

DAGOBA

ORGANIC CHOCOLATE

COUVERTURE (BRICKS & DROPS) & PRIMA MATERIA - FOOD SERVICE



Dagoba Organic Los Rios Choco Drops

Los Rios features upfront cacao from north eastern Ecuador. It has hints of tangerine and red berry, and a balanced astringency that speaks to the dark chocolate connoisseur. USDA Certified Organic.

68% cacao. Kosher-Dairy, KSA.

Available: 5 lb & 50 lb



Dagoba Organic Pacuare Choco Drops (Costa Rican Estate Cru)

This cru is made entirely with cacao from an exemplary Certified Organic estate in north-eastern Costa Rica. Its name was inspired by the Pacuare River, which cuts through promordial rainforest gorges. Pacuare's flavor is mild with low acidity, upfront golden raisin and nuances of caramel.

68% cacao. Kosher-Dairy, KSA.

Available: 5 lb & 50 lb



Dagoba Organic Milagros Choco Drops

Milagros chocolate is made from cocoa grown in the tropical region of Yunga, Peru, near where the rivers Monzon and Huallago unite. In this chocolate, you will taste nuances of the bananas, papaya, and orchids growing amongst the cacao. Fair-Trade certified.

68% cacao. Kosher-Dairy, KSA.

Available: 5 lb & 50 lb



Dagoba Organic Conacado Choco Drops (Soy Lecithin free)

Forest grown on the Conacado Cooperative in the Dominican Republic, Conacado offers a more rustic texture and retains the earthy and deep flavor characteristics of its varietal cocoa. Fair-Trade certified.

73% cacao. Kosher-Dairy, KSA.

Available: 5 lb & 50 lb



Dagoba Organic Chocolate Syrup

An organic alternative to conventional chocolate syrups. Rich, thick, and delicious – great over ice cream, or use to make a glass of chocolate milk. Fair-Trade Certified. Includes syrup pump.

Kosher-Dairy, KSA.

64 fluid oz./1.89 liters.



Dagoba Baking Bricks

The Dagoba organic chocolate you love, now in a baking-brick format. Each brick is made of 2 lbs of organic chocolate (5 per case).

- 37% Milk
- 59% Dark (semi-sweet)
- 68% Costa Rican Cru Pacuare
- 68% Ecuador Arriba Los Rios
- 68% Peruvian Los Milagros
- 74% New Moon Bittersweet
- White



Dagoba Organic "Prima Materia"

100% Unsweetened Chocolate

Dagoba Organic "Prima Materia" is pure chocolate. Easy to use irregular chunks of pure, organic chocolate, nothing added, nothing taken away! Made from 100% varietal organic cocoa, a skillful blending of two origins to achieve superb flavor, this is the perfect prime ingredient for your favorite recipe that calls for unsweetened chocolate. Very intense with a bit of tartness, delightfully flavorful.

Packaged in 2 lb and 5 lb bags, and the 2 lb bag comes with reclosing tape.