

# Chocolat

## MADAGASCAR

---

*Depuis 1940*

Single Origin

MULTI WORLD AWARD WINNERS

Seed-Tree-Cacao-Chocolat

Grown and Crafted in Origin

COUVERTURES & COCOA INGREDIENTS

*Fine, Fresh and Fair – Natural & Organic certified*



MADAGASCAR  
Depuis 1990

*Fine* LOW SUGAR **GLUTEN FREE**

*Crafted in Origin* **VEGAN**

NO ADDED SUGAR *Fresh* **ORGANIC**

NO VANILLA FLAVOUR ENHANCERS

**HIGH FIBRE**

*Grand Cru de Sambirano terroir*

NO CHEMICAL PROCESSING

**PURE HIGH FLAVANOLS**

*Criollo-Trinitario Cacaco*

**FRUITY NOT BITTER**

**VEGETARIAN** NO ALKALISATION

*Tree to Chocolate* BEAN TO BAR

*Natural Cocoa Butter*

NO DEODOURISATION

LOW GI *Fair* **SUSTAINABLE**

**TRACEABLE ETHICAL**

**RAISE TRADE** *Award Winning*



# TREE TO CHOCOLAT OF MADAGASCAR

## COUVERTURES, BAKING & RETAIL

*Fine, Fresh & Fair*



Easy Melt & Temper  
Fresher Longer  
1kg (100g x 10)

No weighing needed  
Melt 45-50°C  
Crystallisation temperature  
Dark 32-33°C  
Milk 30-31°C  
White, MILC® 28-29°C



Crafted by Chocolaterie Robert S.A, B.P 6211,  
101 Antananarivo, Madagascar T: + 44 161 298 1900

[www.chocolatmadagascar.com](http://www.chocolatmadagascar.com)





# Chocolat MADAGASCAR

*Depuis 1940*



GOLDEN BEAN WINNER  
ACADEMY OF CHOCOLATE

FINE SINGLE ORIGIN BAKING COUVERTURE

DARK CHOCOLATE 100% COCOA

*Grand Cru de Sambirano* e 1kg (10x100g)

COCOA	SUGAR ADDED	FIBRE	INGREDIENTS
100%	0%	HIGH	COCOA
85%	15%	HIGH	COCOA, CANE SUGAR,
70%	30%	HIGH	COCOA, CANE SUGAR, COCOA BUTTER, GMO FREE SUNFLOWER LECITHIN,
65%	35%	SOURCE OF FIBRE	COCOA, CANE SUGAR, COCOA BUTTER, GMO FREE SUNFLOWER LECITHIN,
EU >35%	<65%		





MG-BIO-154  
Agriculture non-UE



# Chocolat MADAGASCAR

*Depuis 1940*

**ORGANIC**

**FINE SINGLE ORIGIN BAKING COUVERTURE**

**DARK CHOCOLATE 100% COCOA**

*Grand Cru de Sambirano* € 1kg (10x100g)

COCOA	SUGAR ADDED	FIBRE	INGREDIENTS
100%	0%	HIGH	COCOA
85%	15%	HIGH	COCOA, NATURAL CANE SUGAR,
70%	30%	HIGH	COCOA, NATURAL CANE SUGAR, COCOA BUTTER
65%	35%	SOURCE OF FIBRE	COCOA, NATURAL CANE SUGAR, COCOA BUTTER,
EU >35%	<65%		







# Chocolat MADAGASCAR

*Depuis 1940*

FINE SINGLE ORIGIN BAKING COUVERTURE

MILK CHOCOLATE 50% COCOA

*Grand Cru de Sambirano* e 1kg (10x100g)

COCOA	SUGAR ADDED	FIBRE	INGREDIENTS
80%	6%	SOURCE OF	COCOA, COCOA BUTTER, MILK, CANE SUGAR
65%	8%	SOURCE OF	COCOA, COCOA BUTTER, MILK, CANE SUGAR
50%	23%		COCOA BUTTER, MILK, CANE SUGAR, COCOA, GMO FREE SUNFLOWER LECITHIN
40%	35%		CANE SUGAR, COCOA BUTTER, MILK, COCOA, GMO SUNFLOWER LECITHIN
EU >25%	<61%		





# Chocolat

## MADAGASCAR

*Depuis 1940*

FINE SINGLE ORIGIN BAKING COUVERTURE

WHITE GOLD CHOCOLATE 45% COCOA

*Grand Cru de Sambirano* e 1kg (10x100g)

