



SUMMARY

1 CACAO BARRY®

- 6 Our history
- 8 Our values
- 9 Our future together
- 10 Reasons to believe



2 FROM PLANTATION TO CHEF

- 14 Cocoa origin
- 15 Cocoa species
- 16 From plantation to cocoa bean
- 18 From cocoa bean to chef
- 22 Cacao Barry® presence in cocoa growing countries
- 24 Cacao Barry® chefs
- 26 Chocolate Academy™ Centers
- 28 Ambassadors Club
- 30 World Chocolate Masters
- 31 World 50 Best Restaurant

3 WHAT CACAO BARRY® OFFERS

- 34 Advantages of the new packaging
- 38 Cacao Collective
- 39 Or Noir™
- 40 Our range
- 42 Our top references
- 50 Which chocolate for which application
- 54 Cacao Barry® website
- 55 Foodpairing®
- 56 Itinero

4 WHAT YOU WANT TO KNOW ABOUT CHOCOLATE

- 58 Chocolate definition
- 59 How to choose a chocolate ?
- 60 How to experience chocolate ?
- 62 Where flavors come from ?
- 64 Useful information on chocolate
- 66 Simple tricks





CACAO BARRY®

OUR HISTORY

In 1842, Charles Barry travelled to Africa to seek and harvest a selection of cocoa beans that would enable him to become the very first chocolate connoisseur. Expanding to Latin America, Cacao Barry® soon perfected the art of transforming raw natural ingredients into the most refined and delicate cocoa and chocolate products. Fueled by over 170 years of cocoa and chocolate expertise across the world, Cacao Barry® innovates and supports both farmer's and Chef's needs.

With a deep-rooted understanding of the very source, Cacao Barry® brings great cocoa from remarkable places to celebrate the diversity of flavors and origins to truly unlock its sensorial richness.

Supported by our complete palette, ranging from cocoa, chocolate couvertures, pralines to exclusive plantations and customized chocolate recipes by Or Noir™, together with our global network of Ambassadors and Chocolate Academy™ Centers, it is our mission to support Chefs in their daily challenge to delight customers with unique chocolate flavors and creative pairings in signature dishes.



1963

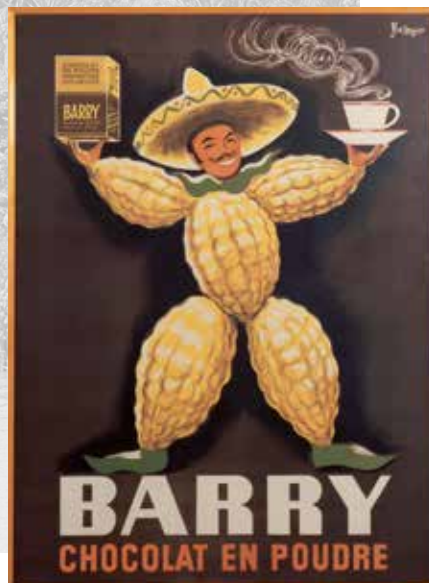
Creation of the Baking Sticks and simultaneously the so famous "pains au chocolat!"

1973

"Your demonstration partner" first brand to introduce personalized assistance & support to professionals.

1842

In 1842, starting in business with tea and coffee, Charles Barry, a true innovator with a passion for chocolate, travelled to Africa to seek out a selection of cocoa beans that would enable him to create his very first connoisseur's chocolate.



1952

Cacao Barry® creates a range of products exclusively dedicated to craftsmen and starts being active in cocoa beans producing countries.



1976

As a partner, Cacao Barry® is the first brand to introduce moulds for craftsmen. New moulds are launched every year to offer a large and modern range to animate festive events such as Easter or Christmas.



1988

First brand to offer the convenient form of chocolate PISTOLES™ to craftsmen. Observing them breaking their chocolate blocks to melt them, Cacao Barry® decided to invent this shape. Easy to measure, easy to melt and microwavable, thanks to the Pistoles™ craftsmen can now concentrate their valuable time for their creation. At the same time Cacao Barry® enlarges its mould range by launching polycarbonate bonbons moulds to enable craftsmen diversify their confectionery offer.

1989

Creation of an innovation for the pastry chefs: Pailleté Feuilletine™. Today, this article is a must for the famous Opera recipe.



1994

Creation of the Cacao Barry® Origin range.

2003

Creation of a break through innovation: MYCRYO®! Cocoa butter is a pure fat found in its natural state in cocoa beans. Once deodorized (using an entirely natural and stringently controlled method), it is completely neutral. It finds its place quite naturally in many dessert recipes, whether they are chocolate based or not. Mycryo® also enables easy crystallization. The powdered cocoa butter is crystallized in a form which is ideal for tempering chocolate. Mycryo® is 100% cocoa butter in powder form.

2006

Launch of Plantation range. The fact that the beans originate from a single unique plantation allows Cacao Barry® to offer unique aromatic notes for chocolates that evolve over time.



2013

Cacao Barry® discovers that the key to more intense and pure cocoa flavors lies in the quality of cocoa beans' fermentation. It is a crucial step in developing the taste precursors in the cocoa bean. Cacao Barry® has discovered specific ferments naturally present in the local environment (plant leaves and soil of the plantations) that have the best impact on the fermentation process. The result is intense and pure flavors released by each bean. This is Q-Fermentation™.



2015

New packaging to ensure cocoa flavors protection and celebrate cocoa knowledge.

OUR VALUES

RUGGED SPIRIT, REFINED SENSES

With a force and a visionary instinct, Charles Barry set the standards many years ago. This rugged determination can still be found in our people who continue the journey today.

We also share the same spirit with our customers: their ability, stamina and resolution to stay the best in their field. They use all their senses to constantly refine their techniques and cultivate new ways within the world of chocolate. We work constantly to achieve the right balance between rugged and refined. We truly believe that this balance will continue to inspire our customers and to ensure our relevance for the next decades whilst staying faithful to our brand personality.

We know we are stronger together, pioneering in spirit and we believe it's all or nothing – it's an attitude, not a mood.



OUR FUTURE TOGETHER

Our aim is to bring the complete story by starting from the very source: Cacao. It is our homeland. Cacao Barry® is a brand which is born in plantations. By working closely together with both farmers and Chefs, we will continue to set new standards ensuring the future availability and diversity of quality cacao and chocolates.



REASONS TO BELIEVE

Since 1842, Cacao Barry® is renowned for its vision of the chocolate-maker's craft as an art form.



History

A history of passion for the Art of Chocolate and Cocoa Excellence since 1842

Innovations

A continuing record of partnership with artisans to develop chocolate and cocoa innovations



Presence on plantation

Since the beginning we work hand in hand with farmers in production countries to understand how to grow the best cocoa. Our experts in agro science travel the world to work with farmers to grow the best sustainable cocoa.



Process

An unequaled experience of chocolate production which enables to preserve the best flavors from the cocoa beans to reach exceptional chocolates, each with a unique aromatic profile

Quality ingredients

An unequalled heritage and expertise in cocoa bean sourcing and cocoa butter production that guarantees the finest possible quality chocolate.

Cacao Barry® is the only chocolate company controlling all Ingredients- bean, liquor, and butter; using none-alkalized liquor to help define distinct bean profiles. Cacao Barry® has been successfully producing the highest quality chocolates for over 170 years and was the first chocolate company to develop direct links with the cocoa farmers.



Availability

A global network of distributors and sales forces supported by international Chocolate Academy™ Centers and Chefs.



State of mind

Work hand in hand with farmers and Chefs to set new standards, always pushing back limits to create the best chocolate aromatic profiles to continuously tease Chefs' creativity.

Range

Extended range of chocolate flavors, cocoa products, nuts products, service products, decorations and chocolate moulds delivered aside of recipe books, training courses, Chefs support, etc.







FROM PLANTATION TO CHEF

COCOA ORIGIN

The first traces of cocoa cultivation and consumption date from 2000 B-C lead to a Venezuelan village in the Ulúa-Valley in Honduras.

In pre-Colombian cultures cocoa beans were used as a currency and as the ingredient for a dark, spicy drink: Xocolátl, the first chocolate.

In the early 16th century, during their encounters with the new world, Christopher Columbus and later Hernan Cortez were offered cocoa as a gift.

The Spanish conquistadors started cultivating cocoa in South America, and brought the precious beans to Europe.

Through smuggling, cocoa cultivation was extended to other areas: South America, Africa and Asia.

This meant the start of the worldwide cocoa cultivation.

By the end of the 18th century, the industrialization started and the most famous chocolate industries appeared.

In the 20th century, the chocolate became one of the most appreciated worldwide product.



COCOA SPECIES

The hundreds of cross-breeds that exist today go back to these 3 basic botanic cocoa species.

Criollo

Criollo yields extremely rare cacao with an exceptional flavor. It represents about 5% of the world's production. Criollo is found in the Caribbean and Latin America, in particular Ecuador.

Cacao Barry® Venezuela 75% cocoa Origin is made with Criollo and Trinitario beans. This chocolate offers the perfect balance of a powerful cocoa taste and intense woody notes.

Forastero

Forastero is a very robust cacao tree, easier to cultivate. It yields "bulk cacao" that gives chocolate its familiar taste. Almost all African plantations consist of Forastero varieties.

Cacao Barry® Ghana 40% cocoa Origin is made exclusively with Forastero beans. This Ghana origin milk couverture chocolate reveals great red fruit and chestnut savours enveloped in powerful cocoa and biscuits notes.

Trinitario

Trinitario combines the best of Criollo and Forastero. This cross has fairly good resistance to plant diseases and strong wind.

Cacao Barry® Madirofolo 65% cocoa Plantation chocolate is made mainly with Trinitario beans. In the north of Madagascar, the Madirofolo plantation is surrounded by tamarind trees which give the beans their unique fruity flavour. Very sour, this dark couverture chocolate reveals a certain bitterness and fruity, citrus notes.

Cocoa is cultivated worldwide on the tropical belt between 10° north and south of the equator. All over the world, our cocoa seekers track down the finest cocoa beans, even in the most remote areas and plantations.



FROM PLANTATION TO COCOA BEAN

Since the beginning we work hand in hand with farmers in production countries to understand how to grow the best beans and release best flavors from cocoa.

Chocolate Creation: From Plantations to Chefs

From the very beginning in 1842, Cacao Barry®'s mission has been to provide new perspectives and constantly set higher standards for the creative world of chocolate. With an unequalled understanding of the very source, the cocoa pod, we are experts to unlock all the potential that cocoa has to offer. As the only global premium brand we master cocoa bean sourcing, good agricultural practices as well as the production from all the ingredients; nibs, liquor, butter. It informs and guides our development. All our senses have been fine tuned to work towards consistently creating the best quality and most diverse offer of chocolate premiumness.

