



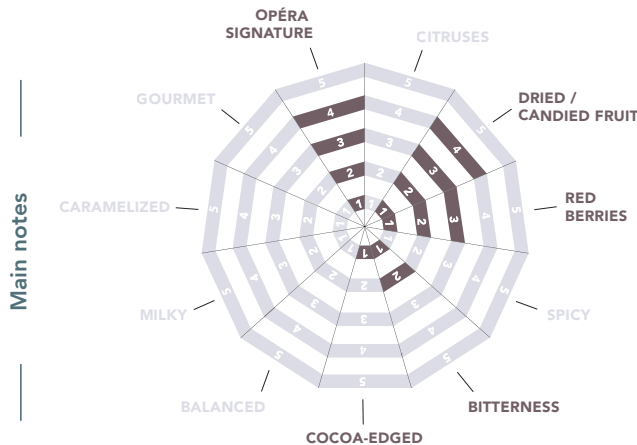
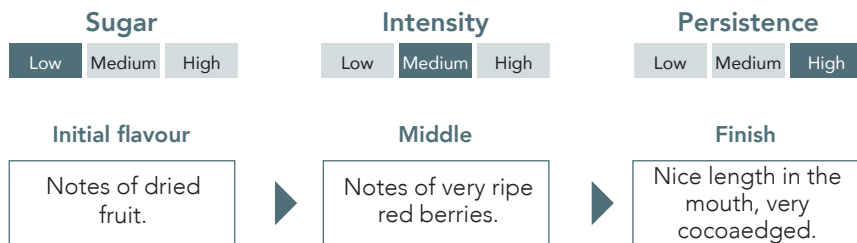
# VIBRATO® 70%

DARK CHOCOLATE COUVERTURE  
GUATEMALA & MADAGASCAR

ROASTED USING SÉQUENCIA® TECHNOLOGY



## AROMATIC PROFILE



### Possible pairings

- Rum
- Coffee
- Mint
- Raspberry

## TECHNICAL INFO

### Composition

Cocoa\*

70% min

Cocoa butter\*

41% min

\* Rounded numbers.

**Ingredients** Guatemala cocoa mass, Madagascar 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.

## SEQUENCIA®

range

A one-of-a-kind new roasting method that brings out the real cocoa flavour. Winner of the «SIRHA INNOVATION AWARD 2017»



Roasting quality control  
Nicolas de Loisy

## ORIGIN



## GUATEMALA & MADAGASCAR

Main cocoa bean profile:

TRINITARIO & CRIOLLO

VIBRATO®70%, brings together two very different origins to create one extraordinary chocolate.

- Guatemala: Guatemalan cocoa beans 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.
- Madagascar: the beans are grown on a long-standing plantation free of pesticides and fertilisers. Strict regulations apply to the post-harvest process to guarantee the production's flavour stability.



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.

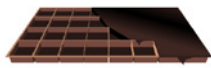


Séquenceia® Technology : Innovation n°537259  
Research co-funded by the French Ministry of Industry, the Département de Les Bouches du Rhône and the Provence Alpes Côtes d'Azur region.

## BEST FOR



Coating



Moulding



Bar

## TEMPERATURE CURVES

The following temperatures are suggestions and should be adapted to suit your equipment.

Melt at	38/40°C
Cool to	28/29°C
Work at	31/32°C

## RECIPE IDEAS

Recipes by Frédéric Hawecker - Meilleur Ouvrier de France 2011.

### VIBRATO® 70% caramel

Glucose syrup	115 g	11 %
Sugar	210 g	21 %
Cream	350 g	35 %
Butter	195 g	19 %
Salt	2 g	0.2 %
<b>VIBRATO® 70%</b>	<b>140 g</b>	<b>14 %</b>
<b>Total</b>	<b>1012 g</b>	<b>100 %</b>

### Chocolate shortbread

Butter	220 g	31 %
Flour	215 g	31 %
<b>22/24% FAT COCOA POWDER</b>	<b>25 g</b>	<b>4 %</b>
Icing sugar	120 g	17 %
Ground almonds	120 g	17 %
Salt	2 g	0.3 %
<b>Total</b>	<b>702 g</b>	<b>100 %</b>

#### METHOD:

- Caramelize glucose and sugar to make a golden caramel.
- Lower the heat with warm cream then bring back to the boil.
- Add butter and pour onto VIBRATO® 70% chocolate couverture when it reaches 70°C.
- Blend to emulsify.
- Keep to one side for the filling.

#### METHOD:

- Combine all the ingredients.
- Refrigerate and roll out to 2.5mm thick.
- Cut to suit the bar's shape and bake at 155°C for 18/20 min.
- Leave to cool.

#### ASSEMBLY:

- Mould VIBRATO® 70% chocolate couverture bars.
- Fill with chilled caramel (under 30°C).
- Lay chocolate shortbread on top. Leave to set for 12 hours.
- Fill with VIBRATO® 70% chocolate couverture.

## ADDITIONAL INFORMATION

SÉQUENCIA® TECHNOLOGY has been used to make this chocolate. It took five years of research to fine-tune sequential roasting which adjusts roasting times and temperatures to bring out the cocoa bean aromas. Using this method to roast cocoa beans produces chocolate that's full of character... Chocolate that tastes of fruit, the fruit of the cocoa bean it came from.

## WHAT SETS VIBRATO® 70% APART?

- Chocolate with a strong character and fruity accents.
- The blend of two outstanding terroirs.
- The high cocoa butter content makes it a versatile ingredient.



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