



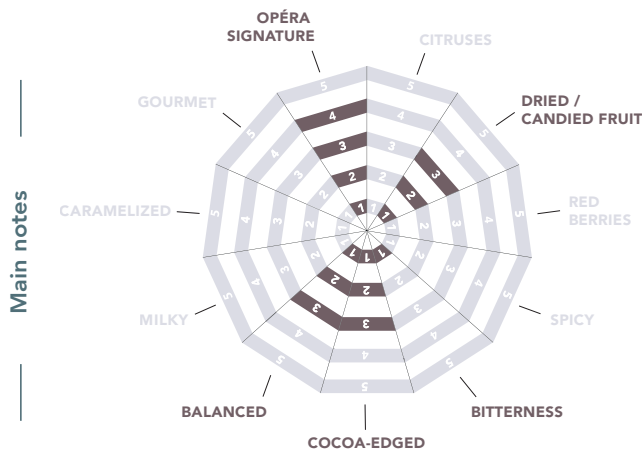
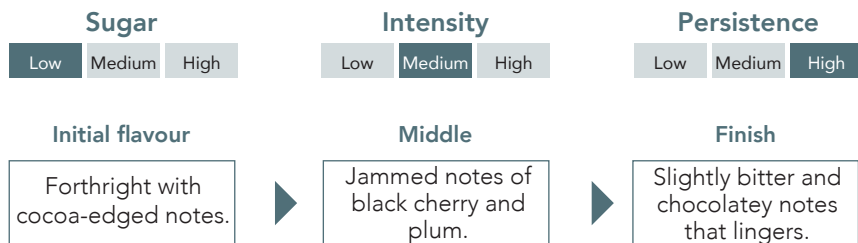
# ALTAPAZ<sup>®</sup> 73%

DARK CHOCOLATE COUVERTURE - GUATEMALA

ROASTED USING SÉQUENCIA<sup>®</sup> TECHNOLOGY



## AROMATIC PROFILE



- Possible pairings**
- Hazelnuts
  - Almonds
  - Lemon
  - Raspberry

## TECHNICAL INFO

### Composition



\* Rounded numbers.

**Ingredients** Guatemala cocoa mass, Sugar, Cocoa butter. Emulsifier: GMO- free soya lecithin.

**Shelf life**  
24 months after production date



**Storage**  
16°C/18°C away from direct light

**Packaging**  
• Bags of drops 5 kg  
• Bags of drops 1,5 Kg  
• Samples 100 gr

**Allergens**  
Milk, lactose, soya, soya oil, fructose.  
Suitable for vegetarians and vegans.

## SEQUENCIA<sup>®</sup> range

A one-of-a-kind new roasting method that brings out the realcocoa flavour.  
Winner of the:  
«SIRHA INNOVATION AWARD 2017»



## ORIGIN

## GUATEMALA

Farm : XOCO Gourmet

Main cocoa bean profile: MAYAN RED

### THE MONOCULTURE METHOD

Our hand-picked XOCO Gourmet partner has an innovative approach to cocoa farming. Each variety of bean (MAYAN RED in this case) is processed individually from growth to postharvest (fermentation and drying). The sole objective is to bring out the unique aromas of the variety.

### A FAIRTRADE BUSINESS

At XOCO Gourmet, the farmers own their land and get better pay and technicalsupport. These major changes help significantly improve their living conditions (health, school, diet).



We use sequential roasting to bring out all the subtleties of these outstanding beans. Our teams came up with the technique which adjusts roasting times and temperatures. This innovation won a prize at the 2017 SIRHA trade fair.

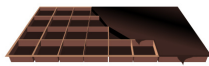


Séquenceia<sup>®</sup> Technology : Innovation n°537259  
Research co-funded by the French Ministry of Industry, the Département de Les Bouches du Rhône and the Provence Alpes Côtes d'Azur region.

## BEST FOR



Coating



Moulding



Bar

## TEMPERATURE CURVES

The following temperatures are suggestions and should be adapted to suit your equipment.

Melt at	38/40°C
Cool to	28/29°C
Work at	31/32°C

## BASIC RECIPE

Recipe by Frédéric Hawecker - Meilleur Ouvrier de France 2011.



### ALTAPAZ® 73% ganache bonbon infused with roasted Venezuelan beans

35% fat UHT cream	336 g	33 %
<b>ROASTED VENEZUELAN BEANS</b>	34 g	3 %
Crystal sorbitol	50 g	5 %
Glucose syrup DE60	50 g	5 %
Invert sugar	95 g	100 %
Dry butter	54 g	5 %
<b>ALTAPAZ® 73%</b>	415 g	40 %
<b>Total</b>	<b>1034 g</b>	<b>100 %</b>

#### METHOD:

- Roast beans in the oven at 140°C for approx. 40 min.
- Warm the cream and crushed beans then bring to the boil and blend.
- Leave to infuse for 15 mins.
- Strain and weigh cream again.
- Add sugars.
- Heat to 65°C and add butter.
- Pour over ALTAPAZ® 73% chocolate couverture and emulsify.
- Pipe into ALTAPAZ® 73% chocolate couverture shells. Leave to crystallise and seal.

## ADDITIONAL INFORMATION

SÉQUENCIA® TECHNOLOGY has been used to make this chocolate. It took five years of research to fine-tune sequential roasting which adjusts roasting times and temperatures to bring out the cocoa bean aromas. Using this method to roast cocoa beans produces chocolate that's full of character... Chocolate that tastes of fruit, the fruit of the cocoa bean it came from.

## WHAT SETS ALTAPAZ® 73% APART?

- Chocolate with a strong character and fruity accents.
- The excellence of two exclusive forms of expertise: monoculture and sequential roasting.



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