



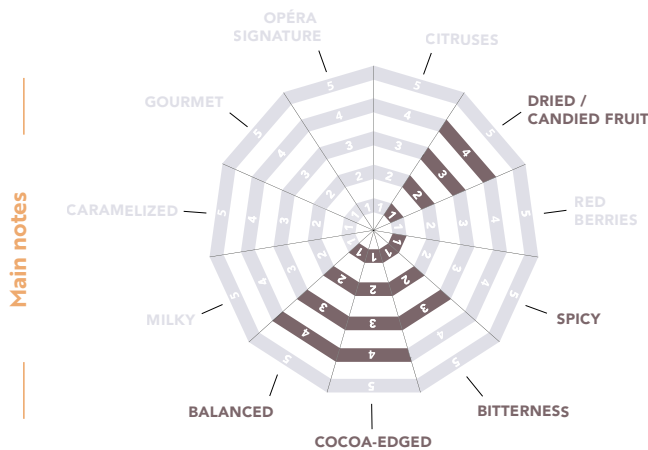
THE CLASSICS range

Chocolate made from
blends of single origin cocoa mass.

TEMPO™ 56%

DARK CHOCOLATE COUVERTURE
BLEND OF PREMIUM BEANS

AROMATIC PROFILE



Possible pairings

- Bergamot
- Raspberry
- Tea



ORIGIN

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

Main cocoa bean profile: **CRIOULLO**
& **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 the Caribbean, South East Asia and from the Indian Ocean make this couverture chocolate a key product in the range.

TECHNICAL INFO

Composition

Cocoa

56% min

Cocoa butter*

30%

* 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

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	28/30°C

TEMPO™ 56% GANACHE SWEETS



Cream 35% fat	490 g	33 %
Sorbitol powder	70 g	5 %
Glucose DE60	65 g	4 %
Dairy butter 82% fat	45 g	3 %
TEMPO™ 56%	830 g	55 %
Total	1500 g	100 %

- 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 TEMPO™ 56% APART?

- A balanced intensity.
- Specific aromas of tannins.
- Goes with all kinds of flavours.

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