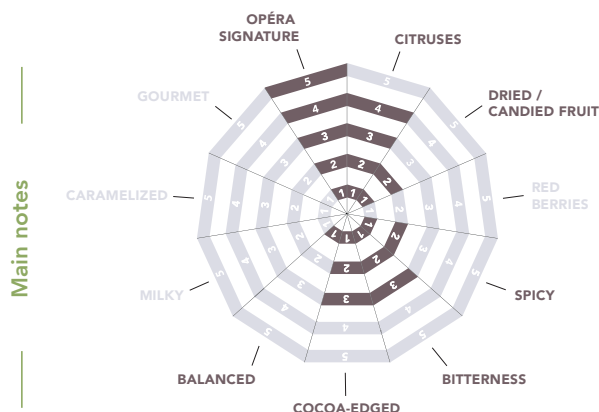
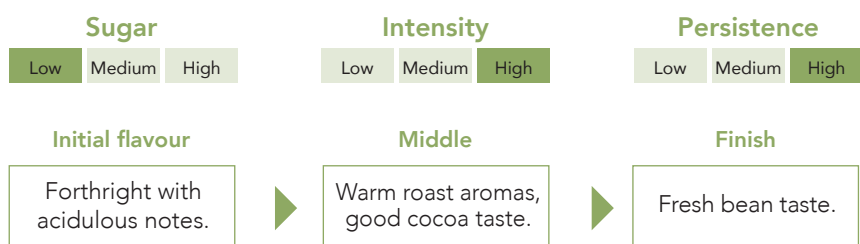




MEKONGA® 70%

DARK CHOCOLATE COUVERTURE - VIETNAM

AROMATIC PROFILE



Possible pairings

- Praliné
- Peach
- Pear
- Banana

TECHNICAL INFO

Composition

Cocoa*

70% min

Cocoa butter*

44% min

* Rounded numbers.

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

Shelf life

24 months after production date

Packaging

- Bags of drops 1,2 kg
- Bags of drops 7,2 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.

PURES PLANTATIONS® range

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



ORIGIN

VIETNAM

Region : MEKONG DELTA

Main cocoa bean profile: TRINITARIO

We formed a partnership with Eritaj, a small family cooperative with a sustainable vision to produce MEKONGA® 70%.

The family business has fine-tuned every stage of making premium cocoa. It has formed good relationships with local farmers and supports them to encourage sustainable farming and biodiversity with other fruit trees. These efforts provide farmers with social protection and better pay.

BEST FOR



Coating



Moulding



Bar

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

BASIC RECIPE

Recipe by Frédéric Hawecker - Meilleur Ouvrier de France 2011.



MEKONGA® 70% ganache

35% fat cream	400 g	27 %
Sorbitol crystal	75 g	5 %
Invert sugar	105 g	7 %
DE60 glucose	75 g	5 %
82% fat butter	95 g	6 %
MEKONGA® 70%	750 g	50 %
Total	1500 g	100 %

- Heat cream and sugars to 65°C.
- Add butter.
- Pour over chopped dark chocolate couverture.
- Emulsify.
- Check the pouring temperature.
- Pour onto a stencil mould.
- Leave to crystallise for 24 hours, cut and coat.

For a 33/33 x 1cm mould.

WHAT SETS MEKONGA® 70% APART?

- The same recipe as the other chocolate in the Pures Plantations® range.
- An intense flavour personality.
- The ultimate in traceability with a single cooperative and origin, the Bến Tre Province.
- A social project in line with consumer expectations.

CHOCOLATERIE DE L'OPÉRA®

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

