



MAYATA

CHOCOLATS D'ORIGINE



DROPS : DARK CHOCOLATE 65%

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
Arismendi, Sucre State

ORIGINE :

VENEZUELA

AROMATIC PROFILE:

THIS CHOCOLATE OFFERS INCREDIBLE FLAVORS OF
HONEY AND ROASTED DRIED FRUITS



BEANS ORIGIN : Criollo - Trinitario

Venezuela is known for premium cacao, including some of the most precious qualities. **Rio Caribe cacao grows in Sucre State**, where the climate is described as 'hot and oppressive'. Cacao trees prosper in the warmth and humidity. Climate, soil, genetics and post-harvesting are the ingredients giving Rio Caribe Superior cacao its beautiful flavour profile.

BEANS FLAVORS:

The Venezuela Rio Caribe beans are low in acidity and are characterised by slight bittersweetness. **They have an intense and strong chocolaty body with sweet, nutty and floral hints.**

STORY:

In Venezuela, many farmers are still struggling to increase their production and improve its quality. The Franceschi family trains farmers in good agricultural practices, encouraging them to bring their fresh beans to fermentation centers guaranteeing them a better quality of fermentation allowing them to receive better prices. Strict adherence to protocols during and after the harvest, bespoke fermentation and drying procedures result in **superior cacao quality**, which is an important source of income for Venezuelan families, despite difficult political and economic circumstances.

- 100% traceable supply chain
- Forest conservation. Buffer zone for Peninsula de Paria National Park
- Harvest: October-November, April-May
- Post harvest centrally: 6 -7 days wooden boxes



INGREDIENTS :

Cocoa paste from Venezuela, sugar, cocoa butter, 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	2318 kJ 558 kcal
Fat	39.8 g
Of which saturated fat	28.3 g
Carbohydrates	39.8 g
of which sugar	35.5 g
Proteins	6.2 g
Fibers	7.9 g
Salt	0.03 g

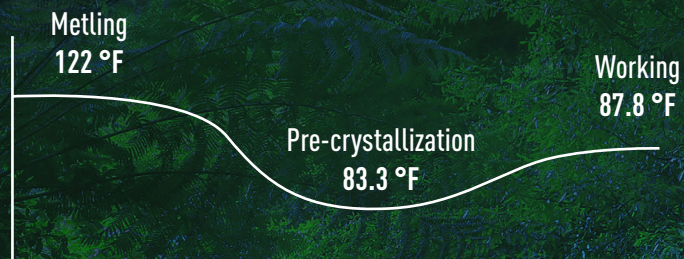
Fluidity	★★★★★
Humidity	+/- 1.31%
Unitary Weight	+/- 0.1 g
Raw product dimension	+/- Ø 6-7mm x 3mm Approx Ø 1/4" x 3/32"
Finesse	95% between 16-18 µm 2.5% < 16,5 µm 2.5% between 18-20 µm

APPLICATIONS :

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

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



Deremiens Chocolate Group
Voie d'Orval, 26 - 6810 Prouvy - Belgium

www.mayata.us