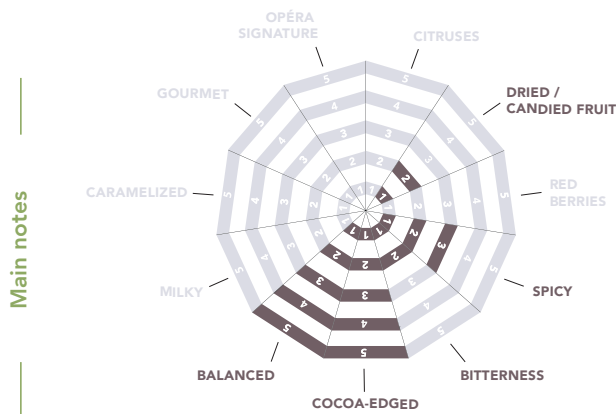
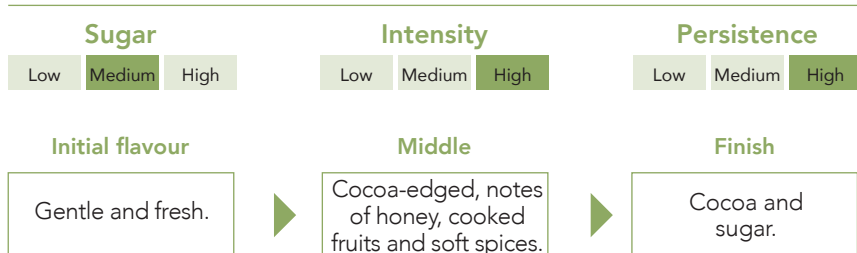




# GAYAS<sup>®</sup> 64%

DARK CHOCOLATE COUVERTURE - ECUADOR

## AROMATIC PROFILE



### Possible pairings

- Coconut
- Hazelnut
- Raspberry
- Orange

## TECHNICAL INFO

### Composition



\* 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.

## PURES PLANTATIONS<sup>®</sup>

range

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



## ORIGIN

### ECUADOR

Cocoa bean category:

ASSS (ARRIBA SUPERIOR SUMMER SELECTO)

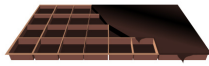
A unique terroir with outstanding conditions for producing and protecting the famous Arriba Nacional cocoa bean. An exclusive variety of cocoa with floral and fruity notes elevated by woody aromas that won over the teams at Chocolaterie de l'Opéra<sup>®</sup>.

GAYAS<sup>®</sup> 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



Moulding

## 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 SWEETS



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 %
<b>GAYAS® 64%</b>	<b>750 g</b>	<b>50 %</b>
<b>Total</b>	<b>1500 g</b>	<b>100 %</b>

- 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'OPÉRA®

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