1 Farming

Cocoa production requires locations with high rainfall, high temperature and a dry season not exceeding 3 months. These conditions are met between the tropic of Cancer and the tropic of Capricorn. A cocoa tree starts to grow cocoa after 5 years. We thrive by working together. By collaborating intensively with cooperatives and farmers we ensure the best possibly yields and quality of the cocoa, benefiting both the farmers and chefs.

2 Harvesting

The cocoa tree are cauliflorous, the flowers appear on the bark itself in flower cushions. Fewer than 10% of flowers are naturally pollinated and even fewer develop into mature pods. Pods take 4 to 6 months to mature and contain 30-40 seeds that are surrounded by a sweet and acid mucilage. Ripe pods are distinguished by change in color and are harvested manually.



3 Opening of the cocoa pods

After harvesting they are removed from the field and stored for maximum 2 to 5 days after which the beans are no longer suitable for fermentation. The cocoa pods are carefully opened with a blunt tool. Care should be taken not to damage the beans upon breaking the pod shell.



4 Fermentation

After opening the pods, the beans and pulp are removed manually from the pods to start the fermentation. In traditional systems, beans are fermented in heaps and covered with banana leaves. As the beans are heaped the pulp starts fermenting. During this process, the seed embryo is killed and flavors are developed. Fermentation lasts 5 to 7 days. As fermentation is essential for the development of flavor, Cacao Barry® has launched Q-fermentation™. With this optimized fermentation, the time is shortened, while it guarantees an homogenous bean quality and more pure flavor of cocoa.



7 Farmers reward

After confirming the sensory check and grading of the Q-fermented beans, farmers are paid a premium price to contribute to their efforts.

5 Drying of the beans

Optimal flavor is developed during sun drying. They vary from simple woven mats, exposed to direct sunlight, to heated modern greenhouse structures. Ideally the drying platform is covered with transparent roofing, allowing beans to dry even during cloudy weather. Beans are dried to a humidity content of 6-8% for best storage.

6 Quality control of cocoa beans

In collection centers, the beans from farmers are controlled on quality using grading and cut tests after which they are weighed, packed in jute bags and sent to warehouses. Specifically for the Purity range, Cacao Barry® has set up 4 quality centers to perform sensory checks to ensure Q-fermentation™ has been applied correctly.



8 Traceability

For our Purity, Origins and Plantations range we have transparency from whom we source. To ensure traceability of our beans from Farmer to Chef, all steps are carefully registered. Once registration is done, beans are transported to France.



FROM COCOA BEAN TO CHEF

It is our unequalled heritage and expertise in cocoa bean sourcing and cocoa butter production that guarantees the finest possible quality chocolate.

9 Cleaning of the beans

After checking the origin and reconfirming the quality, the beans are cleaned, foreign materials are separated and deshelling is done. Cacao Barry® guarantees 98.25% pure beans without shells particles thereby minimizing the impact on flavor.



10 Roasting

The clean beans are being roasted according to the specifications we defined for each of Cacao Barry®'s chocolates. Roasting reduces the yeasts and molds and also influences the sensory profile development during fermentation and drying. To deliver the best possible flavor, we continuously look out for the perfect balance between temperature and time of roasting. To better protect the pure cocoa flavors this is minimized as much as possible for our Purity, Origin and Plantation chocolates



11 Grinding the nibs

The cocoa nibs are refined to obtain a 12-15 microns liquor that results in a rich flavor in mouth feel. Grinding is done in three steps resulting in a very fine paste. The paste is called cocoa liquor or cocoa mass. The quality of this liquor is validated through a tasting panel of experts before being used for the chocolate processing.



12

Pressing the mass

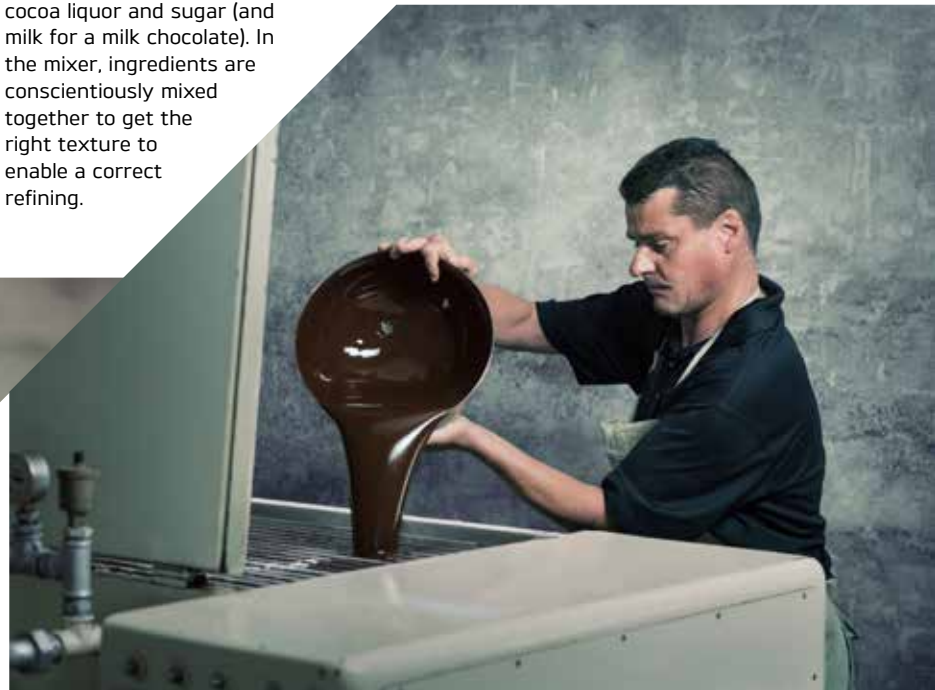
We separate the cocoa butter from the cocoa solids by pressing. The resulting cocoa cakes can vary in fat content depending on the application and form the basic material for getting cocoa powder after pulverization.



13

Mixing the ingredients

Once the cocoa liquor is approved by our trained tasters, the chocolate making process starts. First step is to add the right ingredients into the mixer: cocoa liquor and sugar (and milk for a milk chocolate). In the mixer, ingredients are conscientiously mixed together to get the right texture to enable a correct refining.



14

Grinding

Grinding is done in two steps for an optimum fineness. A pre-grinding between two cylinders followed by a four cylinder grinding. A very fine particle size results in a smooth melting behavior and a long lasting taste.

15 Conching

After refining, the chocolate may be conched, depending on the recipe. Conching means that the chocolate will be further mixed and heated. This will decrease the humidity and acidity. After several hours of conching we could add cocoa butter to get the requested liquidity.

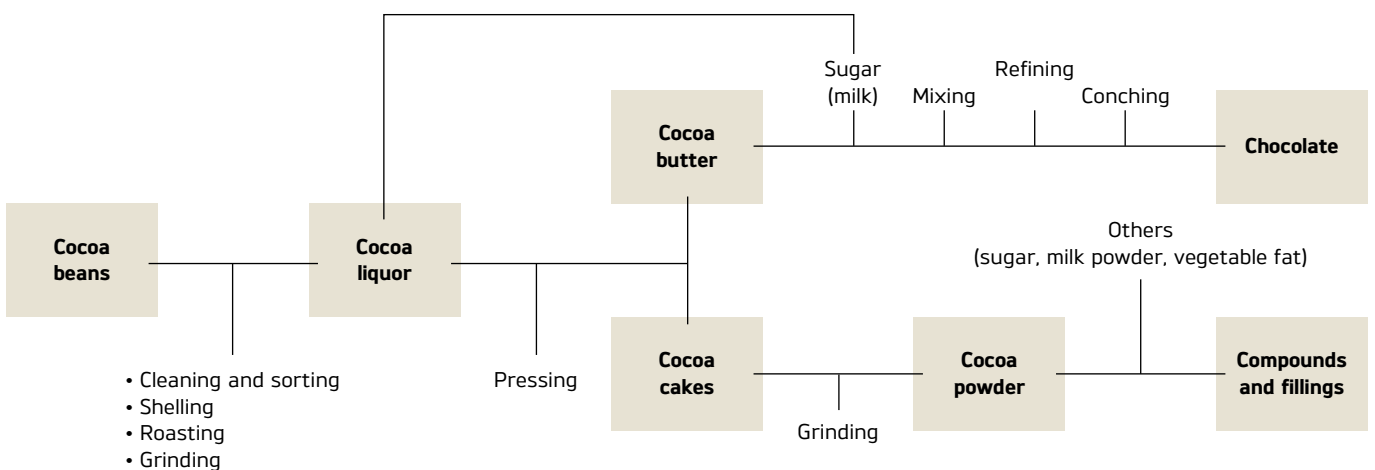
16 Moulding

After tempering, the chocolate is molded into blocs or Pistoles™ which brings the optimal format to support chefs in their recipe creations.



17 Quality control during the process

At all stages of the process particle sizes, fat content and fluidity are measured to ensure the finest end result.



18 Packing

The Pistoles™ are packed into best quality bags to ensure flavor protection.

Each chocolate recipe is a unique creation with a specific profile taste delivered to Chefs in optimum conditions for them to create their recipes.



19

Chef's inspiration and knowledge for finest dessert

Our Cacao Barry® high quality chocolates inspire Chefs' creativity to delight their customers. Cacao Barry® Purity range allows Chefs to create award-winning recipes. These chocolates have great workability and a freedom in flavor pairing. Discover all pairing possibilities on Itinero in the Foodpairing® section.



We have set strict standards for the cocoa mass of our couvertures: these comply with exclusive requirements for taste, cocoa composition and fineness that make the Cacao Barry® quality unique!

