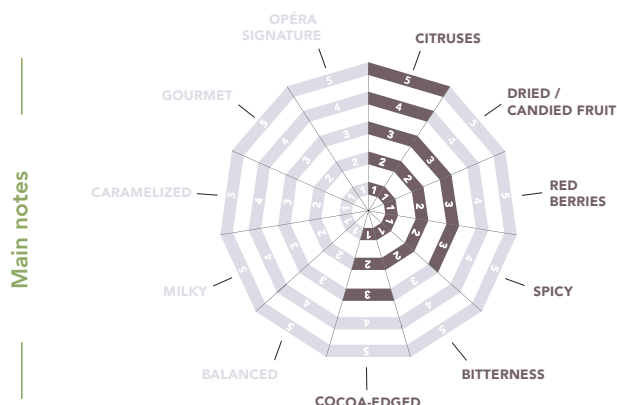
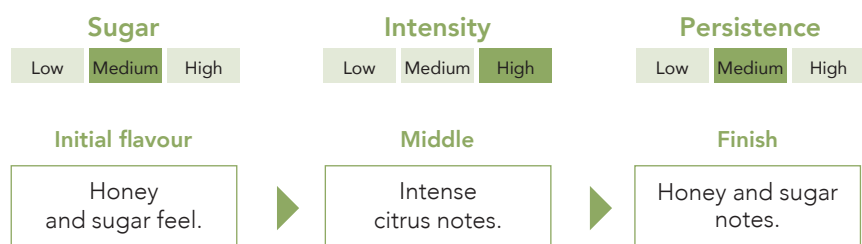




TANNEA® 62%

DARK CHOCOLATE COUVERTURE - MADAGASCAR

AROMATIC PROFILE



Possible pairings

- Raspberry
- Tea
- Lemon
- Pecan
- Tropical fruit
- Hazelnuts

TECHNICAL INFO

Composition

Cocoa*

62% min

Cocoa butter*

31% min

* Rounded numbers.

Ingredients Madagascar cocoa paste, Sugar, Cocoa butter.
Emulsifier: GMO-free soy lecithin.

Shelf life

24 months after date of production

Packaging

- 5kg drop bags
- 1,5kg drop bags
- 100G samples



Storage

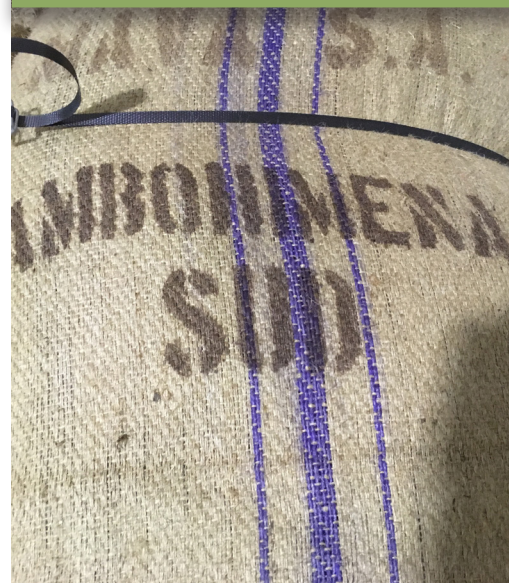
16°C / 18°C away from light

Allergens

Milk, lactose, soy, highly refined soybean oil, fructose.
Suitable for vegetarians and vegans.

PURES PLANTATIONS® range

Chocolate that captures unique terroirs made from a single variety of cocoa beans from the same region.



ORIGIN



MADAGASCAR

Region: SAMBIRANO

Main cocoa bean profile: CRIOLLO

The selected cocoa beans are produced by a single farm AMBOHIMENA SUD located in the Sambirano, the birthplace of cocoa cultivation in Madagascar.

The cultivation method, which relies on the benefits of an ecosystem made of large trees, does not require any fertilizer or pesticide. The implementation of a very strict post-cultivation treatment protocol results in the production of a fine cocoa representative of this terroir of excellence. Organoleptic qualities rewarded with a «Cocoa of Excellence» award in 2019.

BEST FOR



Ganache



Mousse



Ice cream

TEMPERATURE CURVES

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

Melt at	42/45°C
Cool to	27/28°C
Work at	30/32°C

TANNEA® 62% GANACHE BONBON



35% fat UHT cream	480 g	32 %
Sorbitol crystal	75 g	5 %
Invert sugar	60 g	4 %
DE60 glucose	75 g	5 %
82% fat butter	60 g	4 %
TANNEA® 62%	750 g	50 %
Total	1500 g	100 %

METHOD:

- Heat cream and sugars to 65°C.
- Add butter.
- Pour over chopped chocolate couverture.
- Emulsify.
- Check the pouring temperature.
- Pour onto a stencil mould.
- Leave to crystallise for 48 hours. Cut and coat.

ADDITIONAL INFORMATION

Experience the rich aromas of our cocoa beans in additional items: Madagascar pure origin cocoa paste.

WHAT SETS TANNEA® 62% APART?

- Exclusive sourcing: a single farm.
- A 62% and 43% milk version (from the same farm).
- "Deep in the plantations" exclusive report available for your store.



CHOCOLATERIE DE L'OPÉRA®

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

