

FOOD SERVICE



Est. 1929

Chocolates El Rey



SUR DEL LAGO®

A Dark Chocolate which takes its name from a type of cacao native of southern end of the Maracaibo Lake. It is a direct descendant of the Porcelana type cacao, and keeps many of the characteristics of that grand cacao. It is made from Sur del Lago cacao liquor, with the addition of refined sugar.

SUR DEL LAGO® DARK CHOCOLATE

minimum **70%** CACAO

A chocolate in which the cacao solids content is more than 70%. It is made with 100% Venezuelan Sur del Lago fermented cacao liquor, refined sugar, cacao butter and soy lecithin, in adequate proportions to endow it with a predominant roasted walnut flavor together with a tint of woodiness, a subtle acidity and a long, lingering cacao taste on the palate. The color of this dark chocolate is lighter than dark chocolates of other origins.

Presentations:

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



2 kg Discs Bags

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



Discs

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

FOOD SERVICE



Est. 1929

Chocolates El Rey



SUR DEL LAGO®

A Dark Chocolate which takes its name from a type of cacao native of southern end of the Maracaibo Lake. It is a direct descendant of the Porcelana type cacao, and keeps many of the characteristics of that grand cacao. It is made from Sur del Lago cacao liquor, with the addition of refined sugar.

SUR DEL LAGO® DARK CHOCOLATE

minimum **70%** CACAO



Technical Data	SUR DEL LAGO
Content	SUR DEL LAGO
Cacao solids	70%
Fat (+/-3%)	41.2%
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.