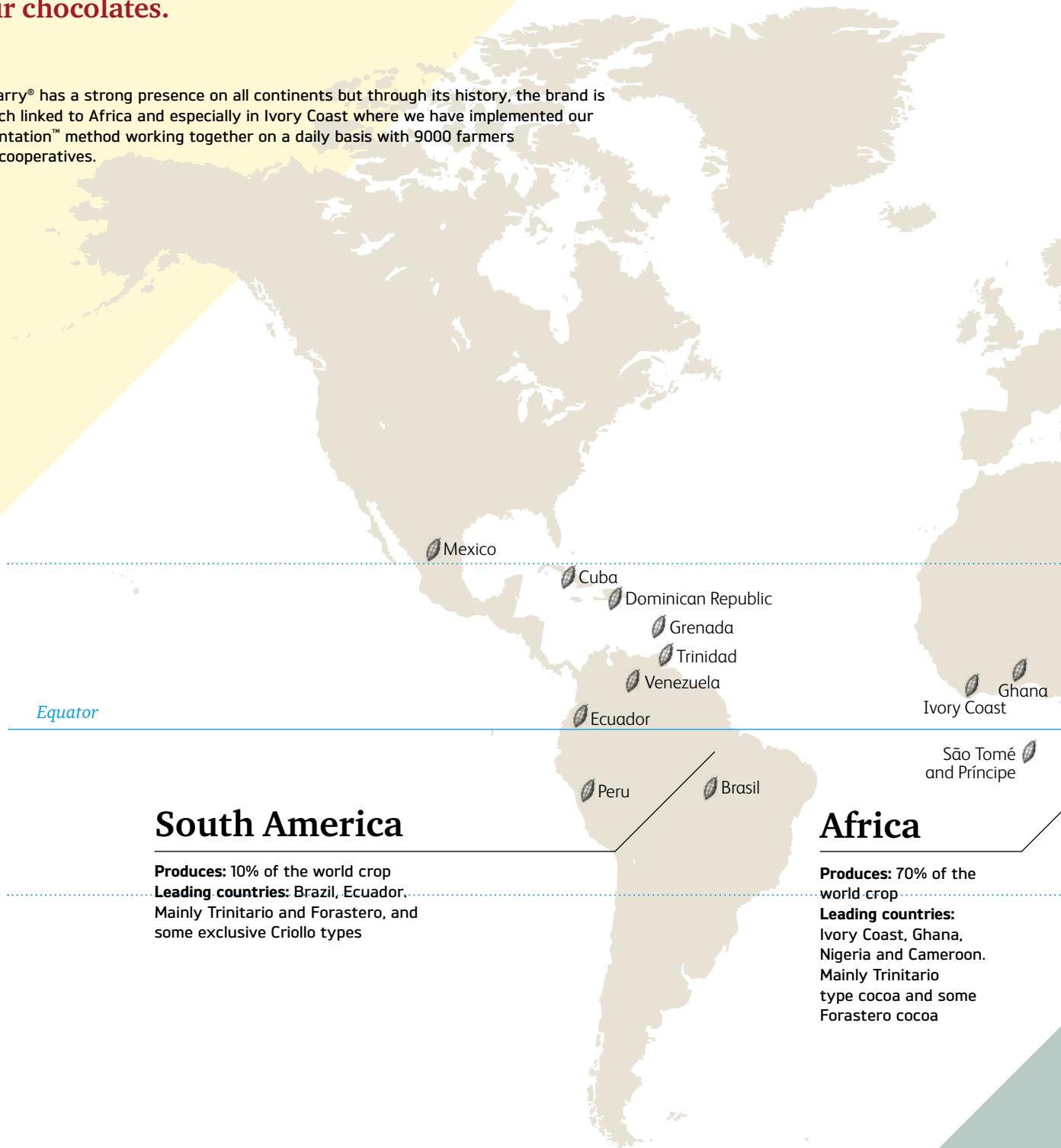


CACAO BARRY®

PRESENCE IN COCOA GROWING COUNTRIES

Cacao Barry® is present in the regions where cocoa is grown to guarantee the best quality beans in our chocolates.

Cacao Barry® has a strong presence on all continents but through its history, the brand is very much linked to Africa and especially in Ivory Coast where we have implemented our Q Fermentation™ method working together on a daily basis with 9000 farmers and 100 cooperatives.

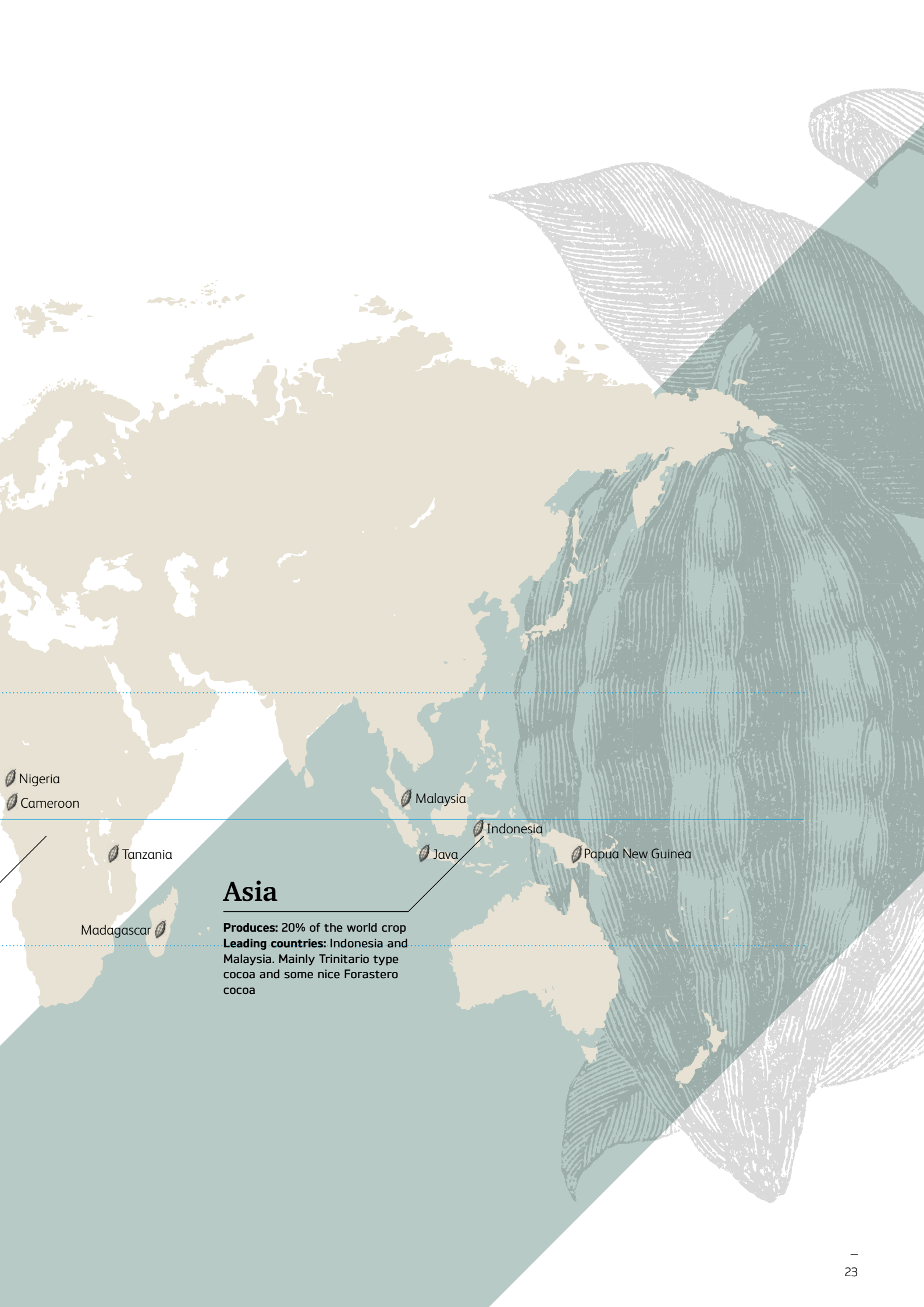


South America

Produces: 10% of the world crop
Leading countries: Brazil, Ecuador.
Mainly Trinitario and Forastero, and some exclusive Criollo types

Africa

Produces: 70% of the world crop
Leading countries: Ivory Coast, Ghana, Nigeria and Cameroon.
Mainly Trinitario type cocoa and some Forastero cocoa



Nigeria
Cameroon

Tanzania

Madagascar

Malaysia

Java

Indonesia

Papua New Guinea

Asia

Produces: 20% of the world crop
Leading countries: Indonesia and Malaysia. Mainly Trinitario type cocoa and some nice Forastero cocoa

CACAO BARRY® CHEFS

Cacao Barry® Chefs are available around the world to accompany artisans in their quest for chocolate inspiration. They are experts of chocolate & pastry who distinguish themselves by their passion, innovation and success paths. These Cacao Barry® Chefs train every week in the Chocolate Academy™ Centers more than 500 people making sure to cover the latest techniques and trends in product development and playing with flavors to create recipes.

Martin Diez

**International Development
Chef in France.**

Martin studied and qualified in pastry, confectionery, confectionery and ice-cream. He was member of the highly skilled artisan guild « Tour de France des Compagnons du Devoir » for several years and worked in many prestigious pastry and chocolate shops around France.

His experience and travels developed his very specific vision and signature in his creations.



Ramon Morató

**Cacao Barry® Global
Creative Innovation Leader
and Head of the Chocolate
Academy™ Center in Vic,
Barcelona.**

His enterprising spirit led him to enter numerous competitions, among them the "Mejor Maestro Artesano Pastelero": M.M.A.P.E., the highest distinction for Spanish confectioners. Thanks to his constant eagerness for innovation, he published "RAMON MORATO chocolate" which won the Prize for the Best World Book 2007 on Chocolate, granted by the distinguished Gourmand World Cookbook Awards.



Jerôme Landrieu

**Cacao Barry® Chef - Head
of the Chocolate Academy™
Center in Chicago, USA.**

Jérôme is a passionate, dedicated, thoughtful and progressive Pastry Chef; meaning, there is a great deal of thought, research, and tasting that happens before any of his creations are finalized. Progressive because the modern techniques and knowledge of the ingredients he uses help push his creations to the next level. His desserts represent what he likes to eat and create: pure, clean flavors, & ingredients in the height of the season.



Wiefried Hauwel

**Cacao Barry®
Chef - Head of the
Chocolate Academy™
Center in Russia**

Wiefried Hauwel was trained in an excellence school in France 'Chambre des Métiers de la Moselle'. He shared his experience in the art of chocolate into famous restaurants in St Petersburg where he developed dessert menu. He also participated to the «World Chocolate Masters» competition.



Miquel Guarro

**Cacao Barry® Chef, in
Barcelona**

Miquel Guarro worked in two of the top patisseries in the city of Barcelona. He also had an experience as Pastry Chef in a Restaurant in Spain. He won the gold trophy in the chocolate figures competition run by the Barcelona Guild. Miquel had completed freedom to start searching for his own style in the world of pastry and confectionery.



Philippe Marand

**Cacao Barry® Chef - Head of
the Chocolate Academy™
Center in Dubai.**

A key figure of the Gourmet world, Philippe Marand has an international career. He has been working in such hallmarks of Parisian Gastronomie as the Hôtel Intercontinental, Dalloyau and the Ritz before serving as the ambassador of Lenôtre. Philippe Marand is also co-inventor of the uses of Mycryo™ cocoa butter in pastry making, chocolate confectionery and savory dishes.



Julie Sharp

Cacao Barry® Chef in the United Kingdom

Julie Sharp is a world traveller, internationally respected Pastry Chef with a CV including five star hotels in Australia, Canada, London and the Bahamas. Since 2009 she has guided countless students to further their knowledge of chocolate from the Cacao Barry Chocolate Academy™ Centers where she inspires others on the world of possibilities that this art has to offer.



Thomas Alphonsine

Cacao Barry® Pastry Chef in France

Following experiences in the luxury hotels and industrial bakery as a Pastry Chef, Thomas joined Cacao Barry® standing with Philippe Bertrand in the Chocolate Academy™ Center in France. He has an open vision and is very creative in the world of gastronomy.



