



SELECTING THE BEST INGREDIENTS



Meticulous selection of ingredients is definitive in achieving the unique sensorial profile characteristic to the chocolate of Luker Cacao.

We select the best Cacao Fino de Aroma beans from Colombia, Ecuador and Peru. And use 100% cocoa butter and natural vanilla.

Our couvertures, with their exquisite and particular flavor, are ideal for chocolate products of all kinds.



Since 1906

CHOCOLATE COVERTURES

DARK CHOCOLATE

DESCRIPTION	CODE	COCOA CONTENT	VISCOSITY	APPLICATIONS					
				ENROBING	DECORATIVE FIGURES	MOULDING	FILLINGS AND GANACHES	DECORATING	DESSERTS
Perla	D209	64%	☹☹		✓	✓	✓	✓	✓
Maranta	D212	61%	☹☹☹	✓		✓		✓	✓
Macondo	D203	60%	☹☹		✓	✓	✓	✓	✓
Misterio	D201	58%	☹☹		✓	✓	✓	✓	✓
Sombra	D223	54%	☹☹☹	✓	✓	✓	✓	✓	✓
WORKING TEMPERATURE		86-89.6°F (30-32°C)			SHELF LIFE (MONTHS)			24	

MILK CHOCOLATE WHITE CHOCOLATE

DESCRIPTION	CODE	COCOA CONTENT	MILK CONTENT	VISCOSITY	APPLICATIONS					
					ENROBING	DECORATIVE FIGURES	MOULDING	FILLINGS AND GANACHES	DECORATING	DESSERTS
Noche	M204	40%	13%	☹☹		✓	✓	✓	✓	✓
Claro de Luna	M206	37%	10%	☹☹		✓	✓	✓	✓	✓
Nevado	W207		18%	☹☹			✓	✓	✓	✓
WORKING TEMPERATURE		82.4-86°F (28-30°C)			SHELF LIFE (MONTHS)			12		

» ALL OUR COVERTURES REQUIRE TEMPERING

PACKAGING	22 lb Case, 4/5.5 lb Bags	☹☹☹☹ ☹	VERY FLUID VERY VISCOUS
-----------	---------------------------	-----------	----------------------------



OFFICIAL US DISTRIBUTOR:

ifiGOURMET
760 Lakeside Drive, Unit A
Gurnee, IL 60031
Phone: 847 855 7400

WWW.IFIGOURMET.COM

WWW.LUKERCACAO.COM