



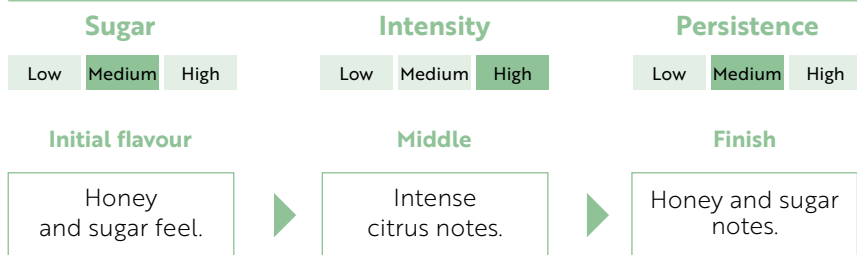
LES PURES PLANTATIONS™ range

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

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

* Average values.

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.



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.



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