Jurgen Koens

Cacao Barry® Ambassador - Executive Chef and owner of "Pastryclub" in The Netherlands

Creative chef with experience in Michelin restaurants, pastry shops, big exclusive catering companies, hotels and cruise vessels. Jurgen Koens won a few competitions and is always searching for new techniques, flavors, combinations and presentations. He likes to set up new concepts.



Andres Lara

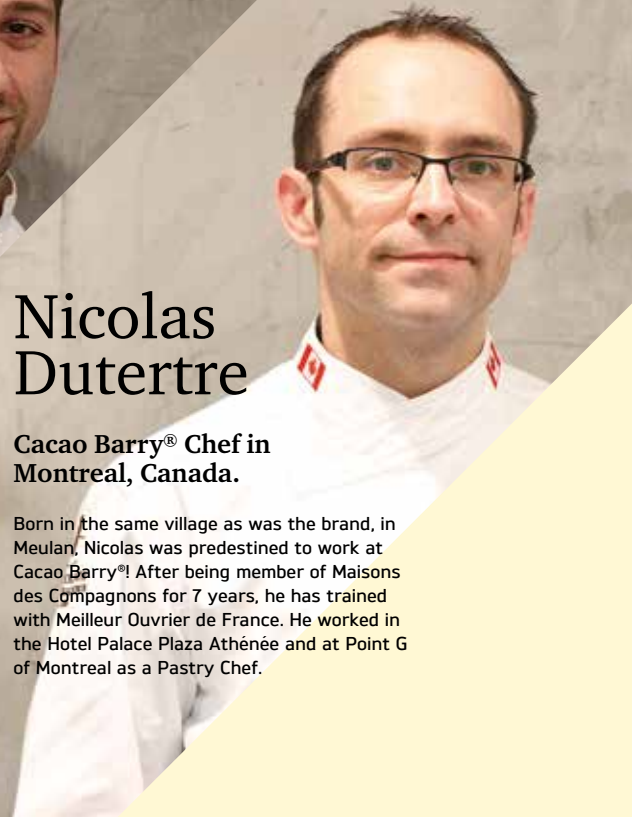
Regional Cacao Barry® Chef in Asia Pacific in Tokyo

With Latin roots - Colombian and years of travelling and living in Asia (Shanghai, Hong kong, Singapore, Tokyo), Andres Lara loves the exploration of new flavors seen through the eyes of different cultures. This has also helped him to shape his style, balancing and combining sweet and savory into his pastries.

Nicolas Dutertre

Cacao Barry® Chef in Montreal, Canada.

Born in the same village as was the brand, in Meulan, Nicolas was predestined to work at Cacao Barry®! After being member of Maisons des Compagnons for 7 years, he has trained with Meilleur Ouvrier de France. He worked in the Hotel Palace Plaza Athénée and at Point G of Montreal as a Pastry Chef.



Philippe Bertrand

Meilleur Ouvrier de France Chocolatier-Confiseur, Head of the Cacao Barry Chocolate Academy™ Center in France.

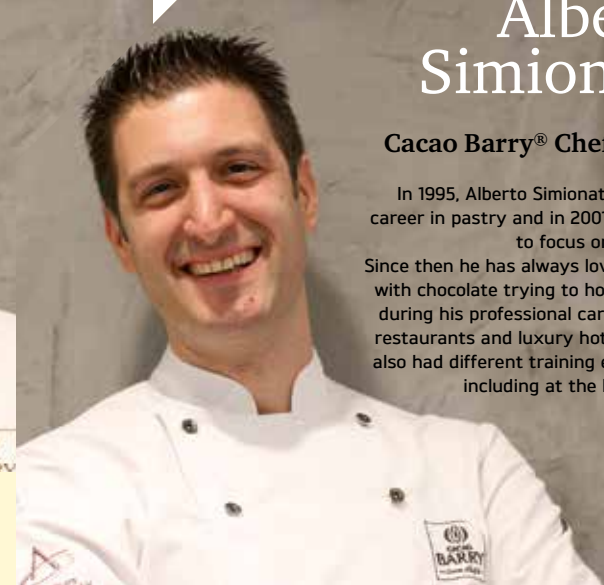
Philippe is in front of the stage in the Gourmet culinary scene all over the world. The media often contact him for his professionalism and creativity. This chocolate expert is also the author of several books and is very active on social networks, particularly through videos.



Alberto Simionato

Cacao Barry® Chef in Italy

In 1995, Alberto Simionato began his career in pastry and in 2001 he started to focus on chocolate. Since then he has always loved working with chocolate trying to hone his skills during his professional career in some restaurants and luxury hotels. Alberto also had different training experiences including at the Ecole Etoile.





CHOCOLATE
ACADEMY

Chocolate Academy™ Centers

For many years, inspirational and technical training has been a priority for Cacao Barry®.

Our Chocolate Academy™ Centers are teaching and training places for craftsmen and professionals who want to improve their working skills in chocolate. The famous Chocolate Academy™ Center in Meulan, France attracts pilgrims from all over the world seeking for latest technics and creative trends.



www.chocolateacademy.com

CHOCOLATE ACADEMY™ CENTERS

For many years, inspirational and technical training has been a priority for Cacao Barry®. The famous Chocolate Academy™ Center in Meulan, France attracts pilgrims seeking latest technics and creative trends.

Our Chocolate Academy™ Centers are teaching and training places for artisans and professionals who want to improve their working skills in chocolate and learn about new trends, techniques and recipes. The program includes beginner, advanced

and specialized courses on chocolate processing and a range of techniques and applications - from molding, enrobing and sculpting to decorations and flavoring. The team of Chefs provides one-to-one assistance, but also demonstrations and technical assistance at chocolate event worldwide. They demonstrate the most diverse applications and processing techniques, based on classic creation or new trends and delighting with flavors pairing.

At the Chocolate Academy™ Centers, attendees get the chance to apply their technical knowledge in practice under the guidance of our Chefs, learning about latest trendy flavors and how to pair them. It is also a place where Chefs can share knowledge and experience and spend some time together.



THE CHOCOLATE AMBASSADORS CLUB

A hundred of International Chefs joined the Chocolate Ambassadors Club. They work hand in hand with Cacao Barry® to develop new products, new flavours, seasonal concepts, packaging, recipes and trainings that meet the professionals' expectations. Together, we will continue to grow our knowledge on our common passion: the chocolate.



CHOCOLATE
AMBASSADORS
CLUB





WORLD CHOCOLATE MASTERS



Cacao Barry® organizes an exciting competition for chocolate talents from all over the world.

It's the only truly global chocolate competition which promotes the best Chocolate Chef of the world, a personality, an audacity and ingenuity in the chocolate world.

The World Chocolate Masters competition helps Chefs to build their worldwide reputation, promoting the creative use of top quality products, displaying new technics to the world, surprising by trendy ingredients pairing, playing with textures and flavors. In a nutshell, innovating the chocolate category.

After the "Architecture of Taste" in 2013, the 2015 theme, "Inspiration from Nature" was a strong source of sensorial inspiration. Looking for pure, authentic and high quality ingredients, Chefs played with colors, shapes, textures and tastes. Chocolate creators around the world told how they shaped and transformed raw ingredients into delightful stories.

www.worldchocolatemasters.com



Jordi Roca



official suppliers sponsor of



WORLD'S BEST PASTRY CHEF

Since 2014, Cacao Barry® has initiated the World's Best Pastry Chef. This award is part of the globally recognized gastronomic reference point: The World's 50 Best Restaurants list that rewards the greatest restaurants from all corners of the Earth.

The World's Best Pastry Chef highlights the importance of pastry in restaurants on the world stage. The prize is also expanded in the Asia for the Asia's 50 Best Restaurants. The first winners were Jordi Roca for the World Best Pastry Chef 2014 and Janice Wong, Asian's Best Pastry Chef 2014. For the latest edition, Albert Adrià was rewarded World Best Pastry Chef 2015.

For further information: www.cacao-barry.com



WHAT CACAO BARRY® OFFERS



ADVANTAGES OF THE NEW PACKAGING





THE BAG TECHNOLOGY

for flavor protection

- / Easy opening & closing without need for scissors.
- / Best tested format amongst professionals.
- / 100% airtight and moisture barrier to protect flavors.
- / Strong material offering high puncture resistance.
- / Excellent standing due to flat bottom design.
- / 100% Recyclable and easy disposable.
- / Can be stored horizontally or vertically thanks to prints on all sides of the bag.

Plantation

THE PLANTATION PACKAGING



BIO Stamp

Cacao Barry logo

Type of chocolate

Range name

Product name

Cocoa percentage

Net weight

Zip fresh

Color and Format of chocolate (here: Dark Pistoles™)

Exact plantation location

Flavors description

Plantation owner's family name

Plantation GPS coordinates

Cocoa variety

Flavors illustration

Origin

THE ORIGIN PACKAGING





#CacaoCollective

Better Knowledge, Better inspiration.

For more than 170 years, Cacao Barry® has built a strong expertise and a deep-rooted understanding of the source of chocolate. It is time to experience the untold story of chocolate by starting from the very source: cocoa.

With #CacaoCollective, Cacao Barry® aims to bring more balance and transparency by introducing the world of agriculture, science and flavour. We thrive by building sustainable connections between Chefs and farmers.

By working together, we can truly unlock the sensorial richness of cocoa.

Know cocoa to know your chocolate.
Join #CacaoCollective.

The official Cacao Barry® community offers a wide variety of member benefits:

Cocoa Documentary

Explore the source of chocolate and learn how flavour is born explained by worlds' leading experts and cocoa farmers.

Chefs' Creations

Be inspired by premium recipes created by leading Chefs across the world in pastry, confection and fine dining.

Visit Cocoa Plantations

Become a cocoa expert by immersing yourself in the world of the farmer and learn how to grow high quality cocoa.

Origin Chocolates: Special Editions

Get access to special chocolates with an exceptional flavour and provenance.

Events in your city

Be inspired and involved in our local events and interact with experts and Chefs.

Sign up to discover more on www.cacao-barry.com/cacaocollective



or noir™

by



Or Noir Concept™

Or Noir™ A concept to mark your difference.

To distinguish themselves, artisans are now looking for an identifiable, unique and recognizable taste, which constitute their signature. Or Noir™ offers an innovative and exclusive structure for you, to design, shape and develop your own taste profile: unique and inimitable.

