



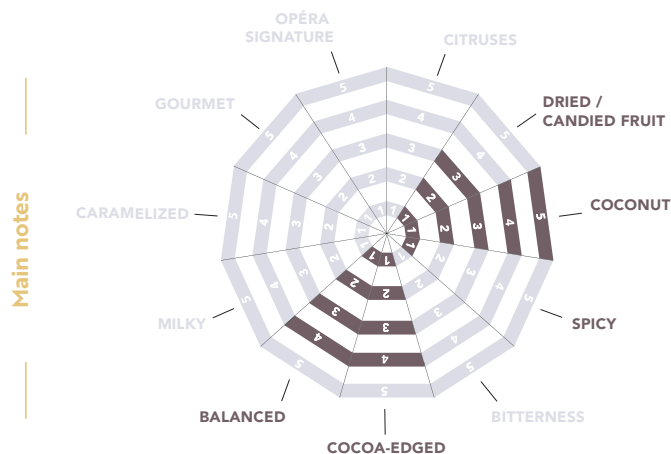
SPINTO™ 70%

DARK CHOCOLATE COUVERTURE

BLEND OF COCOA MASSES

AROMATIC PROFILE

Sugar			Intensity			Persistence		
Low	Medium	High	Low	Medium	High	Low	Medium	High
Initial flavour			Middle			Finish		
Smooth with cocoa edged notes.			Subtle notes of coconut.			Delicate length, still on the coconut.		



SPINTO™ 70% is a dark couverture chocolate designed for all professionals. Its gentle and moderately sweet aromatic palette allows for a wide variety of flavor combinations: spices or fruits. Its composition is suitable for all recipes, both in chocolaterie and pastry.

SPINTO™ 70% is made with exceptional cocoa masses in accordance with our production standards. It perfectly embodies the aromatic signature of Chocolaterie de l'Opéra™, elegant and balanced.

TECHNICAL INFO

Composition

Cocoa

70% min

Cocoa butter*

42%

* Average values.

Ingredients 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

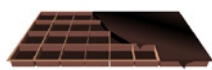
Allergens

Milk, Soya.
Suitable for vegetarians and vegans.

BEST FOR



Coating



Moulding



Ganache

Suitable for cream, biscuit, ice cream and mousse making.

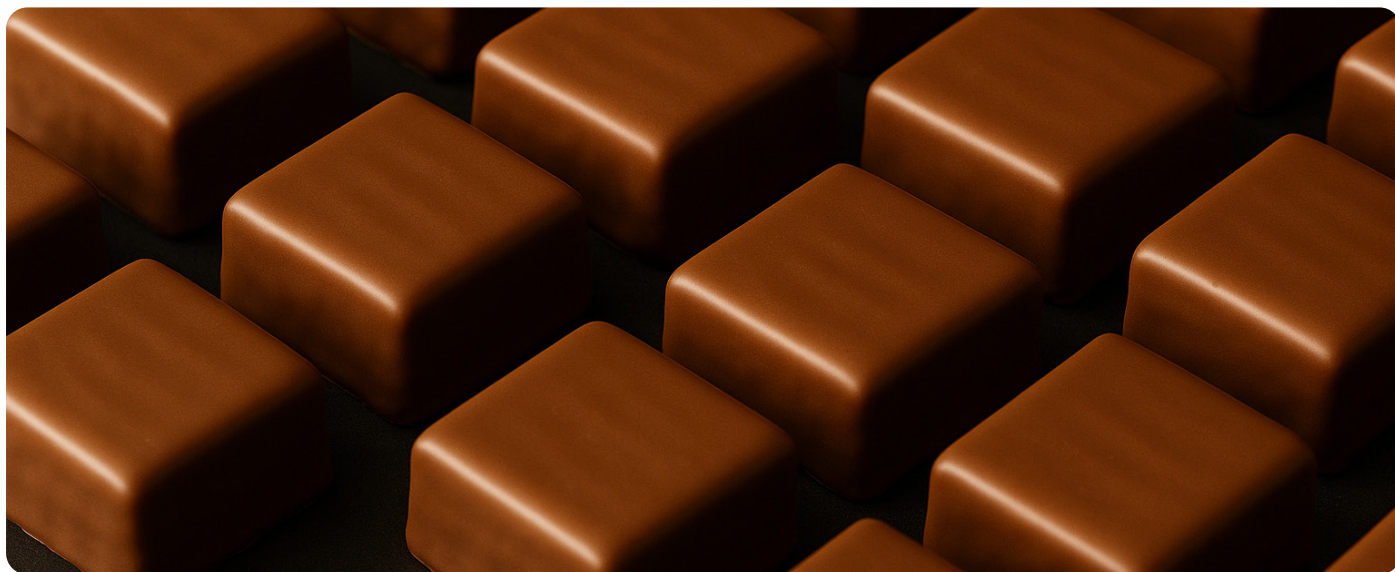
TEMPERATURE CURVES

These temperatures are usage guidelines and should be adjusted according to your equipment.

Melt at	50/55°C
Cool to	28/29°C
Work at	31/32°C

SPINTO™ 70% FRAMED GANACHE

Recipe by Fabien Deal – Chocolate Chef and consultant



35% fat cream	325 g	33 %
Sorbitol powder	55 g	6 %
SGLucose syrup DE60	60 g	6 %
Dextrose	40 g	4 %
Inverted sugar	60 g	6 %
SPINTO™ N°1 DARK CHOCOLATE	415 g	42 %
Dairy butter	35 g	4 %
Total	1000 g	100 %

- In a saucepan, add the cream, sorbitol powder, glucose syrup, dextrose, and inverted sugar.
- Heat to 70°C and pour over the chocolate.
- Using a blender or a « robot coupe », emulsify your ganache.
- At 35°C, add the softened butter.
- Blend again.
- Pour your ganache at 34°C.

WHAT SETS SPINTO™ 70% APART?

- A very smooth chocolate.
- A versatile ingredient.

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