



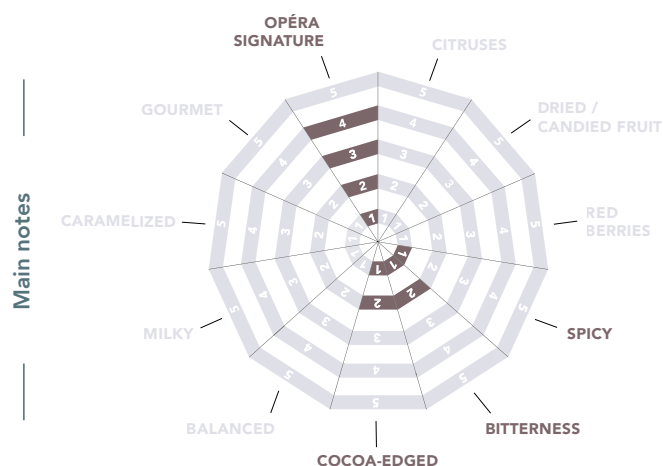
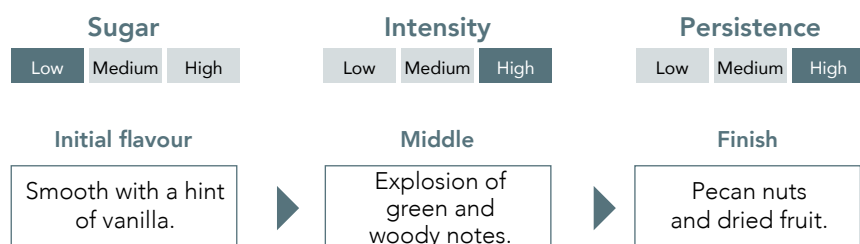
JAMAYA[®] 73%

DARK CHOCOLATE COUVERTURE - JAMAICA

ROASTED USING SÉQUENCIA TECHNOLOGY[®]

SEQUENCIA[®]
Technology

AROMATIC PROFILE



TECHNICAL INFO

Composition

Cocoa*

73% min

Cocoa butter*

42% min

* Rounded numbers.

Ingredients Guatemala cocoa paste, Sugar, Cocoa butter.
Emulsifier: GMO-free soy lecithin.

Shelf life

24 months after date of production

Packaging

- 5 kg drop bags
- 1.5 kg drop bags
- 100 g samples



Storage

12°C/20°C away from light

Allergens

Milk, Lactose, Soy, Highly refined soybean oil, Fructose.
Suitable for vegetarians and vegans.

SEQUENCIA[®]

range

A one-of-a-kind new roasting method that brings out the real cocoa flavour. Winner of the «SIRHA INNOVATION AWARD 2017»



ORIGIN

JAMAICA

Farm: St. Mary Parish

Main bean profile: TRINITARIO

Jamaica may be a small producer but it's now world-famous for the standard of its cocoa beans. It being an island has helped protect the flavour profile of its Trinitario variety. On top of that it has ideal climate conditions and very rich soil which produce sweet and unique cocoa beans with a wide array of aromas.



We have used sequential roasting to enhance the aromatic subtleties of these outstanding beans. Our teams have designed the technique which uses low and slow sub-cycles within the same roasting cycle. Award-winning and patented innovation.



Séquence[®] Technology: Innovation n°537259
Research co-funded by the French Ministry for Industry, Bouches du Rhône Département and 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

ROASTED ALMOND MACARON LIME JAMAYA® GANACHE

Recipe by Franck Kestener
Meilleur Ouvrier de France in 2004,
Pastry Team World Champion, 2006



Ground almonds	400 g	14,59 %
Icing sugar	400 g	14,59 %
Egg white	150 g	5,47 %
Water	100 g	3,65 %
Caster sugar	400 g	14,59 %
Egg white	150 g	5,47 %
Salt	0,7 g	0,03 %
Cream	500 g	18,24 %
Sorbitol powder	50 g	1,82 %
Dextrose	50 g	1,82 %
Glucose syrup	30 g	1,09 %
Lime zest	10 g	0,36 %
JAMAYA® 73%	500 g	18,24 %
Total	2740.7 g	100 %

METHOD:

- Sift ground almonds and icing sugar today and mix into egg whites.
- Heat water and caster sugar to 120°C. Pour over whisked egg whites with salt.
- Spread onto baking paper sheets, 4cm diameter. Leave to form a dry crust.
- Cook for 12 minutes at 150°C.
- Infuse zest in cream heated to 70°C for at least 2 hours.
- Strain, add sugar then bring to the boil.
- Pour onto chocolate, blend, pour into frame and leave to cool until it's the right consistency for the filling.

FINISH:

- Fill macarons and make stripes with green-coloured white chocolate (CONCERTO®) and JAMAYA® dark chocolate.

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 JAMAYA® 73% APART?

- chocolate with a strong character and fruity accents.
- A unique origin for those in the know.
- Silky smooth



CHOCOLATERIE DE L'OPÉRA®

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