

# FOOD SERVICE



Est. 1929

Chocolates El Rey



## RIO CARIBE® LINE

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

## MACURO® DARK CHOCOLATE

minimum 70% CACAO

A chocolate in which the cacao solids content is more than 70%. It is made with 100% Venezuelan Río Caribe fermented cacao liquor, refined sugar, cacao butter, soy lecithin, natural vanilla, in adequate proportions to endow it with an intense bitter flavor, moderate fruit acidity, mild sweetness, intense notes of wood and cacao, moderate notes of rainforest and mild honey and floral notes.



2 kg Discs Bags

### Presentations:

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

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## MACURO® DARK CHOCOLATE

minimum **70%** CACAO



Technical Data	RÍO CARIBE
<b>Content</b>	<b>MACURO</b>
Cacao solids	70%
Fat (+/-1.5%)	42.7%
Calories (100g / 3.5 oz)	580
Refinements (± 2 microns)	17



Case for 2 kg  
Discs Bags

#### Working Conditions:

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

#### Storage:

Temperature: °C / °F  
Storage: 16-20°C / 60-68°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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## RIO CARIBE® LINE

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

## CARIACO® DARK CHOCOLATE

minimum 60.5% CACAO

A chocolate in which the cacao solids content is more than 60.5%. It is made with 100% Venezuelan Río Caribe fermented cacao liquor, refined sugar, cacao butter, soy lecithin, natural vanilla, in adequate proportions to endow it with an intense, bitter semi-sweet cacao flavor, moderate notes of wood and rainforest, mild honey and floral notes.



2 kg Discs Bags

### Presentations:

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

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## RIO CARIBE® LINE

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

## CARIACO® DARK CHOCOLATE

minimum 60.5% CACAO



Technical Data	RÍO CARIBE
<b>Content</b>	<b>CARIACO</b>
Cacao solids	60.5%
Fat (+/-1.5%)	40.4%
Calories (100g / 3.5 oz)	580
Refinements (± 2 microns)	17



Case for 2 kg  
Discs Bags

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

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