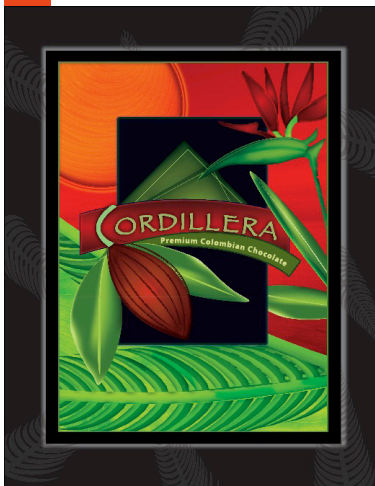




Compañía Nacional de Chocolates proudly presents Chocolate Cordillera, a single origin chocolate designed and developed by chefs specifically for the institutional market. Easy to work with, couvertures with beautiful color, sheen and texture, a balanced and exquisite hybrid of Criollo and Trinitario cacao of 100% Colombian origin and highlighted by a roasting and conching process that best accents its unique traits. Experience what happens when world-class chefs are given exceptional cacao and access to outstanding production techniques. The result, an incomparable and extraordinary chocolate. Chocolate Cordillera.



SUPC#	PACK	ITEM NAME / DESCRIPTION
6383356	4 / 5 kg box	CORDILL CHOCOLATE DARK 70% COIN COCU Cocuy 70% Extra Bittersweet Couverture
6383372	4 / 5 kg box	CORDILL CHOCOLATE DARK 65% COIN SUMA Sumapaz 65% Bittersweet Couverture
6383394	4 / 5 kg box	CORDILL CHOCOLATE DARK 59% COIN GALE Galeras 59% Bittersweet Couverture
6383646	4 / 5 kg box	CORDILL CHOCOLATE DARK 53% COIN TAYR Tayrona 53% Semisweet Couverture
6382806	4 / 5 kg box	CORDILL CHOCOLATE MILK 36% COIN PURA Puracé 36% Milk Couverture

