

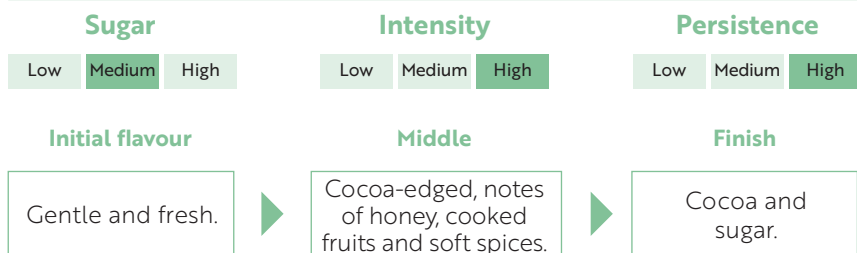


Chocolate that captures unique terroirs made from a single variety of cocoa beans from the same region.

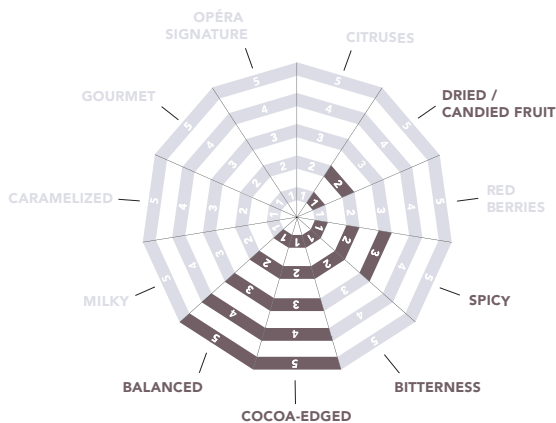
# GAYAS™ 64%

DARK CHOCOLATE COUVERTURE - ECUADOR

## AROMATIC PROFILE



Main notes



**Possible pairings**

- Coconut
- Hazelnut
- Raspberry
- Orange



## ORIGIN



## ECUADOR

Farm: HACIENDA VICTORIA

Region: CERECITA

Cocoa bean category: ARRIBA NACIONAL

Hacienda Victoria is a 500-hectare single-estate plantation established in 2011. Its mission: to preserve Nacional Arriba cacao through responsible, sustainable cultivation.

The estate was the world's first to achieve carbon neutrality, in 2020, and the first to measure its water footprint. In 2026, Hacienda Victoria earned Rainforest Alliance certification.

Responsible soil management, a sharp reduction in the use of fertilizers, a firm Zero Deforestation commitment, and the planting of native species to protect local biodiversity... Every practice implemented serves a single purpose: producing exceptional cacao, with respect for the environment and the wildlife.

## TECHNICAL INFO

### Composition



**Ingredients** Ecuador cocoa mass, Sugar, Cocoa butter.  
Emulsifier: GMO- free soya lecithin.

### Shelf life

24 months after production date

### Packaging

- Bags of drops 5 kg
- Samples 100 gr



### Storage

16°C / 18°C away from direct light

### Allergens

Soya, may contain: milk. Suitable for vegetarians and vegans.

## BEST FOR



Coating

## 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

## GAYAS™ 64% BONBON GANACHE



Cream 35% fat	480 g	32 %
Sorbitol powder	75 g	5 %
Invert sugar	60 g	4 %
DE60 glucose	75 g	5 %
Dairy butter 82% fat	60 g	4 %
<b>GAYAS™ 64%</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 24h.
- Cut up and coat.

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

## WHAT SETS GAYAS™ 64% APART?

- 37% cocoa butter content, ideal for coating.
- A coating chocolate with a fine origin.
- An aromatic palette that's easy to match.
- Great value for money.

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