



LATIN AMERICAN CHOCOLATE MADE AT THE SOURCE

Cordillera stands for mountain range and this name honors the rich soil of Latin American countries where our beans are hand-harvested.

Single Origin Colombian Chocolate Couvertures



DARK 70%

#20336 - 11LB

DESCRIPTION

It has the intensity of a select, intense chocolate, with balanced flavors and aromas of toasted nuts, red fruits, vanilla and flowers.

COMPOSITION

70% COCOA SOLIDS 39% FAT



DARK 65%

#20334 - 11LB

DESCRIPTION

A chocolate with balanced taste, in which fruity and flowery aromas exalt the characteristic flavor of chocolate and bitter nuances emerge softly.

COMPOSITION

65% COCOA SOLIDS 39% FAT



DARK 59%

#20332 - 11LB -

DESCRIPTION

It stands out for its balanced flavor between chocolate and the notes of almonds and hazelnuts, as well as the aromas of flowers and fruits.

COMPOSITION

59% COCOA SOLIDS 37% FAT

SEMI SWEET 53%

#20330 - 11LB - *PRE-ORDER

DESCRIPTION

Semi-sweet chocolate with vanilla and soft nuances of berry that are balanced with notes of cinnamon, hazelnuts, and coffee.

COMPOSITION

53% COCOA SOLIDS 36% FAT



MILK 36%

#20335 - 11LB

DESCRIPTION

The perfect blend of nutty and vanilla flavors integrated with well defined dairy aromas and flavors.

COMPOSITION

36% COCOA SOLIDS 35% FAT



WHITE 35%

#20329 - 11LB

DESCRIPTION

Distinguished by intense caramel, vanilla, and milk notes.

COMPOSITION

30% COCOA SOLIDS 34% FAT



Cocoa Powder & Cacao Nibs



POWDER 24%

#20333 - 2.2LB

DESCRIPTION

Powdered and dutched cocoa with 22-24% cocoa butter content. Bitter taste and aroma that preserves the aroma and flavor characteristics of the grain.

APPLICATIONS

Chocolate drinks, baking and pastry preparations, decoration.



NIBS

#16363 - 800g

DESCRIPTION

Roasted and crushed cacao beans. Bitter taste and aroma that preserves the flavor characteristic of the grain.

APPLICATIONS

Drinks, baking, inclusion



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