 29 °C – 29.5 °C / 84 °F – 85 °F

Storage:

Temperature: °C / °F
 Storage: 16 °C – 20 °C / 60 °F – 68 °F
 Relative Humidity: less than 60%

Shelf life:

Eighteen (18) months from elaboration date, if stored under the suggested conditions.



Box for Discs Bags

Store protected from air drafts and direct light, away from strong scents of products other than chocolate. Preferably in places with 60% relative humidity and temperatures between 16 °C – 20 °C / 60 °F – 68 °F.