



**SEQUENCIA™**  
range

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

# ALTAPAZ™ 73%

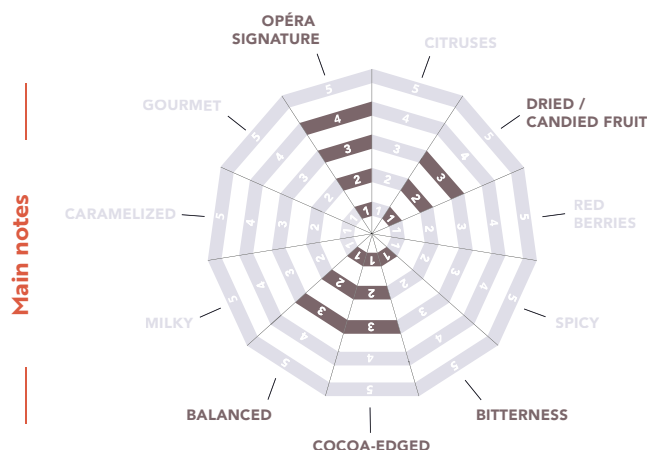
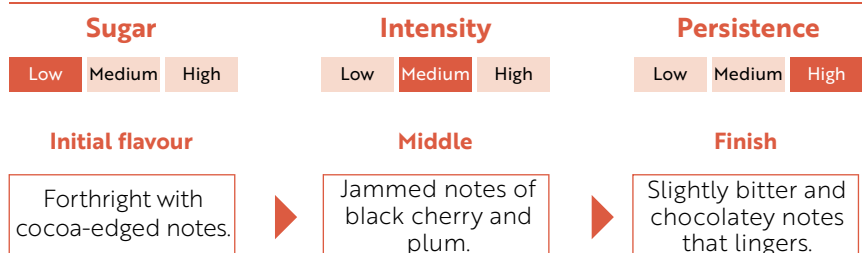
**DARK CHOCOLATE COUVERTURE - GUATEMALA**

ROASTED USING SÉQUENCIA™ TECHNOLOGY

SEQUENCIA®

Technology

## AROMATIC PROFILE



### Possible pairings

- Hazelnuts
- Almonds
- Lemon
- Raspberry

## TECHNICAL INFO

### Composition

Cocoa

73% min

Cocoa butter\*

42%

\*Average values.

**Ingredients** Guatemala 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.



## ORIGIN

### GUATEMALA

Main cocoa 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.



Séquence™ Technology : Innovation n°537259  
Research co-funded by the French Ministry of Industry, the Département of 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

## BASIC RECIPE

Recipe by Frédéric Hawecker - Meilleur Ouvrier de France 2011.



### ALTAPAZ™ 73% ganache bonbon infused with roasted Venezuelan beans

35% fat UHT cream	336 g	33 %
<b>ROASTED VENEZUELAN BEANS</b>	<b>34 g</b>	<b>3 %</b>
Crystal sorbitol	50 g	5 %
Glucose syrup DE60	50 g	5 %
Invert sugar	95 g	100 %
Dry butter	54 g	5 %
<b>ALTAPAZ™ 73%</b>	<b>415 g</b>	<b>40 %</b>
<b>Total</b>	<b>1034 g</b>	<b>100 %</b>

#### METHOD:

- Roast beans in the oven at 140°C for approx. 40 min.
- Warm the cream and crushed beans then bring to the boil and blend.
- Leave to infuse for 15 mins.
- Strain and weigh cream again.
- Add sugars.
- Heat to 65°C and add butter.
- Pour over **ALTAPAZ™ 73%** chocolate couverture and emulsify.
- Pipe into **ALTAPAZ™ 73%** chocolate couverture shells. Leave to crystallise and seal.

## 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 ALTAPAZ™ 73% APART?

- Chocolate with a strong character and fruity accents.
- Sequential roasting.
- Excellent fluidity.



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