



 **CACAO[®]
IVORY**

PRODUCT CATALOG



Cacao Ivory Dark Chocolate

Cacao Ivory Dark 74

BCD-88073

A blend of beans from Africa, and intrigue taste buds with fragrant hints of fruitiness and roasted nuts.

FAT	COCOA	Viscosity (mPas)
43%	74%	650-800
FLUIDITY		

PACKAGING SIZE/PACKS

2.5kg Block, 1kg Buttons, 2.5kg Buttons & 10kg Buttons

APPLICATION



MOULDING ENROBING MOUSSE

Cacao Ivory Dark 61

BCD-88081

A blend of African and South American beans. This combination gives a robust and nutty note to the chocolate and unveils a mild fruity accent in its aftertaste.

FAT	COCOA	Viscosity (mPas)
38%	61%	650-800
FLUIDITY		

PACKAGING SIZE/PACKS

2.5kg Block, 1kg Buttons, 2.5kg Buttons & 10kg Buttons

APPLICATION



MOULDING ENROBING MOUSSE

Cacao Ivory Dark 58

BCD-87012

A moderate cocoa and mellow fruity note, which is enhanced with a nutty profile.

FAT	COCOA	Viscosity (mPas)
37%	58%	650-800
FLUIDITY		

PACKAGING SIZE/PACKS

2.5kg Block, 1kg Buttons, 2.5kg Buttons & 10kg Buttons

APPLICATION



MOULDING ENROBING MOUSSE

Cacao Ivory Milk Chocolate

Cacao Ivory Milk 36

BCM-87100

Perfect balance of milkiness and creaminess, topped with a mellow nutty cocoa profile that ends with a smoky note.

FAT	COCOA	Viscosity (mPas)
37%	36%	800-1000
FLUIDITY		

PACKAGING SIZE/PACKS

2.5kg Block, 1kg Buttons, 2.5kg Buttons & 10kg Buttons

APPLICATION



MOULDING ENROBING MOUSSE

Cacao Ivory Milk 34.6

BCM-88011

Balanced milky and creamy flavour topped with a delicate nutty note.

FAT	COCOA	Viscosity (mPas)
36%	34.6%	800-1000
FLUIDITY		

PACKAGING SIZE/PACKS

2.5kg Block, 1kg Buttons, 2.5kg Buttons & 10kg Buttons

APPLICATION



MOULDING ENROBING MOUSSE

Cacao Ivory White Chocolate

Cacao Ivory White 31

BCW-87071

Robust creamy and milky profile that rounds off with a fragrant vanilla taste.

FAT	COCOA	Viscosity (mPas)
38%	31%	1200-1500
FLUIDITY		

PACKAGING SIZE/PACKS

2.5kg Block, 1kg Buttons, 2.5kg Buttons & 10kg Buttons

APPLICATION



MOULDING

Cacao Ivory Chocolate Service

Cacao Ivory Cocoa Powder 22-24%

BPA-89200

Pleasant chestnut colour and is suitable for dusting and coating.

FAT	COCOA
22-24%	100%

PACKAGING SIZE/PACKS

1kg Pillow Pack x 12



Cacao Ivory Dark 44 Chips

BCD-86015

Hints of fruits and roasted nuts. It is able to withstand baking temperatures of 200 - 220 °C.

FAT	COCOA	Viscosity (mPas)
26%	44%	7000-8000
FLUIDITY		

PACKAGING SIZE/PACKS

1kg Chips, 2.5kg Chips & 10 kg Chips

BAKING TEMPERATURE

200-220 °C

APPLICATION



INCLUSION

Cacao Ivory Milk 33 Chips

BCM-86097

Perfect balance of milkiness and creaminess, with a mellow nutty and fruity profile. It is able to withstand baking temperatures of 180 - 200 °C.

FAT	COCOA	Viscosity (mPas)
25%	33%	4000-5500
FLUIDITY		

PACKAGING SIZE/PACKS

1kg Chips, 2.5kg Chips & 10 kg Chips

BAKING TEMPERATURE

180-200 °C

APPLICATION



INCLUSION

Cacao Ivory White 21 Chips

BCW-86001

Robust creamy and milky profile with a rounded vanilla note. It is able to withstand baking temperatures of 170 - 180 °C.

FAT	COCOA	Viscosity (mPas)
26%	21%	4000-5000
FLUIDITY		

PACKAGING SIZE/PACKS

1kg Chips, 2.5kg Chips & 10 kg Chips

BAKING TEMPERATURE

170-180 °C

APPLICATION



INCLUSION

Cacao Ivory Dark 44 Batons (8cm)

BCD-86015

Hints of fruits and roasted nuts, melts at 200 - 220 °C.

