



EXPRESS YOUR
TRUE NATURE™



CHOCOLAT TOUTFRUIT WHOLEFRUIT CHOCOLATE

Evocao™

DARK CHOCOLATE COUVERTURE

Made from 100% pure cacaofruit

- 72% min cocoa solids
- 41% min cocoa butter content
- 22% sugars from cacaofruit (nutritional value)

Fluidity: ●●●○○

Allergens: May contain milk

Format: Pistoles™



ONLY INGREDIENTS FROM THE CACAOFRUIT:

Cocoa mass, sugars obtained from cacao pulp
(Theobroma cacao L.)

FLAVOUR PROFILE:

Evocao™, made from 100% pure cacaofruit, provides a revolutionary zesty and fruity experience.

Its bright citrusy tangy signature taste is complemented by what marks Evocao™: a tropical fruitiness bursting with fresh mango, lemon, mandarin, passion fruit and cacaofruits pulp, an expression of Dominican Republic and Ecuador cacaofruits.

PAIRING INGREDIENTS TO TRIGGER CREATIVITY:

Vegetables, fruits, spices: Angelica root, Balsamic vinegar, Basil, Beetroot, Cassis, Clove, Coriander seeds, Corn, Ginger, Green pepper, Laurel, Lemon balm, Lemongrass, Mango, Mint, Nutmeg, Papaya, Pink grapefruit, Pink pepper, Rhubarb, Rose water, Sea buckthorn, Shiso, Tomato, Wild thyme, Yellow carrot.

Beverages: Douglas pine brandy, Gewurztraminer wine, Gin, Ice cider, IPA beer, Sake, Daiginjo, Spruce beer.

APPLICATION TYPE:

Multi applications

Evocao™ is 100% sustainably sourced. Cacao Barry® is proud to support the Cocoa Horizons Foundation and its mission to improve the livelihoods of cocoa farmers worldwide through the promotion of sustainable practices, community development projects and reforestation.





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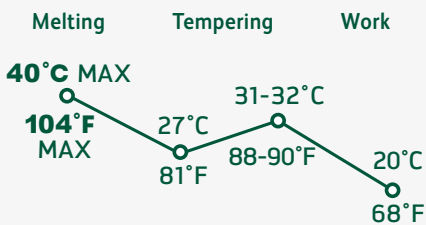
PRODUCT CODE CWD-Q1EVOC-E0-U70

PACKAGING UNIT	2.5kg
UNIT EAN CODE	3073419329120
DIMENSIONS H x L x l	330 x 215 x 120 mm
PACKAGING BOX	4 x 2.5kg
BOX EAN CODE	13073419329127
DIMENSIONS H x L x l	521 x 264 x 235 mm

PACK WITH ZIP CLOSING

SHELF LIFE: 12 months

CERTIFICATION KOSHER DAIRY 



Precaution of use



Hygrometry



Storage

STORAGE CONDITION & RECOMMENDATION:

All Cacao Barry® products are stored in warehouses with temperature control.

Store in a clean dry (relative humidity max. 70%) and odourless environment, storage temperature 12-20°C.

PACKAGING RECOMMENDATION:

Airtight packaging is mandatory to maintain overall quality.



LEARN HOW TO WORK
WITH THIS CHOCOLATE
EXPERTLY, AS YOU
WOULD A DELICATE
FRESH FRUIT.



www.cacao-barry.com



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