



EXPRESS YOUR TRUE NATURE™

# Nature Fruitée

Santo Domingo Origin

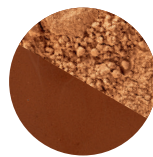
- / 100% CACAO
- / LOW FAT CACAO POWDER
- / NATURAL

NATURELLE



**FLAVOUR PROFILE /**  
/ Unique tangy and fruity chocolate taste  
/ Notes of citrus and sweet spices

**COLOUR /** Beautiful natural light beige



- CACAO
- BITTER
- YELLOW FRUITS
- ACIDITY
- CEREAL

**FAT CONTENT /** 10-12%

**ORIGIN /** Made out of carefully selected premium Santo Domingo organic cacao beans. Cacao is mainly grown in the Northern part of the island, more specifically in the Cibao valley. This is one of the most northern cacao areas in the world. Cacao is fermented in wooden boxes, between 5-8 days and then sun dried.

**BALANCED FINENESS /**

Particle size minimum 99.6% < 75µm. Extra fine cacao powder. The finer the cacao powder, the better the flavour release and the finest smoothness and consistent colour for the best aesthetic results.

**MOISTURE /** Max. 4.5%

**DISPERSIBILITY /**

Standard dispersibility for natural powder.

**APPLICATIONS /** This natural powder allows usage of "natural" claims. Ideal for clean-label recipes.

**ORGANIC CERTIFICATION /**

Nature Fruitée is certified organic. Organic farming is an agricultural method that aims to produce food using natural substance (no chemical flavors, no colorants, etc.) and processes.



CERTIFICATIONS /



Supporting **100% sustainably** sourced cacao



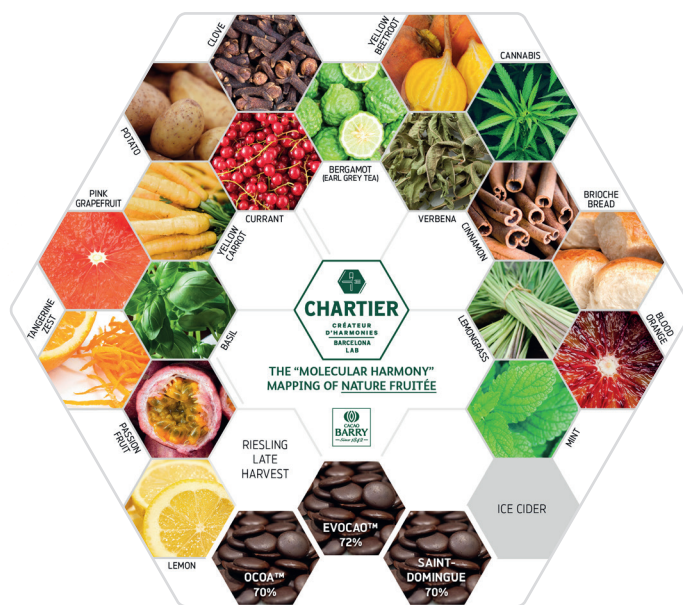
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## PRODUCT CODE NCP-10NATFR-89B

PACKAGING UNIT	1 kg
UNIT EAN CODE	3073419330379
BAG DIMENSIONS H x W x D	310 x 185 x 85 mm
PACKAGING BOX	6 x 1 kg
BOX EAN CODE	13073419330376
BOX DIMENSIONS H x W x D	180 x 297 x 397 mm

SHELF LIFE / 24 MONTHS

**RESEALABLE and RECYCLABLE** bag with a zip closing, designed consciously to be more practical while reducing waste. More information on [www.cacao-barry.com/recyclable-resealable-packaging](http://www.cacao-barry.com/recyclable-resealable-packaging)

**STORAGE CONDITIONS** / Store the product in a clean, dry (relative humidity max. 70%) and odourless environment.

**STORAGE TEMPERATURE** / 12 - 20 °C / 54 - 68 °F



LDPE+HDPE



Hygrometry



Storage

**PAIRING INGREDIENTS** / Acai , Angelica root, Basil, Bergamot (Earl Grey tea), Blood orange, Brioche bread, Cannabis, Cinnamon, Clove, Coriander seeds, Currant, Hops, Jerusalem artichoke, Juniper berry, Lemon, Lemon balm, Lemongrass, Mint, Nori, Nutmeg, Papaya, Passion fruit, Pine nuts, Pink grapefruit, Pink pepper, Potato, Raspberry, Sea Buckthorn, Shiso, Sweet spices, Tamarind (pulp), Tamarind (Mexico), Tangerine zest, Verbena, Wild thyme, Wintergreen tea, Yellow beetroot, Yellow carrot.

**PAIRING BEVERAGES** / Gin, Ice cider, IPA beer, Riesling Late Harvest, Sake Daiginjo, Stone Pine Arolla Liqueur, Tokaji Aszú (Hungary), Vidal ice wine .

**PAIRING CHOCOLATE /**  
**EVOCOA™ 72 %**  
**OCOAT™ 70 %**  
**SAINT-DOMINGUE 70 %**

[www.cacao-barry.com](http://www.cacao-barry.com)

 @cacaobarryofficial

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