



MAYATA

CHOCOLATS D'ORIGINE



DROPS : WHITE CHOCOLATE 35%

PRODUCT RANGE : LES GRANDS CRUS

Our "Grands Crus" are superior chocolates with beautiful personality made from beans of renowned, selected and locally fermented cacao varieties.



Location
Province of Luxembourg

ORIGINE :

BELGIUM

AROMATIC PROFILE:

WITH A SILKY-SMOOTH TEXTURE, THIS RICH-MILKY WHITE CHOCOLATE IS MADE FROM A BLEND OF CANE SUGAR, MADAGASCAR BOURBON VANILLA AND PREMIUM QUALITY MILK FROM THE BELGIAN ARDENNES.



UNIQUE MAYATA RECIPE:

A homemade recipe crafted with passion, using carefully selected, minimally process natural ingredients.

To create this intensely milky chocolate, we use only cane sugar — a less refined sugar appreciated for its rich, caramel-like aroma, warm golden-brown hue, and naturally preserved nutrients. We blend it with exceptional milk sourced from Laiterie des Ardennes, a true gem of Belgian heritage. During the conching process, fresh, premium-quality Bourbon vanilla pods are slowly infused, imparting a delicate aromatic depth into the chocolate.

- 100% traceable supply chain
- Quality milk from local source
- Fresh premium quality vanilla
- Cane sugar



INGREDIENTS :

Cane sugar, cocoa butter, **MILK** powder, emulsifier: sunflower lecithin, bourbon vanilla.
Made in a workshop that uses milk, nuts.

No palm oil Gluten free



CHARACTERISTICS :

Average nutritional values per	100 g
Energy	2490 kJ 598 kcal
Fat	41.1 g
Of which saturated fat	24.2 g
Carbohydrates	51.2 g
of which sugar	51.2 g
Proteins	5.8 g
Fibers	0.0 g
Salt	0.18 g

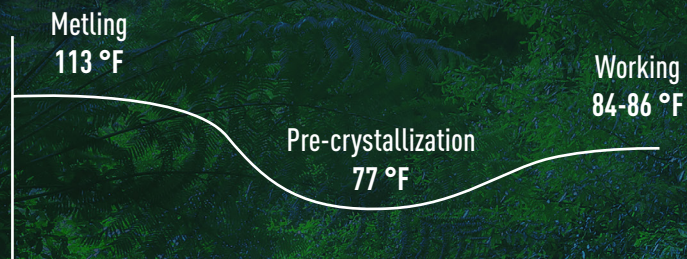
Fluidity	★★★★☆☆
Humidity	+/- 1.31%
Unitary Weight	+/- 0.1 g
Raw product dimension	+/- Ø 6-7mm x 3mm Approx Ø 1/4" x 3/32"
Finesse	95% between 16-18 µm 2.5% < 16,5 µm 2.5% between 18-20 µm

APPLICATIONS :

Ganache / Pralines 5/5	Mousse / Sauces 5/5
Coating 4/5	Topping 5/5
Moulding 4/5	Drinks 5/5
Pastries 5/5	Ice Cream 5/5
Confectionnery 5/5	Tablets 5/5

TEMPERING :

Respect the tempering process and the proper temperatures, in order to get a final product (molded or coated) that is shiny, brittle and will keep for a long time without turning white.



PACKAGING :

- **Description:** Cardboard Box – Net weight: 44 Lbs (20 Kg)
- **Best use by date:** 12 months
- **Storage condition:** Close the product hermetically to preserve its properties and store it between 54° and 64°F . Avoid exceeding 60% humidity. If kept according to our recommendations, the product can be used until the date written on the packaging.

CERTIFICATIONS :

- Comply with European Directive 2000/36/EC and 2000/13/EC
- Comply with Regulation EC No. 178/2002 of the European Parliament and of the Council
- Subject to the AFSCA under number 2.332.698.758
- Pork and dioxin free, non-GMO and non-ionized

MAYATA RANGE AWARDS :



Gault & Millau

MAYATA LET THE TERROIRS AND CHEFS SPEAK



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www.mayata.us