



LES PURES PLANTATIONS™ range

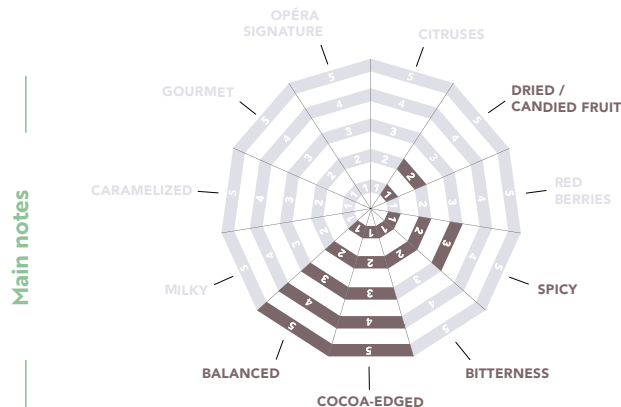
Chocolate that captures unique terroirs
made from a single variety of cocoa beans
from the same region.

GAYAS™ 64%

DARK CHOCOLATE COUVERTURE - ECUADOR

AROMATIC PROFILE

Sugar			Intensity			Persistence		
Low	Medium	High	Low	Medium	High	Low	Medium	High
Initial flavour			Middle			Finish		
Gentle and fresh.			Cocoa-edged, notes of honey, cooked fruits and soft spices.			Cocoa and sugar.		



Possible pairings

- Coconut
- Hazelnut
- Raspberry
- Orange

TECHNICAL INFO

Composition

Cocoa

64% min

Cocoa butter*

37%

* Average values.

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

Shelf life

24 months after
production date

Packaging

- Bags of drops 5 kg
- Samples 100 gr



Storage

16°C / 18°C away from
direct light

Allergens

Soya, may contain: milk.
Suitable for vegetarians
and vegans.



ORIGIN

ECUADOR

Cocoa bean category: GRADE 1 OR 2

A unique terroir with outstanding conditions for producing and protecting the famous Arriba Nacional cocoa bean. An exclusive variety of cocoa with floral and fruity notes elevated by woody aromas that won over the teams at Chocolaterie de l'Opéra™.

GAYAS™ 64% is a well-balanced, round and very smooth chocolate. It's suitable for all types of pairing and all types of use.

BEST FOR



Coating

TEMPERATURE CURVES

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

Melt at	+/- 45°C
Cool to	28/29°C
Work at	31/32°C

GAYAS™ 64% GANACHE BONBON



Cream 35% fat	480 g	32 %
Sorbitol powder	75 g	5 %
Invert sugar	60 g	4 %
DE60 glucose	75 g	5 %
Dairy butter 82% fat	60 g	4 %
GAYAS™ 64%	750 g	50 %
Total	1500 g	100 %

- Heat the cream with sugars to 65°C.
- Add the butter.
- Pour onto the chopped couverture chocolate.
- Make an emulsion.
- Check the temperature.
- Pour into a frame.
- Leave to crystallise for 24h.
- Cut up and coat.

For one 33/33 cm frame, 1 cm thick.

WHAT SETS GAYAS™ 64% APART?

- 37% cocoa butter content, ideal for coating.
- A coating chocolate with a fine origin.
- An aromatic palette that's easy to match.
- Great value for money.

CHOCOLATERIE DE L'OPERA

846 Chemin du Barret 13160 Châteaurenard France

Tel. : + 33 4 90 87 00 10

www.chocolateriedelopera.com | info@chocolateriedelopera.com

