



MAYATA

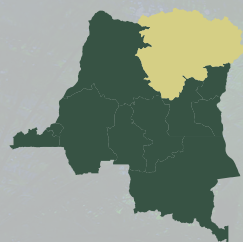
CHOCOLATS D'ORIGINE



DROPS : MILK CHOCOLATE 44%

PRODUCT RANGE : GRANDES PLANTATIONS

Our "Grandes Plantations" are chocolates from traditionally grown cacao bean varieties that guarantee great balance and smooth flavors profiles suitable for the most common gourmet uses.



Location
Ituri Province

ORIGINE :

CONGO

AROMATIC PROFILE:

SMOOTH MILK CHOCOLATE WITH NOTES OF
CARAMEL AND HAZELNUTS.



BEANS ORIGIN : Forastero

The OKAPI signature brand cacao is cultivated in the **lush Ituri region of east Congo**, located near the borders of the renowned Okapi national park. Farmers grow their cacao using **agroforestry** methods and do not use pesticides or chemical fertilizers. Agroforestry promotes forest cover: farmers need shade to grow their cacao and will not cut down tree.

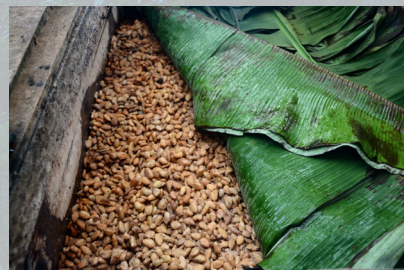
BEANS FLAVORS :

Congolese classic **chocolaty, cookies, vanilla**.

STORY :

In a complex political environment, the Cacao Okapi cooperative is a special project, combining improved post-harvesting techniques with a commitment to both forest conservation and improved livelihoods for local communities. The beans undergo a fermentation and drying process in controlled heaps, with temperature and pH control, proper stirring and daily replacement of banana leaves. The resulting cocoa is excellent.

- Cooperative
- Fair trade and traceable supply chain
- Deforestation-free cacao
- Harvest: October-January, May-June
- Drying: Controlled heap fermentation - natural sundrying on African beds



INGREDIENTS :

Sugar, coco butter, MILK powder, cocoa paste from Congo, emulsifier: sunflower lecithin.
Made in a workshop that uses milk, nuts.

No palm oil Gluten free



CHARACTERISTICS :

Average nutritional values per	100 g
Energy	2461 kJ 592 kcal
Fat	42.1 g
Of which saturated fat	26.2 g
Carbohydrates	45.0 g
of which sugar	43.7 g
Proteins	7.1 g
Fibers	2.3 g
Salt	0.18 g

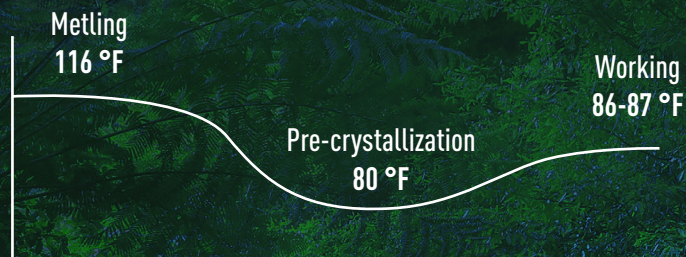
Fluidity	★★★★☆
Humidity	+/- 1.31%
Unitary Weight	+/- 0.1 g
Raw product dimension	+/- Ø 6-7mm x 3mm Approx Ø 1/4" x 3/32"
Finesse	95% between 16-18 µm 2.5% < 16,5 µm 2.5% between 18-20 µm

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: 44Lbs (20Kg)
- **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