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REPÚBLICA del CACAO

100% Latin American chocolate.

Created with one mission: to produce the most authentic Latin American chocolate in Ecuador, the birthplace of cacao.

Local knowledge and European chocolate expertise combine to create products that meet the highest standards of quality, transparency, and social & environmental responsibility.



704321 Single Origin Peru Dark 62% 2.5kg

A light mahogany coloured chocolate prepared with the fine flavour cacao from the northwest of Peru. It has a fresh and slightly acidic profile with blackberry and cherry notes. The flavour finishes with lingering notes of almonds and dried fruits.

707602 Single Origin Mexico Dark 66% 2.5kg

Fine aroma cocoa from the regions of Tabasco and Chiapas in Mexico produces this intense dark chocolate with notes of yellow fruits, sweet pepper and orange blossom. It has excellent fluidity and ideal for both pastry and chocolate work.

704846 Ecuador & Peru Dark 70% 2.5kg

Fruity Peruvian cocoa beans are paired with toasty Ecuadorian beans, balancing acidity, and bitterness. It has final notes of dried fruits and sweet spices. A highly fluid dark chocolate that is easy to use in every pastry application and suitable for enrobing.

706928 Single Origin Amazonia Dark 75% 2.5kg

Made from the fine cacao variety 'Sacha' from the Ecuadorian Amazon. This chocolate displays a well-rounded profile with notes of sweet almonds and hazelnuts, delicate coconut notes with an intense roasted flavour and long aftertaste. Its earth and woody flavours are reminiscent of a forest.

704322 Single Origin Ecuador Milk 40% Caramelised 2.5kg

Made using a revived ancient process in which the milk is slowly and naturally caramelised. This milk chocolate has warm and complex caramel flavours revealing final notes of honey, roasted nuts, and warm biscuits.

704323 Single Origin Ecuador White 31% 2.5kg

The first ever single origin white chocolate from Ecuador made using locally sourced cacao butter, pure cane sugar and milk. This is a creamy chocolate with vanilla notes and a subtle nutty finish.

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706905 Single Origin Ecuador White 33% with Roasted Corn 2.5kg

Corn is an ancestral grain of deep cultural relevance and one of the most representative foods in Latin America's cultural identity. This unique and innovative product is made from local ingredients in Ecuador. This golden chocolate is a perfect balance of creamy and lightly caramelised milk, sweet panela sugar and a pinch of salt that all enhance the flavours of Andean roasted corn.

706299 Single Origin Ecuador 56% Fluid Dark Chocolate 15kg

A dark chocolate made from the rare fine aroma 'Nacional' cacao from Ecuador. Ideal for molding and enrobing, this dark chocolate has a subtle taste with toasty notes and soft spices.

706300 Cacao Powder 22-24% 2.25kg

This cacao powder contains the highest natural cacao butter content available on the market today. It has a clean, round and rich cacao taste.

706301 Single Origin Cacao Butter Shavings 1.5kg

Pure deoderised cocoa butter made exclusively from cacao harvested in Ecuador. Presented in shavings that give you better portion control and ease of use.