HARRODS / Markus A. BOHR (UNITED KINGDOM / LONDON)

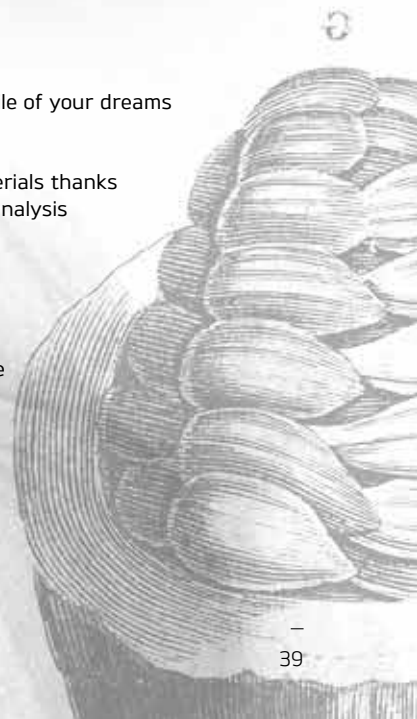
A great luxury store since 1849, HARRODS is the most prestigious large shop in London. With over 300,000 m2 of floor space over 7 floors, customers can find the rarest and most luxurious products in the British capital. In 2009, Markus A. BOHR, made use of the OR NOIR™ laboratory's tools to create two milk and dark couverture chocolates exclusive to HARRODS. These chocolates complemented their offer of exclusive teas and coffees.

CONCEIVE
the taste profile of your dreams

SELECT
your raw materials thanks
to a sensory analysis

PREPARE
your recipe

CREATE
your chocolate
TASTE



OUR RANGE

Panel of flavors to delight Chefs
Putting flavors at the heart of Chef's creations.

Each cocoa plantation is unique. Its geographical location, its environment or its soil are all different factors that give their unique characteristics to the beans.

This is why Cacao Barry® takes particular care in selecting the best plantations throughout the world. Located in natural environments with exceptional climates, these unique plantations transmit all their richness to the beans; unrivalled aromas that reveal themselves in the chocolate recipe.



Plantation

The Plantation range offers a great degree of provenance and traceability, by offering a flavor that is distinctive to a single plantation source. By sourcing and selecting beans from these distinctive, prime locations, Cacao Barry® offers truly natural, individual flavors that also reflect our ideals of fairness, localization, transparency and sustainability. Plantation is the product of both people and place, filled with rich storytelling. It's a collaboration of like-minded individuals with a passion for sharing knowledge and working together. Plantation is the story of flavor that comes from cacao genetic, plantation location and farmer.

Origin

The Origins range offers an exotic range of diversity through the careful selection and blending of the best variety cacao beans from a single country. Origins include rich, distinctive and unique flavors that may be both familiar and challenging. The segment shows our trail-blazing approach, by taking our customers on a journey to new markets and new sensations. Fruity, spicy, bold, smoky, challenging, diverse – the Origins segment delivers a world of creative flavors that encourages creativity and innovation. Origin is the story of flavor that comes from cacao genetic, sourcing locations and blending expertise.



Purity

The Purity range demonstrates the high levels of craft and dedication that Cacao Barry® uses to extract the best flavors from the bean, to deliver a pure, balanced taste that is wholly traceable back to its source. Purity represents bringing together the art and science, uniting sourcing capabilities, technical expertise and meticulous processing methods such as our Q-fermentation™. In addition, Purity shows the link between Cacao Barry® and our cacao growers, illustrating our commitment to sustainability and showing how we can apply our resources and heritage to support growers in growing the best quality cacao. Purity gives Chefs the freedom and confidence to explore their creativity, opening new doors of opportunity. Purity is the story of flavor that comes from cacao genetic(s), origin countries, process and application.



Heritage

The Heritage range provides the reliability and consistency required to produce timeless chocolate – the flavors that people have ‘grown up with’, especially in France. It is a standard, a reference point. It is the cornerstone of the traditional flavors enjoyed every day in all kinds of applications. Heritage is the story of flavor that comes from cacao genetic(s) and application.



Nuts products

Cacao Barry® offers nuts products for 40 years and continues to gain expertise in sourcing the right nuts to create the right flavors. Thanks to the know-how acquired through years, Cacao Barry® proposes a complete pallet of Nut products, from traditional (roasted and caramelized) to pure fruit tastes to perfectly fit all recipes. Nuts are beautiful complementary products to chocolate, bringing flavors for Chef's creativity.

Cocoa products

Cacao Barry® has selected the finest cocoa beans to offer cacao mass, cocoa butter and cocoa powders of high quality. Ideal for personalizing the intensity and bringing aroma of your recipes and adjust the fat content.



Service products

Cacao Barry® offers a diversify pallet of fillings and inclusions ideal to bring taste and textures to Chefs 'creations as well as decoration products to give the final touch.

OUR TOP REFERENCES



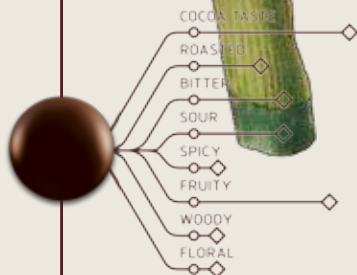
Cacao Barry® offers a panel of flavors to delight Chefs. An extensive range is available but please find some information on our top seller chocolates:

The *Plantation* range





PLANTATION



DARK COUVERTURE CHOCOLATES



Alto el Sol

Variety: Criollo Amazonia (Trinitario)

CHD-P65ALTN

Cocoa min. 65 %

Fat 37 %

Fluidity - ●●●○○+

Taste profile Dominant bitterness, Red fruit notes, Long lasting



In the heart of a Peruvian nature park, the Alto El Sol plantation is protected by a lush environment, giving the cocoa trees all their richness.



Madirofolo

Variety: Trinitario

CHD-Q65MADN

Cocoa min. 65 %

Fat 38,20 %

Fluidity - ●●●●○○+

Taste profile Citrus bitterness, Sour wood notes, Hint of liquorice



In the north of Madagascar, the Madirofolo plantation is surrounded by tamarind trees which give the beans their unique fruity flavour.

ORIGIN

DARK COUVERTURE CHOCOLATES

COCOA TASTE

ROASTED

BITTER

SOUR

SPICY

FRUITY

WOODY

FLORAL



Tanzanie

Variety: Criollo and Trinitario

CHD-Q75TAZ



Cocoa min. 75 %

Fat 45,40 %

Fluidity - ●●●●●+

Taste profile Cocoa bitterness, Floral notes, Strong fruitiness

COCOA TASTE

ROASTED

BITTER

SOUR

SPICY

FRUITY

WOODY

FLORAL



Venezuela

Variety: Criollo and Trinitario

CHD-P72VEN



Cocoa min. 72 %

Fat 41,80 %

Fluidity - ●●●●●+

Taste profile Black olive notes, Taste of wine, Intense woodiness.

COCOA TASTE

ROASTED

BITTER

SOUR

SPICY

FRUITY

WOODY

FLORAL



Cuba

Variety: Criollo and Trinitario

CHD-Q70CUB



Cocoa min. 70 %

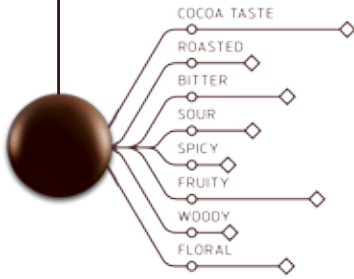
Fat 41,10 %

Fluidity - ●●●●●+

Taste profile Tobacco freshness, Red berries, Roasted wood.



ORIGIN



DARK COUVERTURE CHOCOLATE

Saint Domingue

Variety: Forastero

CHD-Q70SDO



Cocoa min. 70 %

Fat 42 %

Fluidity - ●●●●○+

Taste profile Floral spices, Olives notes, Fruity wine.

ORIGIN



MILK COUVERTURE CHOCOLATE

Ghana

Variety: Forastero

CHM-P40GHA



Cocoa min. 40 %

Fat 39,10 %

Milk 20,8 %

Color ■■■■

Fluidity - ●●●●○+

Taste profile Sweet chestnut, Hint of red fruits, Caramel notes.

ORIGINS SELECTION



DARK COUVERTURE CHOCOLATE

Fleur de Cao™

Variety: Arriba and Forastero

Origins: Ecuador, Ivory Coast, Sao Tomé and Principe

CHD-070FLEU



Cacao 70 %

Fat 41,50 %

Fluidity - ●●●●○+

Taste profile Floral aroma, Intense bitterness, Woody notes.

The

Origine

range

PURITY

DARK COUVERTURE CHOCOLATES

- COCOA TASTE
- ROASTED
- BITTER
- SOUR
- SPICY
- FRUITY
- WOODY
- FLORAL



Ocoa™



CHD-N700COA

Cocoa min. 70 %
 Fat 38,70 %
 Fluidity - ●●●●●+

A distinctive dark chocolate with good cocoa taste and a hint of acidity. A "new generation" chocolate with a pure and intense taste of cocoa, thanks to the new and unique method of fermentation : the Q fermentation™.

The Purity range

- COCOA TASTE
- ROASTED
- BITTER
- SOUR
- SPICY
- FRUITY
- WOODY
- FLORAL



Excellence



CHD-R55EXEL

Cocoa min. 55 %
 Fat 35,80 %
 Fluidity - ●●○○○+

Dark couverture chocolate with a an intense cocoa body, balanced taste and light sweetness. A "new generation" chocolate with a pure and intense taste of cocoa, thanks to the new and unique method of fermentation : the Q fermentation™.

- COCOA TASTE
- ROASTED
- BITTER
- SOUR
- SPICY
- FRUITY
- WOODY
- FLORAL



Inaya™



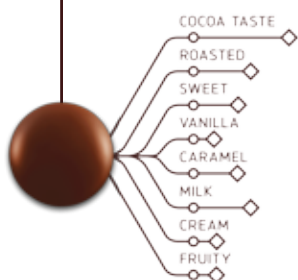
CHD-S65INAY

Cocoa min. 65 %
 Fat 31,50 %
 Fluidity - ●●○○○+

An intense cocoa taste with a good balance between bitterness and acidic notes. A "new generation" chocolate with a pure and intense taste of cocoa, thanks to the new and unique method of fermentation : the Q fermentation™.



PURITY



MILK COUVERTURE CHOCOLATE

Alunga™



CHM-Q41ALUN

Cocoa min. 41 %
 Fat 35,20 %
 Milk 24,00%
 Color
 Fluidity - ●●●○○+

A slightly sweet milk chocolate with a dominant taste of cocoa and milk. A "new generation" chocolate with a pure and intense taste of cocoa, thanks to the new and unique method of fermentation : the Q fermentation™.




HERITAGE

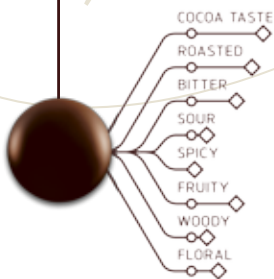
DARK COUVERTURE CHOCOLATES




Extra Bitter Guayaquil™

CHD-P64EXBG 
 Cocoa min. 64 %
 Fat 40,90 %
 Fluidity - ●●●●●○+

This bitter dark couverture chocolate with roasted notes has a powerful cocoa flavour delicately lifted with a hint of coffee and chestnut.



