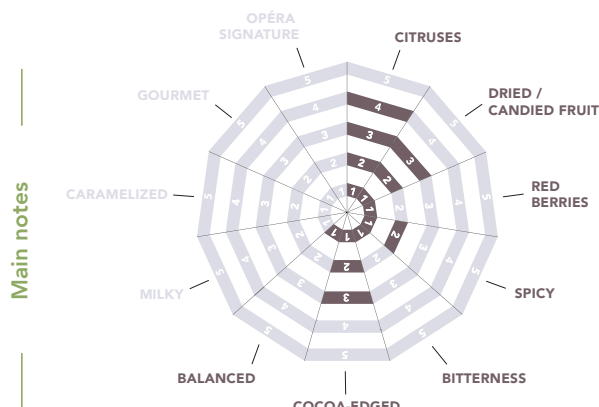
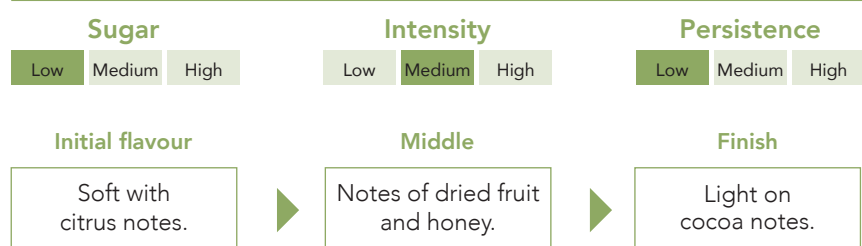




# TANNEA® 70%

DARK CHOCOLATE COUVERTURE - MADAGASCAR

## AROMATIC PROFILE



### Accordance

- Raspberry
- Tea
- Lemon
- Pecan
- Exotic fruits
- Hazelnuts

## TECHNICAL INFO

### Composition

Cocoa\*

70% min

Cocoa butter\*

44% min

\* Rounded numbers.

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

### Best before

24 months after production date

### Packaging

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



### Storage

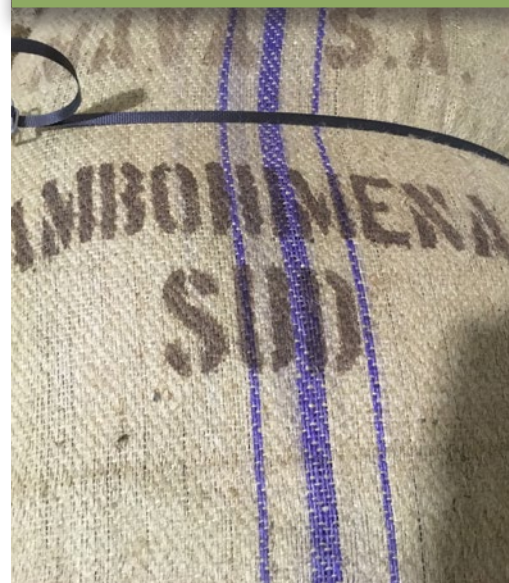
16°C / 18°C away from direct light

### Allergens

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

## PURES PLANTATIONS® range

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



## 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



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.



### TANNEA® 70% Bonbon

Cream 35% fat	400 g	27 %
Granulated sorbitol	75 g	5 %
Invert sugar	105 g	7 %
DE60 glucose	75 g	5 %
Dairy butter 82% fat	95 g	6 %
<b>TANNEA® 70%</b>	<b>750 g</b>	<b>50 %</b>
<b>Total</b>	<b>1500 g</b>	<b>100 %</b>

#### PROCESS :

- Heat the cream with sugars to 65°C.
- Add the butter.
- Pour onto the chopped couverture chocolate.
- Emulsify.
- Pouring off temperature.
- Pour into a frame covered with a layer of chocolate.
- Leave to crystallise for 48h.
- Cut up and coat.

For one 33/33 cm frame, 1 cm thick.

## ADDITIONAL INFORMATION

The TANNEA® 70% chocolate recipe allows all types of use but we recommend it for coatings, mouldings and bars. To make your ganaches and / or mousses, we have imagined TANNEA® 62% a couverture based on the same cocoa beans with a higher rate of dry cocoa. Two chocolate recipes with the same aromas for an optimized use!

## WHAT SETS TANNEA® 70% APART?

- A dark chocolate with a strong aromatic personality and a good intensity.
- An exclusive bean sourcing from a single farm.
- A variation in 62% dark chocolate and 43% milk chocolate (same sourcing).
- An exclusive documentary «At the heart of the plantations» at your disposal for your shop.



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