

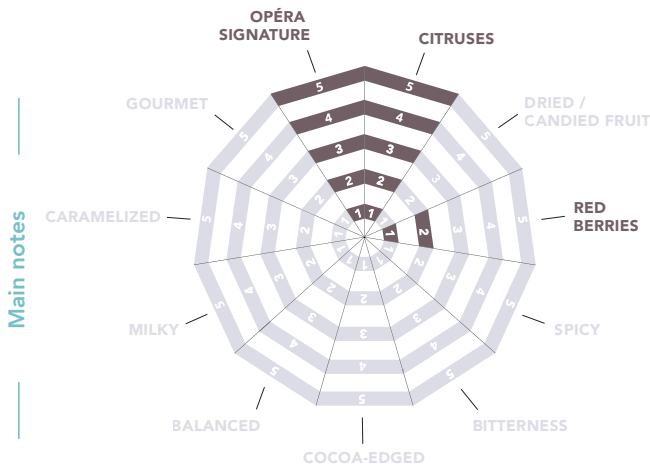
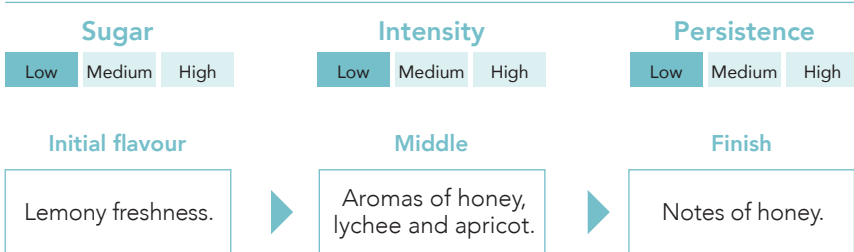


MUCICAO **ORGANIC**

100% COCOA MUCILAGE

ALLERGEN-FREE, GMO-FREE, PRESERVATIVE-FREE, NO ADDED SUGAR.

AROMATIC PROFILE



Possible pairings • Favour low-acid fruits

TECHNICAL INFO

Composition MUCICAO is made from 100% unprocessed mucilage purée, simply pasteurized.

Ingredients Cocoa mucilage (cocoa pulp) from Ecuador 100%.

Shelf life
18 months after production date



Storage
15°C / 20°C away from direct light

Packaging
• Pouch 500 g
• Box 2 Kg
• Samples 100 gr

Allergens
None

OTHER PRODUCTS range



EC - BIO - 141
Agriculture non UE

ORIGIN

ECUADOR

Region: CERECITA VALLEY

MUCICAO® is made from cocoa beans produced on a single farm: Palo Santo Hacienda. Thanks to its innovative production methods, the farm, owned and managed by the same family for 3 generations, has been granted the most important certifications in terms of product quality, respect for the environment and food safety.

A SOURCE OF CREATIVITY

- MUCICAO's fluid consistency means it can be used

for a host of tasty delights:

- mousses and ganaches,
- fruit jellies, glazing, ice creams to name but a few.
- Perfect for both sweet and savoury recipes.

TECHNICAL INFO

- 100% pasteurized cocoa mucilage.
- Net weight: 500 g bag,
2 kg box (4 X 500 g).
- Shelf life: 18 months
- Once opened, keeps for 48h at temperatures between 4°C and 6°C.
- Technical datasheet available on our website.



BASIC RECIPE

Recipe by Christophe Tuloup - Restaurant Têtedoie Pastry Chef.

MUCICAO sorbet

Water	165 g	22 %
Spray-dried glucose	30 g	4 %
Dextrose	15 g	2 %
Caster sugar	90 g	12 %
MUCICAO	450 g	60 %
Super neutrose	112 g	0 %
Total	751,12 g	100 %

PREPARATION:

- Heat the water to 40°C then and the spray-dried glucose, dextrose and sugar mixed beforehand.
- Bring the mixture to the boll then leave to cool.
- Incorporate the MUCICAO, mix together, then pour into a pacotizing beaker.
- Place in the freezer.
- Pacotize when serving.



Serving suggestion.

MUCICAO HIGHLIGHTS

- An outstanding product for your recipes: fresh fruit flavour.
- Absolute traceability and aromatic stability.
- 100% mucilage from rigorously-selected pods.
- No added sugar, preservative-free, artificial colouring-free.
- Easy-to-handle packaging with long shelf life.

CHOCOLATERIE DE L'OPÉRA®

Tel : +33 4 90 87 00 10 | info@chocolateriedelopera.com | www.chocolateriedelopera.com