COCOA	SUGAR ADDED	FIBRE	INGREDIENTS
45%	17%	0%	COCOA BUTTER, MILK, CANE SUGAR
37%	36%	0%	COCOA BUTTER, CANE SUGAR, MILK, GMO FREE SUNFLOWER LECITHIN
EU >20%	<66%		





# Chocolat

## MADAGASCAR

*Depuis 1940*

**VEGAN MILC®**

FINE SINGLE ORIGIN BAKING COUVERTURE

**CASHEW CHOCOLATE 65% COCOA**

Milk Chocolate Alternative e 1kg (10x100g)

COCOA	SUGAR ADDED	FIBRE	INGREDIENTS
65%	20%	SOURCE OF FIBRE	COCOA, COCOA BUTTER, CANE SUGAR, CASHEW NUTS
40%	34%		CANE SUGAR, COCOA BUTTER, CASHEW NUTS, COCOA
EU >25%	<61%		





## TEMPERING –for smooth, glossy coating/bars

*Chocolat*  
MADAGASCAR

*Depuis 1940*

PRODUCT	MELTING TEMP	CRYSTALISATION TEMP	USE AT/ MOULDING TEMP
DARK CHOCOLATE 65% - 100% COCOA	45°C	27°C	32-33°C
MILK CHOCOLATE 40%-80% COCOA	45°C	27°C	30-31°C
WHITE GOLD CHOCOLATE 37-45% COCOA	45°C	26°C	28-29°C
VEGAN MILC CASHEW CHOCOLATE 40%-65% COCOA	45°C	28°C	29°C

### TEMPERING MACHINE

SET MELTING TEMP 45°C  
SET CRYSTALISATION TEMPERATURE  
SET MOULDING TEMPERATURE

### MIXING LIQUID & SOLID FORM

MELT 4/5 TO 45°C (Microwave/Bain Marie)  
ADD 1/5 STIR UNTIL MOULDING TEMPERATURE

### MIXING LIQUID FORMS

MELT ALL TO 45°C (Microwave/Bain Marie)  
COOL 2/3 ON MARBLE TABLE TO CRYSTALISATION TEMPERATURE  
ADD REMAINING 1/3  
RAISE TO MOULDING TEMPERATURE







ORGANIC

*Chocolat*  
MADAGASCAR

---

*Depuis 1940*

# Cocoa Ingredients

*Grand Cru de Sambirano*

Cocoa Liquor (1.5Kg) – Natural/Organic/Kosher

Cocoa Nibs (10 Kg, 2.5 Kg, 500 g) – Natural/Organic/Kosher

Cocoa Powder (1kg) – Natural/Organic/Kosher





# Chocolat

## MADAGASCAR

Depuis 1940

SINGLE ORIGIN

*Fine Natural  
Cocoa Butter*

*Grand Cru de Sambirano*

e 1kg



MG-BIO-154  
Agriculture non-UE



# Chocolat

## MADAGASCAR

Depuis 1940

ORGANIC  
SINGLE ORIGIN

*Fine Natural  
Cocoa Butter*

*Grand Cru de Sambirano*

e 1kg



Kosher certified 2020



Freshly roasted fine cacao,  
enrobed with fine dark chocolate (70% or 100%)  
dusted with natural cocoa powder.

Low sugar, high fibre  
Natural or Organic  
1kg net



# Chocolat

## MADAGASCAR

*Depuis 1940*





# NUTRIENTS in COCOA



*Chocolat*  
MADAGASCAR

*Depuis 1940*

NUTRIENT /100g	ROASTED COCOA BEAN	ROASTED NIB/ COCOA MASS	COCOA BUTTER	COCOA POWDER
ENERGY	519 kcal	596kcal	884kcal	379kcal
FAT	36g	48-52g	100g <i>Saturated 61g</i> <i>Mono 34g</i> <i>Poly 4g</i>	11g
CARBOHYDRATE	25g	21g	0g	36g
OF SUGARS	0.9g	0.5g	0g	1.5g
PROTEIN	14.6g	14.4g	0g	24g
FIBRE	17.5g	11g	0g	19.6g
SALT	<0.025g	<0.025g	<0.025g	<0.025g

**NO ADDED SUGAR**

**LOW SUGAR**  
**<5g/100g**

**HIGH FIBRE**  
**>6g/100g**

**HIGH PROTEIN**  
**>20% Kcal**

**VERY LOW SALT**  
**<0.1g**



ORGANIC

# Chocolat

## MADAGASCAR

---

*Depuis 1940*

Twitter/chocmadagascar  
Instagram/ chocmadagascar  
Facebook/chocolatmadagascar

[www.chocolatmadagascar.com](http://www.chocolatmadagascar.com)