

CASA
LUKER
1906
Single Origin Chocolate



A R A U C A



T U M A C O



H U I L A



S A N T A N D E R

CasaLuker 1906, Our Secret

C a s a L u k e r 1 9 0 6

CasaLuker 1906, Single Origin Chocolates have a unique flavour that comes from the pureness of their origins. Made from selected beans from the various regions and countries where Fino de Aroma cocoa is grown, their flavour reflects the cocoa variety, but also the richness of the soil and the cocoa growing tradition of the area.

Casa Luker 1906 SANTANDER, HUILA, TUMACO and ARAUCA. Four Colombian Origin Chocolates with different flavours that reflect the geographic and cultural diversity of the country.

Santander cocoa is grown in the Andes Mountains, Tumaco in the tropical forests of the Pacific Coast. Huila is typical of the deep valleys of that region. In the Arauca, cocoa grows in the wild landscapes between the snow-capped mountains and the valleys of the Orinoco. Mountains, forests and valleys: CasaLuker 1906 brings you all the inimitable flavours of the land where it grows.



Since 1906

COLOMBIA



UNIQUE ORIGIN

	DESCRIPTION	CODE	COCOA CONTENT	VISCOSITY	APPLICATIONS					
					ENROBING	DECORATIVE FIGURES	MOULDING	FILLINGS AND GANACHES	DECORATING	DESSERTS
TUMACO (COLOMBIAN REGION)	Extra Dark Tumaco	D103	85%	☐☐☐☐	✓		✓		✓	
	Dark Tumaco	D102	65%	☐☐☐	✓	✓	✓	✓	✓	✓
HUILA (COLOMBIAN REGION)	Extra Dark Huila	D106	85%	☐☐☐☐	✓		✓		✓	
	Dark Huila	D105	65%	☐☐☐	✓	✓	✓	✓	✓	✓
ARAUCA (COLOMBIAN REGION)	Dark Arauca	D120	70%	☐☐☐☐☐			✓	✓	✓	✓
SANTANDER (COLOMBIAN REGION)	Extra Dark Santander	D109	85%	☐☐☐☐	✓		✓		✓	
	Dark Santander	D108	65%	☐☐☐	✓	✓	✓	✓	✓	✓

WORKING TEMPERATURE	31-32 °C
PACKAGING	2,5 Kg bag
SHELF LIFE	24 Months

☐☐☐☐	VERY FLUID	» ALL OUR COUVERTURES REQUIRE TEMPERING
☐	VERY VISCOUS	

Harvested and produced in
COLOMBIA

WWW.CACAOFINODEAROMA.COM



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