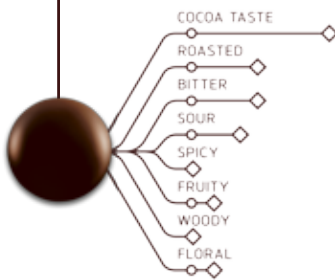
Mi-Amère

CHD-Q58MIAM 
 Cocoa min. 58 %
 Fat 38,20 %
 Fluidity - ●●●●○+


This dark couverture chocolate with delicately roasted cocoa taste reveals subtle sourish vegetal hints.

HERITAGE

DARK CHOCOLATE



Force Noire™

CHD-X50FNOI 
 Cocoa min. 50 %
 Fat 27,70 %
 Fluidity - ●○○○○○+


This chocolate of character, intensely dark, charms with its balanced cocoa taste and excellent roundness in the mouth.

HERITAGE

MILK COUVERTURE CHOCOLATES



Lactée Supérieure

CHM-038LSUP 
 Cocoa min. 38,2 %
 Fat 38,10 %
 Milk 23 %
 Color ■■■■
 Fluidity - ●●●●●○+


This dark-coloured milk couverture chocolate with powerful roasted cocoa taste is enriched by a bouquet of aromatic hints.



HERITAGE



MILK COUVERTURE CHOCOLATES

Lactée Barry

CHM-P35LBAR 

Cocoa min. 35,3 %
 Fat 38,50 %
 Milk 29,30 %
 Color 
 Fluidity - 

The intense milk and creamy dairy taste of this pale milk couverture chocolate comes with delightful biscuit notes.



HERITAGE



MILK FLAVORED COUVERTURE CHOCOLATE

Lactée Caramel

CHF-N3438CARA

Cocoa min. 31,1 %
 Fat 35,60 %
 milk 25,70 %
 Color 
 Fluidity - 


This milk chocolate couverture expresses a real taste of caramel gourmand.


HERITAGE



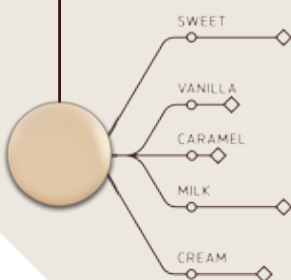
WHITE COUVERTURE CHOCOLATES

Zéphyr™


CHW-N34ZEPH 


Cocoa min. 34 %
 Fat 40,40 %
 Milk 25,80 %
 Fluidity - 

This extremely soft and subtly sweet white chocolate has a smooth texture and a strong flavour of whole milk.



Blanc Satin™











CHW-Q29SATI 

Cocoa min. 29,2 %
 Fat 33,30 %
 Milk 19,80 %
 Fluidity - 

This deliciously creamy white chocolate offers a fabulous sweet intensity and delicious notes of caramel and vanilla.

WHICH CHOCOLATE FOR WHICH APPLICATION

Pastry - Bakery and Horeca Applications

		Oven-bake preparation			Pastry Filling (ganache, creme, etc)	Mousse (mousse, bavaroise, etc)	Glazing	Drinks	Decoration
		Dry Biscuit (cookie, sablé, etc)	Biscuit (moelleux, financier, etc)	Paste (croissant, brioche, etc)					
Alto el Sol		Oven-bake preparation			Pastry Filling (ganache, creme, etc)	Mousse (mousse, bavaroise, etc)	Glazing	Drinks	Decoration
Pistoles™ 6x1 kg		Dry Biscuit (cookie, sablé, etc)	Biscuit (moelleux, financier, etc)	Paste (croissant, brioche, etc)					
		••	•••	•	•••	•••	••	•••	•
Madirofolo		Oven-bake preparation			Pastry Filling (ganache, creme, etc)	Mousse (mousse, bavaroise, etc)	Glazing	Drinks	Decoration
Pistoles™ 6x1 kg		Dry Biscuit (cookie, sablé, etc)	Biscuit (moelleux, financier, etc)	Paste (croissant, brioche, etc)					
		••	•••	•	•••	•••	••	•••	•
Venezuela		Oven-bake preparation			Pastry Filling (ganache, creme, etc)	Mousse (mousse, bavaroise, etc)	Glazing	Drinks	Decoration
Pistoles™ 4x2,5 kg Pistoles™ 6x1 kg		Dry Biscuit (cookie, sablé, etc)	Biscuit (moelleux, financier, etc)	Paste (croissant, brioche, etc)					
		•	••	•	•••	•••	••	•••	•
Cuba		Oven-bake preparation			Pastry Filling (ganache, creme, etc)	Mousse (mousse, bavaroise, etc)	Glazing	Drinks	Decoration
Pistoles™ 4x2,5 kg Pistoles™ 6x1 kg		Dry Biscuit (cookie, sablé, etc)	Biscuit (moelleux, financier, etc)	Paste (croissant, brioche, etc)					
		•	••	•	•••	•••	••	•••	•
Saint Domingue		Oven-bake preparation			Pastry Filling (ganache, creme, etc)	Mousse (mousse, bavaroise, etc)	Glazing	Drinks	Decoration
Pistoles™ 4x2,5 kg Pistoles™ 6x1 kg		Dry Biscuit (cookie, sablé, etc)	Biscuit (moelleux, financier, etc)	Paste (croissant, brioche, etc)					
		•	••	•	•••	•••	••	•••	•
Tanzanie		Oven-bake preparation			Pastry Filling (ganache, creme, etc)	Mousse (mousse, bavaroise, etc)	Glazing	Drinks	Decoration
Pistoles™ 4x2,5 kg Pistoles™ 6x1 kg		Dry Biscuit (cookie, sablé, etc)	Biscuit (moelleux, financier, etc)	Paste (croissant, brioche, etc)					
		•	••	•	•••	••	•	•••	•
Ghana		Oven-bake preparation			Pastry Filling (ganache, creme, etc)	Mousse (mousse, bavaroise, etc)	Glazing	Drinks	Decoration
Pistoles™ 4x2,5 kg Pistoles™ 6x1 kg		Dry Biscuit (cookie, sablé, etc)	Biscuit (moelleux, financier, etc)	Paste (croissant, brioche, etc)					
		•	••	•	•••	•••	•••	•••	•
Fleur de Cao™		Oven-bake preparation			Pastry Filling (ganache, creme, etc)	Mousse (mousse, bavaroise, etc)	Glazing	Drinks	Decoration
Pistoles™ 4x5 kg		Dry Biscuit (cookie, sablé, etc)	Biscuit (moelleux, financier, etc)	Paste (croissant, brioche, etc)					
		•	••	•	•••	•••	•••	•••	•••
Ocoa™		Oven-bake preparation			Pastry Filling (ganache, creme, etc)	Mousse (mousse, bavaroise, etc)	Glazing	Drinks	Decoration
Pistoles™ 4x5 kg Pistoles™ 6x1 kg		Dry Biscuit (cookie, sablé, etc)	Biscuit (moelleux, financier, etc)	Paste (croissant, brioche, etc)					
		••	•••	•••	•••	••	••	••	••
Inaya™		Oven-bake preparation			Pastry Filling (ganache, creme, etc)	Mousse (mousse, bavaroise, etc)	Glazing	Drinks	Decoration
Pistoles™ 4x5 kg Pistoles™ 6x1 kg		Dry Biscuit (cookie, sablé, etc)	Biscuit (moelleux, financier, etc)	Paste (croissant, brioche, etc)					
		•••	•••	•••	•••	•••	••	••	•











- Optimal
- Recommended
- Possible
- Not possible

Special Horeca Confectionery

Sauce	Ice Cream	Ganache	Praliné	Confectionery (pâte de fruits, caramel, etc)	Enrobing and moulding	Tablet	Artistic Pieces	Decoration
●●	●●●	●●●	●●	●	●●	●●●	●	●●
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WHICH CHOCOLATE FOR WHICH APPLICATION

Pastry - Bakery and Horeca Applications

		Oven-bake preparation			Pastry Filling (ganache, creme, etc)	Mousse (mousse, bavaroise, etc)	Glazing	Drinks	Decoration
		Dry Biscuit (cookie, sablé, etc)	Biscuit (moelleux, financier, etc)	Paste (croissant, brioche, etc)					
Excellence		•••	•••	•••	•••	•	••	•	•
Pistoles™ 4x5 kg Blocs 10x2,5 kg									
Alunga™		•••	•••	•••	•••	•••	••	•••	••
Pistoles™ 4x5 kg Pistoles™ 6x1 kg									
Extra-Bitter Guayaquil		••	•••	••	•••	•••	•••	••	•••
Pistoles™ 4x5 kg Blocs 10x2,5 kg									
Mi-Amère		••	•••	••	••	••	•••	•	••
Pistoles™ 4x5 kg Blocs 10x2,5 kg									
Lactée Superieure		•	•	•	•••	•••	•••	•••	•••
Pistoles™ 4x5 kg Blocs 10x2,5 kg									
Lactée Barry		••	••	••	•••	•••	•••	•••	••
Pistoles™ 4x5 kg Blocs 10x2,5 kg									
Lactée Caramel		••	•	•	•••	••	•	••	-
Pistoles™ 4x5 kg Pistoles™ 6x1 kg									
Zephyr™		••	•••	•	•••	•••	•••	•••	•••
Pistoles™ 4x5 kg Pistoles™ 6x1 kg									
Blanc Satin™		•	•••	••	•••	••	•••	••	••
Pistoles™ 4x5 kg Blocs 10x2,5 kg									
Force Noire™		•••	•••	•••	••	•	-	•	•
Pistoles™ 4x5 kg Pistoles™ 6x1 kg Blocs 10x2,5 kg									

- Optimal
- Recommended
- Possible
- Not possible

Special Horeca Confectionery

Sauce	Ice Cream	Ganache	Praliné	Confectionery (pâte de fruits, caramel, etc)	Enrobing and moulding	Tablet	Artistic Pieces	Decoration
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Looking for Inspiration ?

Find all our Cacao Barry® Chefs' recipes and concepts to get inspiration.

Find all about our latest innovations and exclusive partnerships.

Also, if you need technical information on products and online videos on specific techniques our website will help you.

visit our website on: www.cacao-barry.com



Ready?

These ingredients are more similar that they seem to be. They actually share molecular components. Surprised? And that's only one of the unlimited Foodpairing® combinations. Now your turn, are you ready?

Foodpairing® is the global reference for exciting pairings. It is the art of perfectly assembling ingredients, which share similar molecular components. Cacao Barry® has teamed up with Foodpairing.com to develop the Itinero® tool. Foodpairing® inspires Chefs to create new surprising flavor combinations. Foodpairing® allows Chefs to discover interesting ingredients pairing with our Purity from Nature couverture chocolates Inaya™, Ocoa™, Excellence and Alunga™

Try it at www.cacao-barry.com



FOODPAIRING®



Find your Flavor



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A close-up photograph of a large pile of chocolate discs scattered on a light grey, textured surface. The discs are arranged in three distinct color groups: dark chocolate on the left, medium brown chocolate in the center, and white chocolate on the right. The text 'WHAT YOU WANT TO KNOW ABOUT CHOCOLATE' is overlaid in white, bold, sans-serif capital letters across the top half of the image.

