



COCOA NIBS GUATEMALA

ROASTED USING SÉQUENCIA™ TECHNOLOGY

SEQUENCIA®

Technology

CHARACTERISTICS

- Cocoa nibs from Guatemalan beans treated to Séquencia roasting.
- An intense cocoa hit and a crunchy texture.



BEST FOR

This COCOA NIBS is ideal for decoration, ganache and ice cream.

TECHNICAL INFO

Composition

Cocoa nibs

100%

Ingredients

100% Roasted Guatemala cocoa beans

Shelf life

12 months after
production date

Packaging

- Buckets 2kg
- Samples 80 gr



Storage

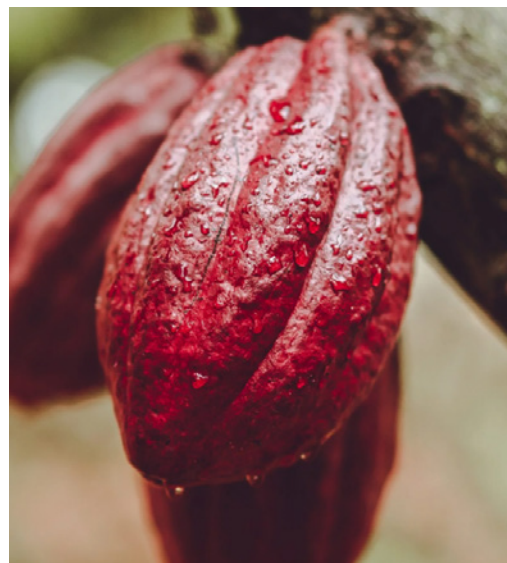
16°C / 20°C away
from direct light

Allergens

Fructose.
Suitable for
vegetarians and
vegans.

OTHER PRODUCTS

range



ORIGIN

GUATEMALA

Main bean profile: TRINITARIO

Guatemalan cocoa beans, primarily of the Criollo and Trinitario varieties, are renowned for their exceptional aromatic quality, marked by complex notes of fruits, flowers, and spices. Small local farms, often managed by indigenous families, preserve ancestral knowledge while committing to sustainable practices.

Today, Guatemalan cocoa plays a key role on the international fine chocolate scene, appreciated by artisan chocolatiers for its finesse and unique character.



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. This innovation won a prize at the 2017 SIRHA trade fair.



Séquencia™ Technology: Innovation n°537259
Research co-funded by the French Ministry for
Industry, Bouches du Rhône Département and
Provence Alpes Côte d'Azur Region.

RECIPE IDEAS

ALMOND & HAZELNUT PRALINÉ WITH COCOA NIBS

Excerpt from the "100% Cocoa" recipe.

By Angelo Musa
Meilleur Ouvrier de France Pâtissier 2007
Pastry World Champion 2003



Sugar	120 g	32,8 %
Water	30 g	8,2 %
Hazelnuts	90 g	24,6 %
Almonds	90 g	24,6 %
COCOA NIBS GUATEMALA	35 g	9,5%
Total	365 g	100 %

- Heat the water and sugar to 116°C then add the almonds and hazelnuts..
- Make a crumble texture, then caramelize.
- When cooked, add the cocoa nibs.
- Spread out over a silicone mat, cool then grind in a food processor.

STRACCIATELLA

Excerpt from the "Torta Caprese" recipe.

By Charles Liets
Pastry Chef Instructor



Whipping cream	200 g	64,1%
Caster sugar	10 g	3,2 %
Mascarpone	80 g	25,6 %
COCOA NIBS GUATEMALA	22 g	7 %
Total	312 g	100 %

- Whip the cream and sugar into stiff picks, then incorporate the mascarpone and the cocoa nibs.

WHAT SETS THE COCOA NIBS GUATEMALA APART?

- Strong cocoa flavour.
- Sequential roasting process.

CHOCOLATERIE DE L'OPERA
846 Chemin du Barret 13160 Châteaurenard France
Tel. : + 33 4 90 87 00 10
www.chocolateriedelopera.com | info@chocolateriedelopera.com

