

CASA
LUKER
1906
Single Origin Chocolate

LUKER 1906, OUR SECRET

Luker 1906, Single Origin Chocolates, have a unique flavor that is given by the pureness of their origins. Made from selected beans from the different Fino de Aroma cocoa growing regions and countries, their flavor does not only reflect the cocoa variety, but also the richness of the soil and the cocoa growing culture of its region.

Luker 1906, SANTANDER, HUILA, TUMACO and ARAUCA. Four Colombian Origin Chocolates with flavors that reflect the country's geographic and cultural diversity.

Santander cocoa is cultivated in the Andes; Tumaco, in the tropical forests of the Pacific Coast and Huila cocoa is typical of the region's deep valleys. In Arauca, cocoa grows in wild landscapes between the snow-capped mountains and valleys of the Orinoco. Mountains, forests and valleys: Luker 1906, the chocolate with an inimitable flavor of the land that it grows in.



CASA
LUKER
CACAO
FINO DE AROMA



Since 1906

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%	☐☐☐	✓	✓	✓	✓	✓	✓
SANTANDER (COLOMBIAN REGION)	Extra Dark Santander	D109	85%	☐☐☐☐	✓		✓		✓	
	Dark Santander	D108	65%	☐☐☐	✓	✓	✓	✓	✓	✓
ARAUCA (COLOMBIAN REGION)	Dark Arauca	D120	70%	☐☐☐☐☐			✓	✓	✓	✓



TUMACO



HUILA



SANTANDER

Working temperature	86-89.6°F (30-32°C)
Packaging	22 lb Case, 4/5.5 lb Bags
Shelf life	24 months

☐☐☐☐	Very fluid	» ALL OUR COVERTURES REQUIRE TEMPERING
☐	Very viscous	

WWW.LUKER1906.COM



OFFICIAL US DISTRIBUTOR:

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