



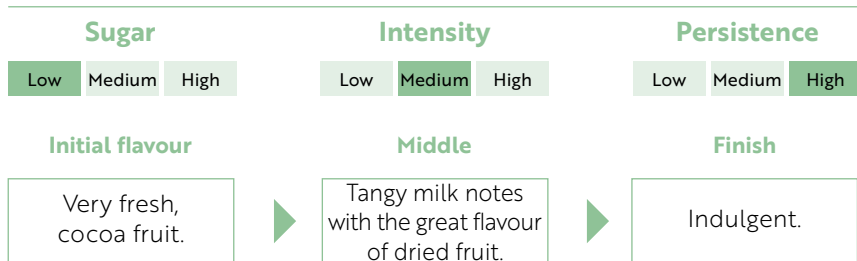
# PURES PLANTATIONS™ range

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

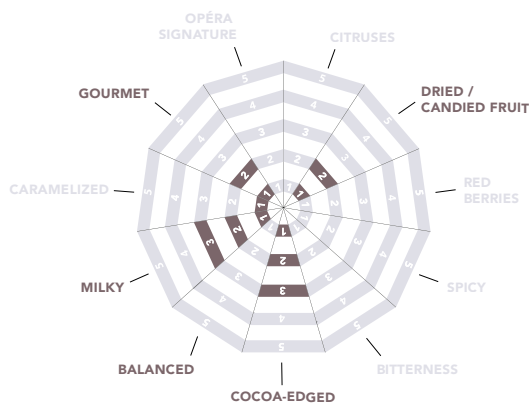
# TANNEA™ 43%

MILK CHOCOLATE COUVERTURE - MADAGASCAR

## AROMATIC PROFILE



Main notes



### Possible pairings

- Raspberry
- Tea
- Lemon
- Pecan
- Tropical fruit
- Hazelnuts

## TECHNICAL INFO

### Composition

Cocoa

43% min

Cocoa butter\*

37%

\* Average values.

**Ingredients** Madagascar cocoa paste, Sugar, Cocoa butter, Whole milk powder, Skimmed milk powder. Emulsifier: GMO-free soy lecithin.

### Shelf life

18 months after date of production

### Packaging

- 5kg drop bags
- 1,5kg drop bags
- 100g samples



### Storage

16 °C / 18°C away from light

### Allergens

Milk, lactose, soy, highly refined soybean oil, fructose. Suitable for vegetarians and vegans.



## ORIGIN:



## MADAGASCAR

Region: SAMBIRANO

Main cocoa bean profile: CRIOLLO

The selected cocoa beans are produced by a single farm AMBOHIMENA SUD located in the Sambirano, the birthplace of cocoa cultivation in Madagascar.

The cultivation method, which relies on the benefits of an ecosystem made of large trees, does not require any fertilizer or pesticide. The implementation of a very strict post-cultivation treatment protocol results in the production of a fine cocoa representative of this terroir of excellence. Organoleptic qualities rewarded with a «Cocoa of Excellence» award in 2019.

## BEST FOR



Coating



Bar

## TEMPERATURE CURVES

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

Melt at	42/45°C
Cool to	27/28°C
Work at	29/30°C

## FRAMED TANNEA™ 43% GANACHE

Recipe by Frédéric Hawecker - Meilleur Ouvrier de France 2011.



35% fat UHT cream	390 g	26 %
Sorbitol crystal	75 g	5 %
DE60 glucose	75 g	5 %
82% fat butter	50 g	3 %
<b>TANNEA™ 43%</b>	<b>910 g</b>	<b>61 %</b>
<b>Total</b>	<b>1500 g</b>	<b>100 %</b>

### METHOD:

- Heat cream and sugars to 65°C.
- Add butter.
- Pour over milk chocolate couverture.
- Emulsify.
- Check the pouring temperature (28/30°C).
- Pour onto a stencil mould.
- Leave to crystallise for 48 hours. Cut and coat.

## ADDITIONAL INFORMATION

Visit our website for the report our teams shot of the Ambohimenana Sud farm to learn everything there is to know about how the cocoa that goes into TANNEA™ chocolate is produced. Available for store screenings on request.

## WHAT SETS TANNEA™ 43% APART?

- Milk chocolate with an intense cocoa hit.
- Exclusive sourcing: a single farm.
- An eco-friendly partnership.
- A detailed video for your customers.



CHOCOLATERIE DE L'OPERA  
846 Chemin du Barret 13160 Châteaurenard France  
Tel. : + 33 4 90 87 00 10  
[www.chocolateriedelopera.com](http://www.chocolateriedelopera.com) | [info@chocolateriedelopera.com](mailto:info@chocolateriedelopera.com)