WHAT YOU WANT TO KNOW ABOUT CHOCOLATE

CHOCOLATE DEFINITION



Dark

Dark chocolate is a mix of cocoa liquor, cocoa butter, sugar and vanilla Bourbon. The proportions of the different ingredients define the flavors which are limitless. Although beans selected will mainly define the aromatic profile, so does the recipe.



Milk

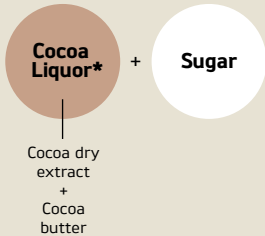
Milk chocolate is a mix of cocoa liquor, cocoa butter, milk powder, sugar and vanilla Bourbon. The proportions of the different ingredients can ensure an intense cocoa flavored milk chocolate, or a more creamy flavored milk chocolate or even a chocolate with a predominant caramel aroma.



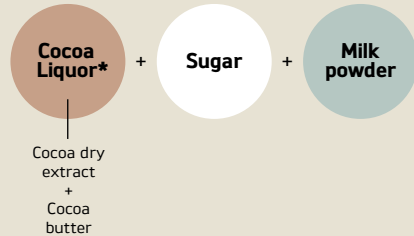
White

White chocolate is a mix of cocoa butter, milk powder, sugar and vanilla Bourbon. It does not contain cocoa liquor. The proportions of the ingredients define the flavor that can result in a sweet, a creamy or a caramel flavored product.

Dark couverture chocolate & dark chocolate



Milk Couverture Chocolate



White Chocolate



*Main ingredients

The difference between chocolate and compound coating

Chocolate is made with 100% pure cocoa butter. Compound coating is made with other vegetable fats.

Cacao Barry® chocolates are made with 100% cocoa butter. When a cocoa product contains other vegetable fats it is referred to a compound coating.

Dark chocolate

< 31% Cocoa butter

(between 26% and 31% of cocoa butter)
Excellent value for money and a strong cocoa taste.

The difference between chocolate and couvertures

The difference between chocolate and couverture is all about the cocoa butter content: A chocolate contains up to 31% of cocoa butter or less and is perfect for professional applications as chocolate mousses, ganaches, pralines fillings, etc.

A couverture contains more than 31% of cocoa butter. Thanks to its higher fat content, it is perfect for every professional applications (enrobing, molding and pastry applications).

Dark couverture chocolate

> 31% Cocoa butter

Looking for a more complex taste profil and a multipurpose use.

HOW TO CHOOSE A CHOCOLATE ?

Taste	Variations	Texture
Fat Dry	↕ Cocoa Butter ↕	Firm Soft
Strong light	↕ Cocoa ↕	Doughy Dry
Sweet Bitter	↕ Sugar ↕	Dry Doughy

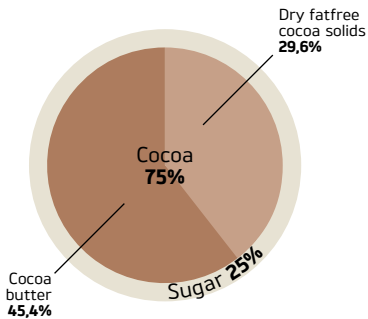
The chocolate's taste is determined by the proportion in the recipe of dry solid products: cocoa (the most important), milk, sugar and vanilla solids.

The total fat content total in Chocolate (cocoa butter and eventually milk fat) determines its fluidity or viscosity.

The differences in taste and texture are directly related to the composition of chocolate, each ingredient has an impact.

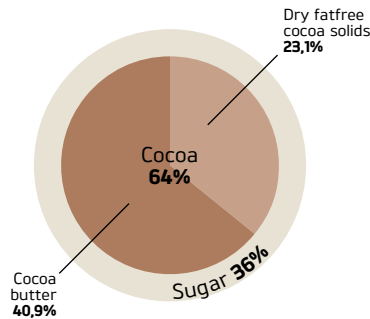
Dark couverture chocolate

Origine
Tanzanie 75% cocoa



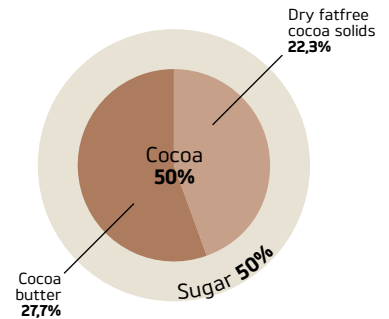
Dark couverture chocolate

Heritage
Extra-Bitter Guayaquil 64% cocoa



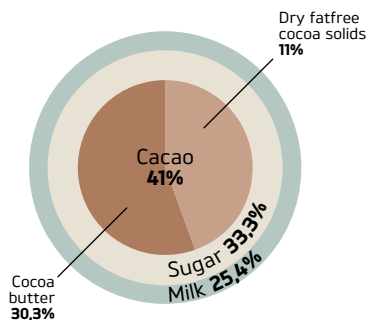
Dark chocolate

Heritage
Force Noire™ 50% cocoa



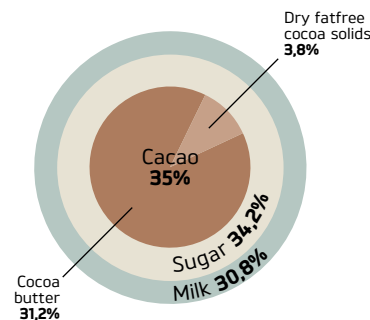
Milk couverture Chocolate

Purity
Alunga™ 41% cocoa



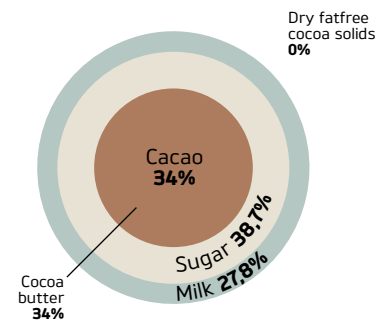
Milk couverture chocolate

Heritage
Lactée Barry 35% cocoa



White chocolate

Heritage
Zéphyr™ 34% cocoa



HOW TO EXPERIENCE CHOCOLATE ?

Sensorial perception is defined by:

Appearance

Visual features (color, size and shape).

Texture

Fine, hardness, viscosity.

Flavor

Combined perception of smell, taste and mouthfeel.

Mouthfeel through the stimulation of trigeminal sensory nerve responsible for perception of pain and temperature change, such as cooling (menthol), heat (chili peppers), metallic, pungency..

Smell is caused by a group of chemical compounds that are perceived by the sense of olfaction.

Aroma is used to refer to pleasant odors.

Taste buds are awakened by five fundamental tastes:

Sweet	(sugar)
Acidic	(lemon)
Salty	(table salt)
Bitterness	(coffee)
Umami	(black mushrooms)



The key descriptors for chocolate:

Main descriptors for a dark chocolate

Cocoa
Roasted
Acidic
Bitter
Sweet
Fruity
Vegetal

Main descriptors for a milk chocolate

Cocoa
Sweet
Milky
Honey/Caramel
Biscuit
Creamy
Fruity
Hazelnut
Vegetal

Main descriptors for a white chocolate

Sweet
Vanilla
Honey / Caramel
Biscuit
Milky
Creamy
Cooked
Fruity
Vegetal

* Descriptions should be adapted to the product to taste.

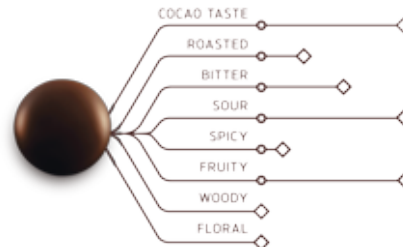
*Example of Cacao Barry®
Taste description with
the Itinero aromatic
profile.*



Madirofolo

Plantation Dark Couverture Chocolate 65% of cocoa

In the north of Madagascar, the Madirofolo plantation is surrounded by tamarind trees which give the beans their unique fruity flavour. Taste profile: Citrus bitterness, Sour wood notes, Hint of liquorice.



Tricks for a good tasting session

Location: well ventilated, no noise/odor

To be concentrated

Time of the day: 10h-12h or 14h-17h

Not eating or drinking tea or coffee 30min before tasting

Not being sick

Tasting sequence: white then milk then dark (most intense at the end)

Before tasting, **rinse your mouth** with water

Verify the visual appearance

Smell the sample with quick sniffs

Take enough quantity to taste and **inhale** some fresh air in the mouth.

Wait a little to evaluate persistence and aftertaste.

Swallow the sample.

Wait 1 or 2 minutes between the samples, take your time!

WHERE FLAVORS COME FROM ?

Sensory descriptors of chocolate come from:

