

FOOD SERVICE



Est. 1929

Chocolates El Rey



SAN JOAQUÍN®

A chocolate elaborated with beans from the harvesting zones of the state of Barinas, west of Venezuela. It contains a sole variety of San Joaquín cacao (70% cacao content), with the addition of refined sugar.

SAN JOAQUÍN® DARK CHOCOLATE

minimum **70%** CACAO

A chocolate in which the cacao solids content is more than 70%. It is made with 100% Venezuelan San Joaquín fermented cacao liquor, refined sugar, cacao butter and soy lecithin, in adequate proportions to endow it with a robust, soft, silky and sublime flavor, embedded with delicate tones of fruit acidity that altogether produce a long and balanced lingering of the cacao flavor in the palate.

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.



2 kg Discs Bags



Discs

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

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Technical Data	SAN JOAQUÍN
Content	SAN JOAQUÍN
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.