



# THE CLASSICS

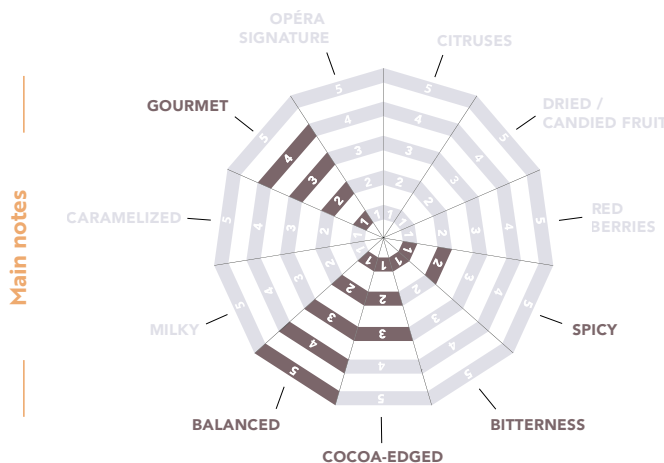
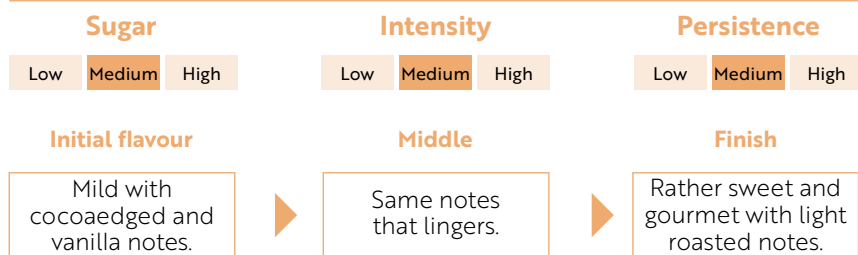
range

Chocolate made from blends of single origin cocoa mass.

# ARCATO™ 66%

**DARK CHOCOLATE COUVERTURE**  
BLEND OF PREMIUM BEANS

## AROMATIC PROFILE



**Possible pairings**

- Lemon
- Cardamom
- Bergamot
- Ginger



## ORIGIN

Region: **SOUTH AMERICA**  
& **INDIAN OCEAN**

Main cocoa bean profile: **CRIOILLO**  
& **TRINITARIO**

Although this couverture chocolate has all the technical and taste features of single origin Pures Plantations™ chocolate, it is actually part of the Classics range: It's a blend of premium cocoa beans, each type of bean having received an individual treatment process before being combined.

The combination of fine cocoa beans from South America, mainly Venezuela, and from Indian Ocean make this couverture chocolate a key product in the range.

## TECHNICAL INFO

### Composition



\* Average values.

**Ingredients** 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.

## BEST FOR



Coating



Moulding



Glazing

## TEMPERATURE CURVES

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

Melt at	50/55°C
Cool to	28/29°C
Work at	31/32°C

## ARCATO™ 66% GANACHE SWEETS



Cream 35% fat	430 g	29 %
Sorbitol powder	75 g	5 %
Incert sugar	90 g	6 %
DE60 glucose	75 g	5 %
Dairy butter 82% fat	80 g	5 %
<b>ARCATO™ 66%</b>	<b>750 g</b>	<b>50 %</b>
<b>Total</b>	<b>1500 g</b>	<b>100 %</b>

- Heat the cream with sugars to 65°C.
- Add the butter.
- Pour onto the chopped couverture chocolate.
- Make an emulsion.
- Check the temperature.
- Pour into a frame.
- Leave to crystallise for 48h.
- Cut up and coat.

*For one 33/33 cm frame, 1 cm thick.*

## WHAT SETS ARCATO™ 66% APART?

- A balanced intensity.
- Goes with all kinds of flavours.

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