- The origin and variety of cocoa
- The process
- The chocolate recipes

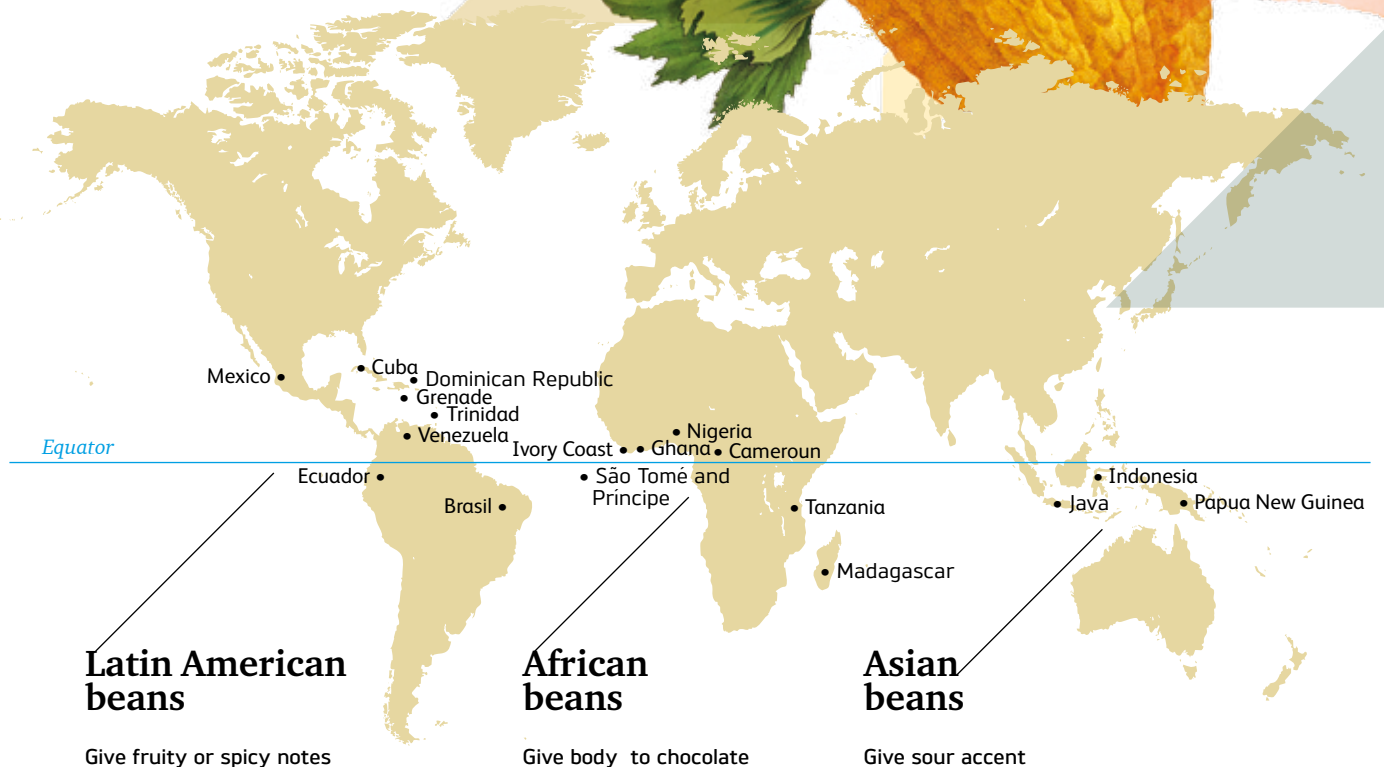
1 The origins and varieties of cocoa

Origins of cocoa

Each origin produces cocoa beans with a different taste profile.

In general:

- The Latin American beans offer fruity and / or spicy notes
- The African beans give chocolate body
- The Asian beans reveal an acid accent.



Varieties of cocoa

The botanical variety of cocoa will also influence the flavor of chocolate. There are 4 botanical varieties of *Theobroma cacao* and each has a typicality of taste recognized:

Criollo

Criollo means "local" in Spanish. Discovered in Mexico. Trees have low yield and are really fragile.

Availability: 5 to 8% of cocoa beans are Criollo variety

Geography: Central America // Asia

Description: Fine cocoa, very aromatic and low bitterness.

Examples of Cacao Barry® references :
Origine Venezuela, Origine Cuba, Origine Tanzanie

Forastero

Forastero means "stranger", was discovered in Venezuela. Hardy trees with good yield. A majority has a shape called Amelonado.

Availability: 75 to 80% of cocoa beans are Forastero variety

Geography: Africa // Brazil

Description: Strong cocoa taste, bitter and slightly acidic.

Examples of Cacao Barry® references :
Ocoa™, Inaya™, Alunga™, Origine Saint Domingue

Trinitario

Trinitario (from word Trinidad, where it has been developed) Hybrid of Criollo and Forastero. Trees have high yield with quite aromatic profile.

Availability: 15% of cocoa beans are Trinitario variety

Geography: All over the world

Description: Fine cocoa. Slightly aromatic.

Examples of Cacao Barry® references :
Plantation Alto el Sol and Madirofolo

2 Process

From bean to cocoa liquor

FERMENTATION

Fermentation takes from 3 to 7 days. It enables the development of aroma precursors and also the decrease the bitterness and astringency.

DRYING

Sun drying should be done according to good agricultural practices to avoid undesirable tastes. Poor drying will cause such musty tastes. Wood-fire drying or by other combustibles can leave smoky flavor traces, more or less intense.

ROASTING

Roasting enables the development of characteristic cocoa aromas (warm notes)

From cocoa liquor to chocolate

REFINING

Grinding is important because it will determine the particle size which influences the perception of taste. Fine particles give long lasting taste and smooth mouth feel.

CONCHING

Conching will finalize the taste development. A long conching will give more smoothness and rounded taste. Low temperature preserves the characteristic notes as fruity or sour notes. High temperature for a milk chocolate creates caramelized notes, also biscuit, slightly toasted.

3 The Chocolate Recipe

Finally, the composition of a chocolate recipe will influence the final taste.

Indeed, proportions of cocoa liquor, cocoa powder, cocoa butter, sugar, milk, flavorings, etc. play an essential role in the taste of the final recipe.

USEFUL INFORMATION ON CHOCOLATE

How to melt chocolate

At a temperature between 40 and 45°C.
Use a melter or a bain-marie.

How to cool chocolate

Molded products: Cool at a temperature that is around 10 °c lower than the working area: about 8 to 12°C.

Coated items: Keep cool at a temperature of 14 -18°C.

How to store chocolate

Free from light.

In a clean dry space, free from odors. At a constant temperature between 12 and 18°C.

How to temper chocolate

Tempering chocolate is pre-crystallizing the cocoa butter in chocolate. It ensures the chocolate to become hard and shiny during cooling. Good tempering also guarantees molded chocolate products to be easily removed from the molds after cooling.

Classic tempering with Cacao Barry® pistoles™

1. Melt the chocolate at 40-45°C.
2. Add 10-15% pistoles™ and stir.
3. Allow the chocolate to cool to 30-32°C.
4. Ready !



Wheel-type tempering machine

1. Melt the chocolate in the wheel machine at 40-45°C. Once melted, lower the thermostat. To 32°C for dark or 30°C for milk or white chocolate. Add 15% to 20% of Pistoles™.
- 2-3. The machine mixes the pistoles™ – and their crystals – into the melted chocolate.
4. Chocolate is ready to process. in °C

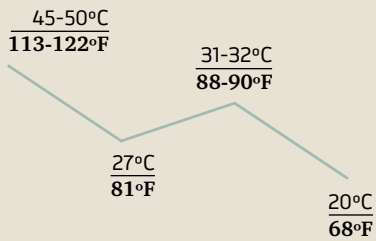
Tempering in the microwave

1. Pour pistoles™ in a bowl.
2. Melt in the microwave at 800 w.
- 3-4. Take the pistoles™ out of the microwave every 15 to 20 seconds and stir well to ensure they do not scorch.
5. Repeat until all pistoles™ have almost melted. Only some small pieces should still be visible.
6. Remove from the heat and stir well until also the last pieces have melted and the chocolate has slightly thickened. Chocolate is ready to process.

Tempering curves

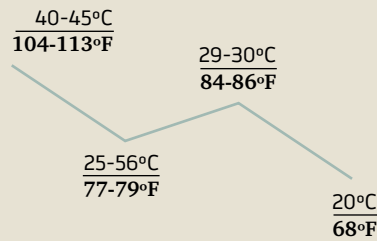
Dark

Dark chocolate couverture



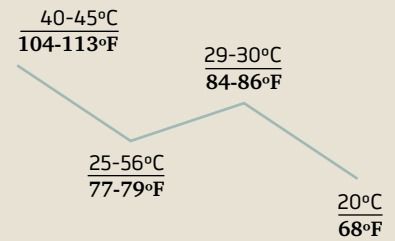
Milk

Milk chocolate couverture



White

White chocolate



Temperatures to be respected +/-1°C/2°F

Tempering on a cool (marble) work surface

1. Melt the chocolate at 40-45°C.
2. Pour 2/3 of the chocolate on the marble.
3. Stir continually.
4. Continue until the chocolate thickens.
5. Add back again to the rest of the melted chocolate.
6. Stir well. Chocolate is ready to process.

Tempering the chocolate is very simple, thanks to Mycryo[®] cocoa butter

1. Melt the chocolate at 40-45°C (in microwave or bain-marie).
2. Allow the chocolate to cool at room temperature to: 34-35°C for dark chocolate, 33-34°C for milk, white or coloured chocolate.
3. Add 1% of Mycryo[®] cocoa butter, or 10 g for 1 kg of chocolate.
4. Mix well. Chocolate is ready to process.

SIMPLE TRICKS

Cacao Barry® offers solutions for a perfect chocolate handling.

Problem	Cause	Solution
Difficult to remove from mould	<ul style="list-style-type: none">• poorly tempered chocolate couverture.• cooling temperature too high.• layer of chocolate couverture too thin.• Mould not cleaned sufficiently.	<ul style="list-style-type: none">• Crystallising the chocolate couverture properly.• good tempering is easy with Pistoles™.• once moulded, the mould temperature should be between 14-16°C for easy demoulding.• use a less liquid chocolate couverture for bigger moulded figures.
White or grey coloration	<ul style="list-style-type: none">• too slow cooling of chocolate couverture.• poorly tempered chocolate couverture.• "over-crystallized" chocolate couverture.• Mould too cold when chocolate couverture retracts.	<ul style="list-style-type: none">• cooling should occur at a temperature approx. 10°C lower than the ambient temperature.• good tempering is easy with Pistoles™.• melt the excess crystals by increasing the temperature gradually by 0.5°C.• mould temperature should be 20 to 24°C before demoulding.
Cracks in molded product	<ul style="list-style-type: none">• refrigerator too cold.• layer too thin and cooling too fast.	<ul style="list-style-type: none">• Mould temperature should be 14-16°C before demoulding.• Use a chocolate that has the right viscosity for the mould (for small mould, use a fluid chocolate and for large mould use a chocolate with a good viscosity).
Dull stains on moulded products	<ul style="list-style-type: none">• "over-crystallised" chocolate.• refrigerator too cold. (ideal temperature is between 14-16°C).• moulds too cold.• moulds not cleaned sufficiently.	<ul style="list-style-type: none">• melt the excess crystals by increasing the temperature gradually by 0.5°C.• mould temperature should be 20 to 24°C before demoulding.• clean moulds!
Thickening of couverture while Working	<ul style="list-style-type: none">• excessive crystallization of chocolate couverture.	<ul style="list-style-type: none">• increase the temperature gradually by 0.5°C. Do not add cocoa butter.
Moulded products are not glossy	<ul style="list-style-type: none">• chocolate couverture too cold when filling the moulds.• workshop or refrigerator too cold.	<ul style="list-style-type: none">• chocolate temperature during the filling of the moulds should be around 20°C.• ambient temperature should ideally be 18° to 22°C.• follow the advised temperature for tempering.
Fingerprints on finished product	<ul style="list-style-type: none">• product touched with wet or warm fingers.	<ul style="list-style-type: none">• do not touch the product with wet or warm fingers. If necessary, gloves should be worn.
Dirty moulds	<ul style="list-style-type: none">• fingerprints inside the mould.• moulds contaminated by fillings.• dull stains in the mould.• poorly tempered chocolate used.• moulds not pre-heated.	<ul style="list-style-type: none">• clean moulds using warm water and a very mild detergent. Use a very soft cloth, a sponge or brush in order to avoid scratching the inside of the moulds. Rinse with warm water and remove remaining water with a dry cloth. Once rinsed, you can also use a compressed air pistol to dry your mould.• good tempering is easy with Pistoles™.• moulds should ideally have a temperature of 20°C (preheat a little).



