

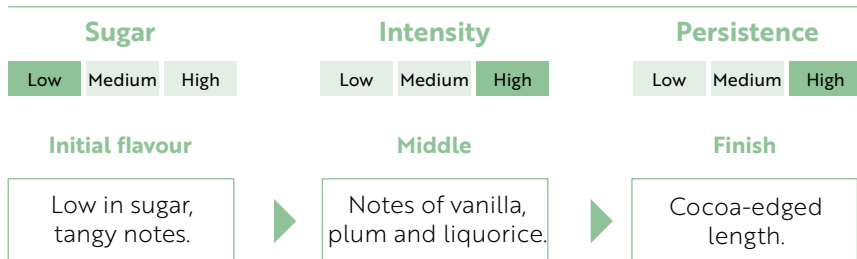


Chocolate that captures unique terroirs made from a single variety of cocoa beans from the same region.

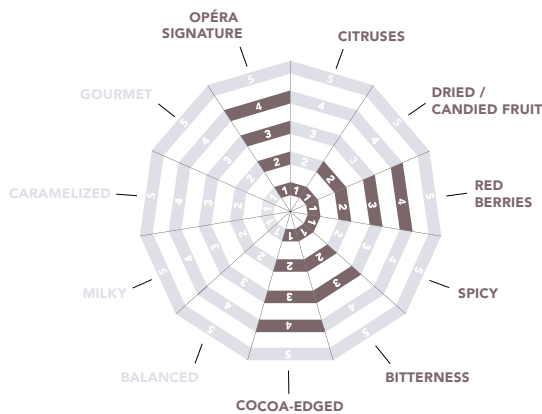
DELTORA™ 70%

DARK CHOCOLATE COUVERTURE - PANAMA
FROM AN AGROFORESTRY PROJECT

AROMATIC PROFILE



Main notes



Possible pairings

- Red berries
- Mint
- Banana
- Rum

TECHNICAL INFO

Composition

Cocoa

70% min

Cocoa butter*

44%

* Average values.

Ingredients Panama 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

PANAMA

Farm: Quebrada Limon

Region: BOCAS DEL TORO

Main cocoa bean profile: TRINITARIO

DELTORA™ 70% is made using cocoa beans from a single farm located in Bocas del Toro, the historical region of cocoa culture. It was created through the implementation of an agroforestry project.

The goal is to finance the reforestation of the region by cultivating an exceptional cocoa sold at a high price. An alternative to livestock farming that has convinced the local people from the Ngêbe tribes. A team of agronomists support them on a daily basis in the cultivation and processing of an eco-friendly cocoa through the strict application of good practices.

Key facts about Quabrada Limon :

- 350 hectares of reforested land
- 150 hectares dedicated to cocoa
- 50 permanent jobs created at the plantation

«Cocoa of Excellence» Award 2021

BEST FOR



Coating



Moulding



Bar

TEMPERATURE CURVES

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

| | |
|---------|----------|
| Melt at | +/- 45°C |
| Cool to | 28/29°C |
| Work at | 31/32°C |

BASIC RECIPES

Recipes by Frédéric Hawecker - Meilleur Ouvrier de France 2011.

Cast ganache

| | | |
|-------------------------------|---------------|--------------|
| 35% fat cream | 400 g | 27 % |
| Sorbitol crystal | 75 g | 5 % |
| Glucose syrup DE60 | 75 g | 5 % |
| Invert sugar | 105 g | 7 % |
| 82% fat butter | 95 g | 6 % |
| DELTORA™ 70% CHOCOLATE | 750 g | 50 % |
| Total | 1500 g | 100 % |

- Heat cream and sugars to 65°C.
- Add butter.
- Pour over **DELTORA™ 70%** chocolate.
- Emulsify.
- Pouring temperature (34/35°C).
- Pour onto a stencil mould.
- Leave to crystallise for 24 hours, cut and coat.

DELTORA™ 70% mousse (45g each)

| | | |
|-------------------------------|----------------|---------------|
| Whole milk 3.6mg | 57.3 g | 12.3 % |
| Inulin | 13.1 g | 2.8 % |
| Fresh yolk | 44.2 g | 9.5 % |
| DELTORA™ 70% CHOCOLATE | 103.1g | 22.1 % |
| COCOA BUTTER | 10.6 g | 2.3 % |
| 35% fat cream | 119.1 g | 25.5 % |
| Coconut cream | 119.1 g | 25.5 % |
| Total | 466.5 g | 100 % |

- Simmer milk and inulin.
- Pour milk onto yolks in the pan and make a custard.
- Pour over cocoa butter and chocolate.
- Emulsify and finish with the hand blender.
- Add the whipped cream gently.

Visit the product section on our website and pick up a **Chefs recipe booklet / DELTORA™**.

With:

Benoit Charvet (*Paul Bocuse*)

Julien Dugourd (*Pastry Chef*)

Vincent Durant (*MOF chocolatier*)

Angelo Musa (*MOF and World Pastry Champion*)

Jean-Thomas Schneider (*MOF and two-time World Champion*)



WHAT SETS DELTORA™ 70% APART?

- Subtle intensity to suit all kinds of ingredients.
- Full traceability and flavour stability.
- Labels that meet new CSR expectations from consumers.

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