



ALTAPAZ[®] 73%

DARK CHOCOLATE COUVERTURE - GUATEMALA

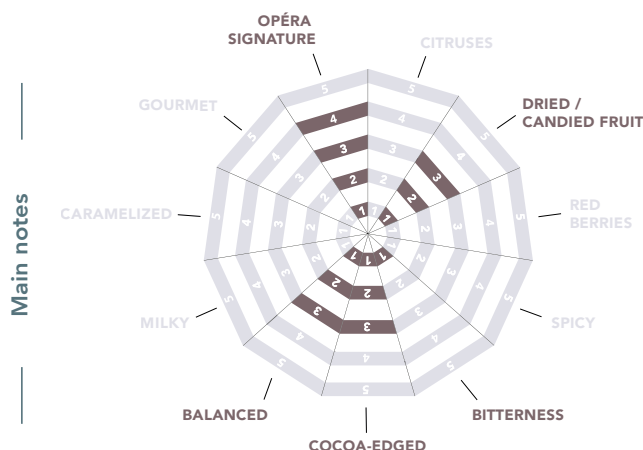
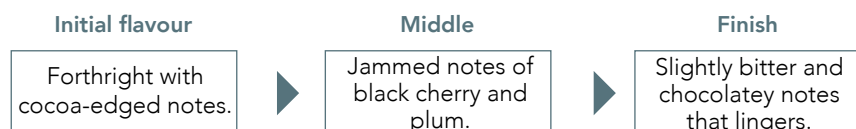
ROASTED USING SÉQUENCIA[®] TECHNOLOGY

SEQUENCIA[®]

Technology

AROMATIC PROFILE

Sugar			Intensity			Persistence		
Low	Medium	High	Low	Medium	High	Low	Medium	High



Possible pairings

- Hazelnuts
- Almonds
- Lemon
- Raspberry

TECHNICAL INFO

Composition

Cocoa*

73% min

Cocoa butter*

42% min

* Rounded numbers.

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

Shelf life

24 months after production date

Packaging

- Bags of drops 5 kg
- Bags of drops 1,5 Kg
- Samples 100 gr



Storage

16°C/18°C away from direct light

Allergens

Milk, lactose, soya, soya oil, fructose.
Suitable for vegetarians and vegans.

SEQUENCIA[®] range

A one-of-a-kind new roasting method that brings out the realcocoa flavour.

Winner of the:

«SIRHA INNOVATION AWARD 2017»



ORIGIN



GUATEMALA

Farm : XOCO Gourmet

Main cocoa bean profile: MAYAN RED

THE MONOCULTURE METHOD

Our hand-picked XOCO Gourmet partner has an innovative approach to cocoa farming. Each variety of bean (MAYAN RED in this case) is processed individually from growth to postharvest (fermentation and drying). The sole objective is to bring out the unique aromas of the variety called MAYAN RED.

A FAIRTRADE BUSINESS

At XOCO Gourmet, the farmers own their land and get better pay and technicalsupport. These major changes help significantlyimprove their living conditions (health, school, diet).



We use sequential roasting to bring out all the subtleties of these outstanding beans. Our teams came up with the technique which adjusts roasting times and temperatures. Award-winning patented innovation.



Séquencia[®] Technology : Innovation n°537259
Research co-funded by the French Ministry of Industry, the Département de Les Bouches du Rhône and the Provence Alpes Côtes d'Azur region.

BEST FOR



Coating



Moulding



Bar

TEMPERATURE CURVES

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

Melt at	38/40°C
Cool to	28/29°C
Work at	31/32°C

BASIC RECIPE

Recipe by Frédéric Hawecker - Meilleur Ouvrier de France 2011.



ALTAPAZ® 73% ganache bonbon infused with roasted Venezuelan beans

35% fat UHT cream	336 g	33 %
ROASTED VENEZUELAN BEANS	34 g	3 %
Crystal sorbitol	50 g	5 %
Glucose syrup DE60	50 g	5 %
Invert sugar	95 g	100 %
Dry butter	54 g	5 %
ALTAPAZ® 73%	415 g	40 %
Total	1034 g	100 %

METHOD:

- Roast beans in the oven at 140°C for approx. 40 min.
- Warm the cream and crushed beans then bring to the boil and blend.
- Leave to infuse for 15 mins.
- Strain and weigh cream again.
- Add sugars.
- Heat to 65°C and add butter.
- Pour over ALTAPAZ® 73% chocolate couverture and emulsify.
- Pipe into ALTAPAZ® 73% chocolate couverture shells. Leave to crystallise and seal.

ADDITIONAL INFORMATION

SÉQUENCIA® TECHNOLOGY has been used to make this chocolate. It took five years of research to fine-tune sequential roasting which adjusts roasting times and temperatures to bring out the cocoa bean aromas. Using this method to roast cocoa beans produces chocolate that's full of character... Chocolate that tastes of fruit, the fruit of the cocoa bean it came from.

WHAT SETS ALTAPAZ® 73% APART?

- Chocolate with a strong character and fruity accents.
- The excellence of two exclusive forms of expertise: monoculture and sequential roasting.



CHOCOLATERIE DE L'OPÉRA®

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