FAT	COCOA	Viscosity (mPas)
26%	44%	7000-8000
FLUIDITY		

PACKAGING SIZE/PACKS

2kg Carton

BAKING TEMPERATURE

200-220 °C

APPLICATION



INCLUSION



Cacao Ivory Dark 57 Fountain

BCD-85118

Strong bitter cocoa profile with aromatic notes of roasted nuts. The chocolate has a viscosity that melts into the perfect chocolate fountain for all occasions.

FAT	COCOA	Viscosity (mPas)
44%	57%	300-400
FLUIDITY		

PACKAGING SIZE/PACKS

1kg Buttons, 2.5kg Buttons & 10kg Buttons

APPLICATION



FOUNTAIN

Cacao Ivory Milk 42 Fountain

BCM-85111

Balanced milky and creamy profile with mild nutty cocoa note. The chocolate has a viscosity that melts into the perfect chocolate fountain for all occasions.

FAT	COCOA	Viscosity (mPas)
44%	42%	300-400
FLUIDITY		

PACKAGING SIZE/PACKS

1kg Buttons, 2.5kg Buttons & 10kg Buttons

APPLICATION



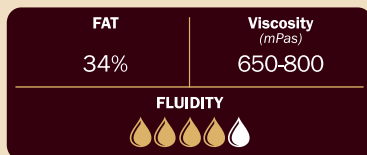
FOUNTAIN

Cacao Ivory Compound

Cacao Ivory Dark

BLD-88092

Intense chocolatey note rounded off with a mellow hint of vanilla. It has a snap and melting profile similar to chocolate.



PACKAGING SIZE/PACKS

2.5kg Block, 1kg Buttons, 2.5kg Buttons & 10kg Buttons

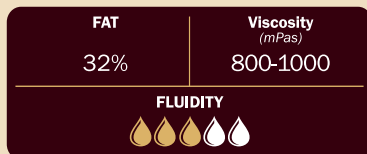
APPLICATION



Cacao Ivory Milk

BLM-88001

Chocolatey note with snap and melting profile similar to chocolate.



PACKAGING SIZE/PACKS

2.5kg Block, 1kg Buttons, 2.5kg Buttons & 10kg Buttons

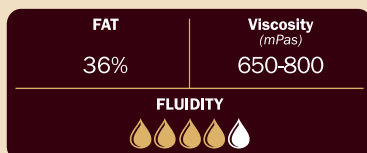
APPLICATION



Cacao Ivory White

BLW-88077

Intense milky and creamy note. It has a snap and melting profile similar to chocolate.



PACKAGING SIZE/PACKS

2.5kg Block, 1kg Buttons, 2.5kg Buttons & 10kg Buttons

APPLICATION

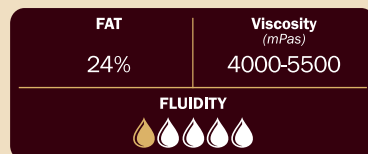


Cacao Ivory Compound Service

Cacao Ivory Dark Chips

BLD-86101

Delectable strong chocolatey flavour, and a melting profile similar to chocolate. It is able to withstand baking temperatures of 200 - 220 °C.



PACKAGING SIZE/PACKS

1kg Chips, 2.5kg Chips & 10 kg Chips

BAKING TEMPERATURE

200-220 °C

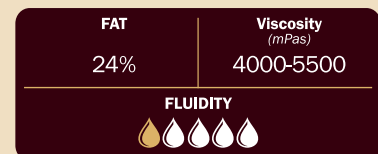
APPLICATION



Cacao Ivory Milk Chips

BLM-86003

Blend of milky and creamy chocolatey flavour. It is able to withstand baking temperatures of 170 - 180 °C.



PACKAGING SIZE/PACKS

1kg Chips, 2.5kg Chips & 10 kg Chips

BAKING TEMPERATURE

170-180 °C

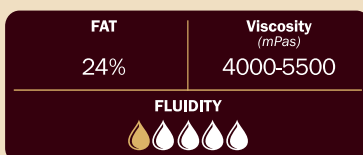
APPLICATION



Cacao Ivory White Chips

BLW-86002

Deliciously milky and creamy, with a melting profile similar to chocolate. It is able to withstand baking temperatures of 170 - 180 °C.



PACKAGING SIZE/PACKS

1kg Chips, 2.5kg Chips & 10 kg Chips

BAKING TEMPERATURE

170-180 °C

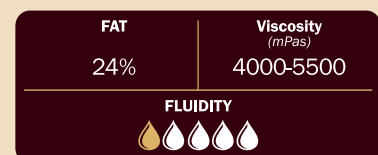
APPLICATION



Cacao Ivory Dark Batons (8cm)

BLD-86101-SB

Delectable strong chocolatey flavour, and a melting profile similar to chocolate. It is able to withstand baking temperatures of 200 - 220 °C.



PACKAGING SIZE/PACKS

2kg Carton

BAKING TEMPERATURE

200-220 °C

APPLICATION

