

Single Origin

MULTI WORLD AWARD WINNERS
Seed-Tree-Cacao-Chocolat
Grown and Crafted in Origin

COUVERTURES & COCOA INGREDIENTS







Fine LOW SUGAR GLUTEN FREE

Crafted in Origin VEGAN

NO ADDED SUGAR Fresh ORGANIC

NO VANILLA FLAVOUR ENHANCERS

HIGH FIBRE

Grand Gru de Sambirano terroir NO CHEMICAL PROCESSING PURE HIGH FLAVANOLS

Criollo-Trinitario Gacaco

FRUITY NOT BITTER

VEGETARIAN NO ALKALISATION

Tree to Chocolate BEAN TO BAR

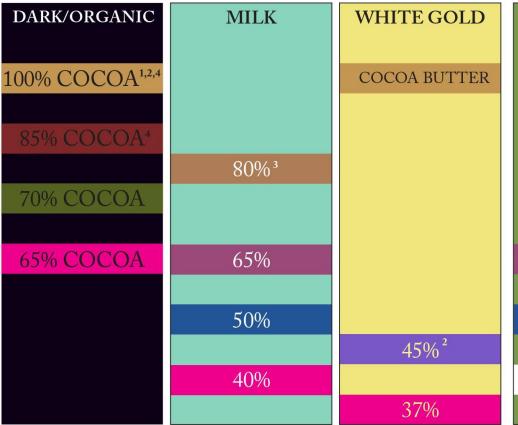
Natural Gocoa Butter

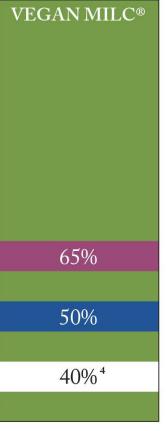
NO DEODOURISATION
LOW GI Fair SUSTAINABLE

RAISETRADE Award Winning

TREE TO CHOCOLAT OF MADAGASCAR COUVERTURES, BAKING & RETAIL

Fine, Fresh & Fair









ORGANIC



















Chocolat

MADAGASCAR

Depuis 1940



GOLDEN BEAN WINNER ACADEMY OF CHOCOLATE

FINE SINGLE ORIGIN BAKING COUVERTURE

DARK CHOCOLATE 100% COCOA

Grand Cru de Sambirano

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%			









ORGANIC

FINE SINGLE ORIGIN BAKING COUVERTURE

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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

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FINE SINGLE ORIGIN BAKING COUVERTURE

MILK CHOCOLATE 50% COCOA

Grand Cru de Sambirano

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%		











FINE SINGLE ORIGIN BAKING COUVERTURE

WHITE GOLD CHOCOLATE 45% COCOA

Grand Cru de Sambirano 🖰 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

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VEGAN MILC®

FINE SINGLE ORIGIN BAKING COUVERTURE

CASHEW CHOCOLATE 65% COCOA

Milk Chocolate Alternative

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













PRODUCT	MELTING TEMP	CRYSTAL- ISATION 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 TEMPERTURE

MIXING LIQUID FORMS

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





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





SINGLE ORIGIN

Fine Natural Cocoa Butter

Grand Gru de Sambirano





e 1kg



Depuis 1940

ORGANIC SINGLE ORIGIN

Fine Natural Cocoa Butter

Grand Cru de Sambirano

e 1kg

Kosher certified 2020



NUTRIENTS in COCOA











NUTDIENT	DOACTED	DOACTED NUD!	COCOA PLITTER	COCOA DOWIDED
NUTRIENT /100g	ROASTED COCOA BEAN	ROASTED NIB/ COCOA MASS	COCOA BUTTER	COCOA POWDER
ENERGY	519 kcal	596kcal	884kcal	379kcal
FAT	36g	48-52g	100g Saturated 61g Mono 34g Poly 4g	11g
CARBOHYDRATE	25g	21g	Og	36g
OF SUGARS	0.9g	0.5g	Og	1.5g
PROTEIN	14.6g	14.4g	Og	24g
FIBRE	17.5g	11g	Og	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



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www.chocolatmadagascar.com