

Chef's	VALRHONA						Tempering (°C)			
Suggestion			200g				Melting	Crystallisation	Working	
✓✓✓	Cocoa Powder				Rich. Dark. Velvety. Pure & intense cocoa flavour. Warm red mahogany colour.		-	-	-	
✓✓	Crunchy Pearls				Toasted cereal coated in dark chocolate.		-	-	-	
	Baking Pearls				Solid round pearl of chocolate. Suitable for baking.		-	-	-	
		Cocoa %	250g	500g	Tasting Notes:	Category	Melting	Crystallisation	Working	
	Dark Chocolate									
	Abinao	85%			Strong taste. Tannic, slightly bitter.	Blend/beans from Africa	55-58	28-29	31-32	
✓✓✓	Araguani	72%			Raisins, roasted nuts, liquorice.	Pure Origin/Venezuela	55-58	28-29	31-32	
✓✓	Guanaja	70%			Bitter-sweet.	Blend/beans from South America	55-58	28-29	31-32	
✓✓✓	Alpaco	66%			Floral, woody.	Pure Origin/Ecuador	55-58	28-29	31-32	
✓✓	Caraïbe	66%			Balanced, roasted aromas & flavours.	Blend/beans from the Caribbean	55-58	28-29	31-32	
✓✓	Manjari	64%			Slightly acidic, red fruit flavours.	Pure Origin/Madagascar	55-58	28-29	31-32	
	Tainori	64%			Candied yellow fruit.	Pure Origin/Dominican Republic	55-58	28-29	31-32	
	Caraque	56%			Balanced flavours, chocolaty taste.	Blend	55-58	28-29	31-32	
✓✓✓	Equatoriale	55%			Balanced taste & easy to use.	Blend	55-58	28-29	31-32	
	Milk Chocolate									
	Guanaja Lactée	41%			Milky, not too sweet	Blend	45-48	27-28	29-30	
✓✓✓	Jivara Lactée	40%			Milky, caramel, malt, vanilla.	Blend	45-48	27-28	29-30	
	Equatoriale Lactée	35%			Milky, balance flavours.	Blend	45-48	27-28	29-30	
✓✓✓	Tanariva	33%			Milky, caramel.	Pure Origin/Madagascar	45-48	27-28	29-30	
	White									
✓✓✓	White (Ivoire)	35%			Rich milky vanilla flavour.	Not Applicable	45-48	27-28	29-30	
	GENERAL									
	PACKING SIZE: 250g or 500g - Useful info: each feve (piece) is about 3g.									