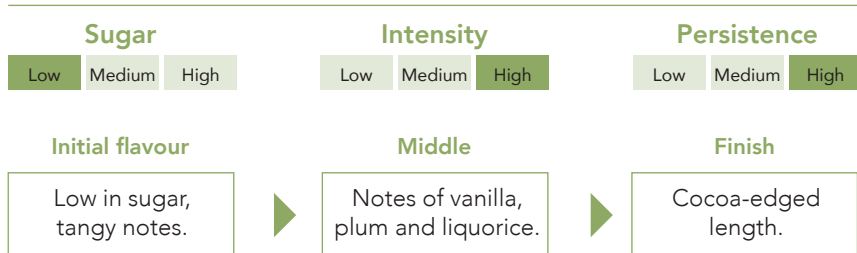




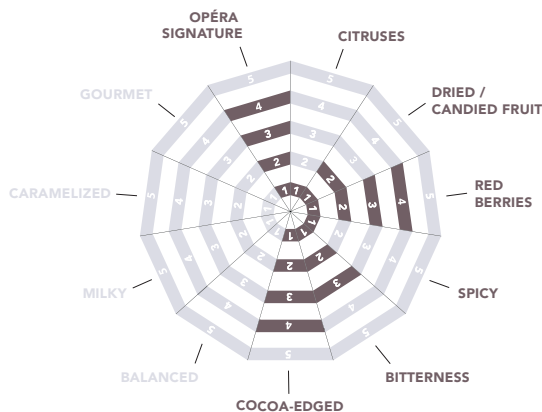
# DELTORA<sup>®</sup> 70%

DARK CHOCOLATE COUVERTURE - PANAMA  
FROM AN AGROFORESTRY PROJECT

## AROMATIC PROFILE



Main notes



### Possible pairings

- Red berries
- Banana
- Mint
- Rum

## TECHNICAL INFO

### Composition

Cocoa\*

70% min

Cocoa butter\*

44% min

\* Rounded numbers.

**Ingredients** Panama 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

## PURES PLANTATIONS<sup>®</sup>

range

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



## ORIGIN

### PANAMA

Farm: Quebrada Limon

Region: BOCAS DEL TORO

Main cocoa bean profile: TRINITARIO

DELTORA<sup>®</sup> 70% is made using cocoa beans from a single farm located in Bocas del Toro, the historical region of cocoa culture. It was created through the implementation of an agroforestry project.

The goal is to finance the reforestation of the region by cultivating an exceptional cocoa sold at a high price. An alternative to livestock farming that has convinced the local people from the Ngèbe tribes. A team of agronomists support them on a daily basis in the cultivation and processing of an eco-friendly cocoa through the strict application of good practices.

Key facts about Quabrada Limon :

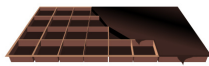
- 350 hectares of reforested land
- 150 hectares dedicated to cocoa
- 50 permanent jobs created at the plantation

«Cocoa of Excellence» Award 2021

## 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 RECIPES

Recipes by Frédéric Hawecker - Meilleur Ouvrier de France 2011.

### Cast ganache

35% fat cream	400 g	27 %
Sorbitol crystal	75 g	5 %
Glucose syrup DE60	75 g	5 %
Invert sugar	105 g	7 %
82% fat butter	95 g	6 %
<b>DELTORA® 70% CHOCOLATE</b>	<b>750 g</b>	<b>50 %</b>
<b>Total</b>	<b>1500 g</b>	<b>100 %</b>

- Heat cream and sugars to 65°C.
- Add butter.
- Pour over DELTORA® 70% CHOCOLATE.
- Emulsify.
- Pouring temperature (34/35°C).
- Pour onto a stencil mould.
- Leave to crystallise for 24 hours, cut and coat.

### DELTORA® 70% mousse (45g each)

Whole milk 3.6mg	57.3 g	12.3 %
Inulin	13.1 g	2.8 %
Fresh yolk	44.2 g	9.5 %
<b>DELTORA® 70% CHOCOLATE</b>	<b>103.1g</b>	<b>22.1 %</b>
<b>COCOA BUTTER</b>	<b>10.6 g</b>	<b>2.3 %</b>
35% fat cream	119.1 g	25.5 %
Coconut cream	119.1 g	25.5 %
<b>Total</b>	<b>466.5 g</b>	<b>100 %</b>

- Simmer milk and inulin.
- Pour milk onto yolks in the pan and make a custard.
- Pour over cocoa butter and chocolate.
- Emulsify and finish with the hand blender.
- Add the whipped cream gently.

Visit the product section on our website and pick up a Chefs recipe booklet / DELTORA®.

With:

Benoit Charvet (*Paul Bocuse*)

Julien Dugourd (*La Chèvre d'Or*)

Vincent Durant (MOF chocolatier)

Joaquin Soriano (CJSJ Patisserie Taiwan)

Jean-Thomas Schneider (MOF and two-time World Champion)



## WHAT SETS DELTORA® 70% APART?

- Subtle intensity to suit all kinds of ingredients.
- Full traceability and flavour stability.
- Labels that meet new CSR expectations from consumers.

CHOCOLATERIE DE L'OPÉRA®

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