



MAYATA

CHOCOLATS D'ORIGINE



DROPS : DARK CHOCOLATE 100%

PRODUCT RANGE : GRANDS CRUS

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



Location
Sambirano Province

ORIGINE :
MADAGASCAR

AROMATIC PROFILE:

PURE 100% COCOA, RAW CHOCOLATE WITH NO ADDED SUGAR OR COCOA BUTTER. POWERFUL AND EXPRESSIVE, WITH A JUST A SUBTLE BITTERNESS AND THE FRUITY, TANGY CHARACTER OF MADAGASCAR BEANS.



BEANS ORIGIN : Criollo - Trinitario - Forastero

These endemic hybrid species have adapted over time to the climate and soil of the island. They are renowned for their quality and offer a sweet chocolate profile with remarkable **citric and fruity notes**. This cacao is **organically grown**. No pesticides and only natural fertilizers are used in its production.

BEANS FLAVORS:

Mava Signature cacao has a soft chocolaty profile with **remarkable acidity and fruity tones**. The genetics are outstanding. The collection of fresh cacao, in combination with a carefully designed post-harvesting process result in a stable and consistent flavour profile.

STORY:

Two Malagasy families bought the dilapidated government-owned Mava plantation in 2015 with the aim of producing fine-flavored cacao, and the goal of making the best chocolate to add value to the island's economy. To maximize its social impact, Mava has even started to buy fresh beans from small farmers in the area, helping them to control the fermentation and drying processes, thus ensuring better quality for a higher income. A win-win partnership for both parties, as Mava can optimize the capacity of its post-harvest center, giving farmers more time for other activities.

- **Smallholder farmers** delivering wet beans to MAVA estate
- **100% traceable supply chain**
- **Agroforestry system**
- Harvest: October-November, May- June
- Post harvest locally: 6 days wooden boxes, 3 turns

UNIQUE MAYATA RECIPE:

Dark Chocolate with little bitterness for a 100%. The MAYATA know-how provides a rich and subtle tasting experience thanks to a **slow roasting process** that lets the aromas unleash themselves without **any bitterness** and a **gentle conching for 24 hours minimum** to get off the acidity.



INGREDIENTS :

Cocoa paste from Madagascar, emulsifier: sunflower lecithin.

No allergens. Made in a workshop that uses milk, nuts.

No palm oil

Gluten free



CHARACTERISTICS :

Average nutritional values per	100 g
Energy	2356 kJ 571 kcal
Fat	50.2 g
Of which saturated fat	38.9 g
Carbohydrates	10 g
of which sugar	1.5 g
Proteins	12.2 g
Fibers	15.5 g
Salt	0.05 g

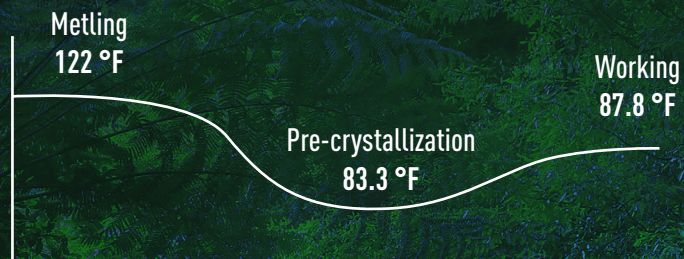
Fluidity	★★★★★
Humidity	+/- 1.31%
Unitary Weight	+/- 0.1 g
Raw product dimension	+/- Ø 6-7mm x 3mm Approx Ø 1/4" x 3/32"
Finesse	95% between 16-18 µm 2.5% < 16,5 µm 2.5% between 18-20 µm

APPLICATIONS :

Ganache / Pralines 5/5	Mousse / Sauces 5/5
Coating 5/5	Topping 5/5
Moulding 5/5	Drinks 5/5
Pastries 5/5	Ice Cream 5/5
Confectionery 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:** 24 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