



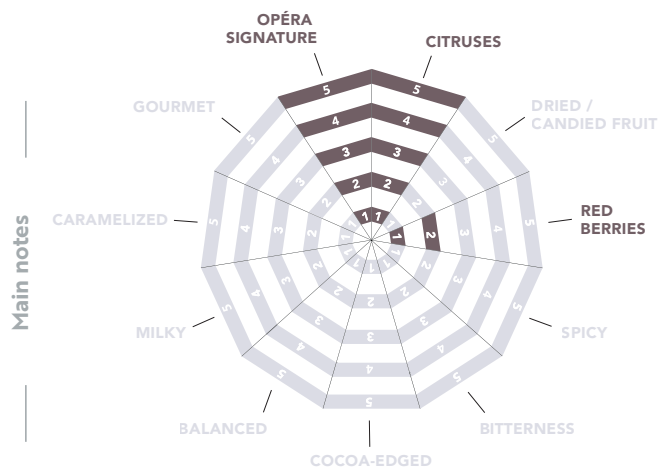
MUCICAO **ORGANIC**

100% COCOA MUCILAGE

ALLERGEN-FREE, GMO-FREE, PRESERVATIVE-FREE, NO ADDED SUGAR.

AROMATIC PROFILE

Sugar			Intensity			Persistence		
Low	Medium	High	Low	Medium	High	Low	Medium	High
Initial flavour			Middle			Finish		
Lemony freshness.			Aromas of honey, lychee and apricot.			Notes of honey.		



Possible pairings • Favour low-acid fruits

TECHNICAL INFO

Composition MUCICAO is made from 100% unprocessed mucilage purée, simply pasteurized.

Ingredients Cocoa mucilage (cocoa pulp) from Ecuador 100%.

Shelf life

18 months after production date

Packaging

- Pouch 490 g
- Box 2 Kg
- Samples 100 gr



Storage

15°C / 20°C away from direct light

Allergens

None

OTHER PRODUCTS

range



ORIGIN

ECUADOR

Region: CERECITA VALLEY

MUCICAO is made from cocoa beans produced on a single farm: Palo Santo Hacienda. Thanks to its innovative production methods, the farm, owned and managed by the same family for 3 generations, has been granted the most important certifications in terms of product quality, respect for the environment and food safety.

A SOURCE OF CREATIVITY

- **MUCICAO's** fluid consistency means it can be used for a host of tasty delights:
 - mousses and ganaches,
 - fruit jellies, glazing, ice creams to name but a few.
- Perfect for both sweet and savoury recipes.

TECHNICAL INFO

- 100% pasteurized cocoa mucilage.
- Net weight: 490 g bag,
2 kg box (4 X 490 g).
- Shelf life: 18 months
- Once opened, keeps for 48h at temperatures between 4°C and 6°C.
- Technical datasheet available on our website.



BASIC RECIPE

Recipe by Christophe Tuloup - Restaurant Têtedoie Pastry Chef.

MUCICAO SORBET

Water	165 g	22 %
Spray-dried glucose	30 g	4 %
Dextrose	15 g	2 %
Caster sugar	90 g	12 %
MUCICAO	450 g	60 %
Super neutrose	112 g	0 %
Total	751,12 g	100 %

PREPARATION:

- Heat the water to 40°C then add the spray-dried glucose, dextrose and sugar mixed beforehand.
- Bring the mixture to the boil then leave to cool.
- Incorporate the **MUCICAO**, mix together, then pour into a pacotizing beaker.
- Place in the freezer.
- Pacotize when serving.



MUCICAO HIGHLIGHTS

- An outstanding product for your recipes: fresh fruit flavour.
- Absolute traceability and aromatic stability.
- 100% mucilage from rigorously-selected pods.
- No added sugar, preservative-free, artificial colouring-free.
- Easy-to-handle packaging with long shelf life.



Serving suggestion.

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