



HOW CHOCOLATE IS MADE

Ingredients & Characteristics of chocolate

Production process

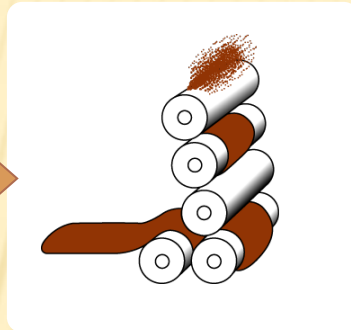
PRODUCTION PROCESS

Overview

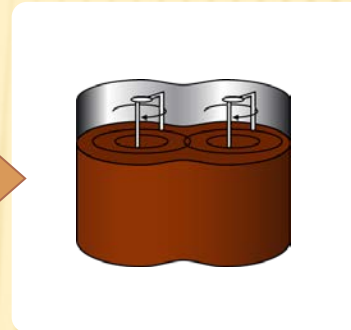
1. Blending



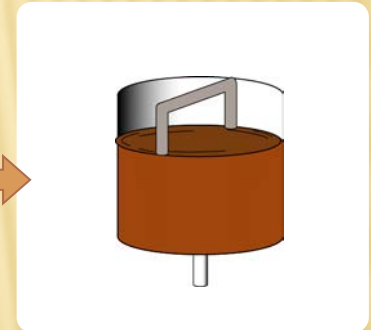
2. Grinding



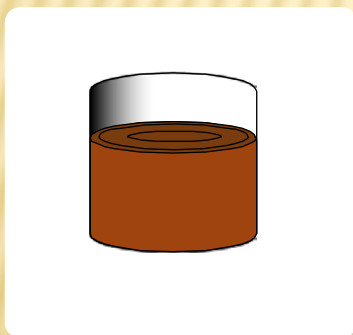
3. Conching



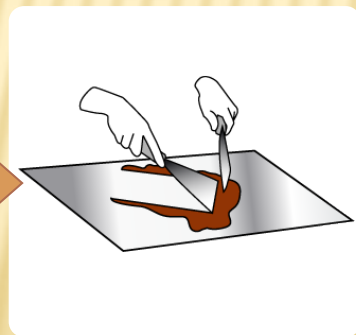
4. Mixing



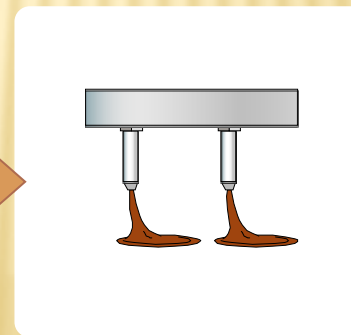
5. Storage



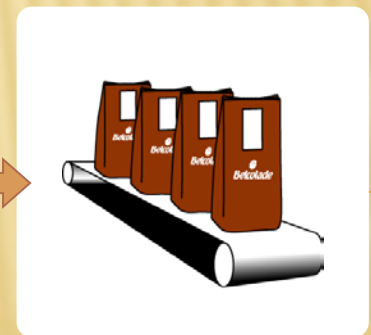
6. Tempering



7. Depositing



8. Packaging

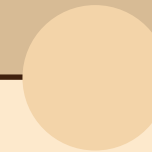
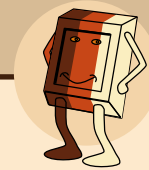
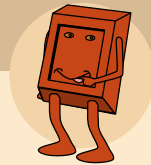


PRODUCTION PROCESS

Blending

| | Dark | Milk | White |
|--------------|---|---|---|
| Cocoa mass |  |  | |
| Cocoa butter |  |  |  |
| Sugar |  |  |  |
| Milk powder | |  |  |

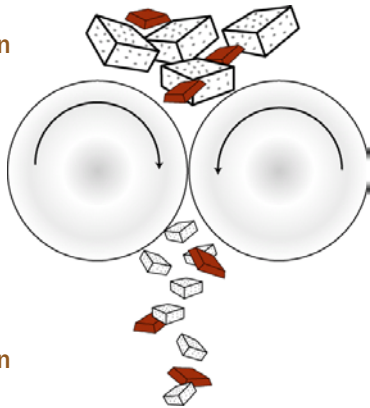
Blending



PRODUCTION PROCESS

Pre-grinding: first step

500 micron



150 micron

bring all dry solids,
especially sugar,
to the same particle
size

Blending

Grinding in 2 steps



PRODUCTION PROCESS

Grinding: second step

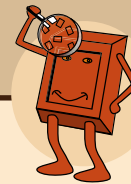


Parameters

Pressure
Temperature
Direction
and velocity of
the rollers

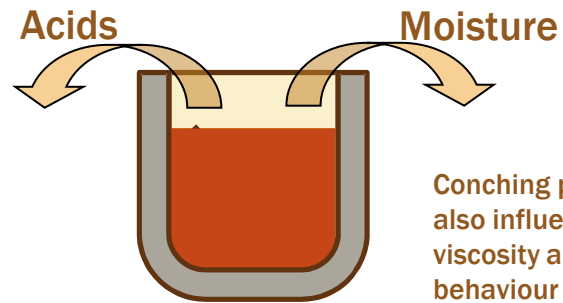
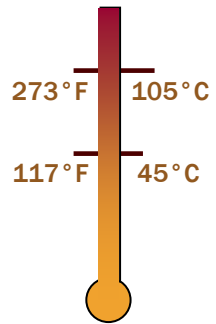
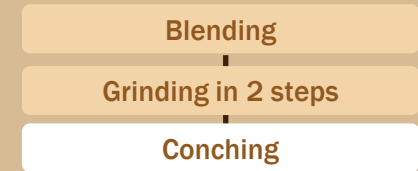
Blending

Grinding in 2 steps

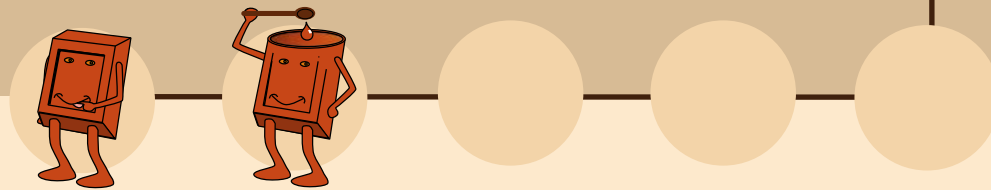


PRODUCTION PROCESS

Conching



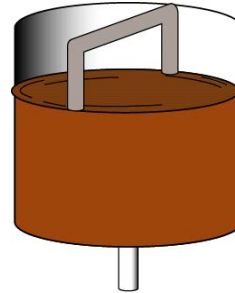
Conching process also influences viscosity and fat behaviour



PRODUCTION PROCESS

Mixing

Viscosity optimization by addition of cocoa butter



Blending

Grinding in 2 steps

Conching

Mixing

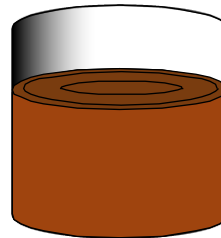


PRODUCTION PROCESS

Liquid storage

Temperature 45° C

Can be shipped to customer or depositing department



Blending

Grinding in 2 steps

Conching

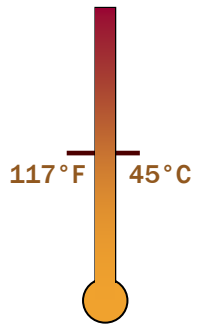
Mixing

Liquid storage



PRODUCTION PROCESS

Liquid transport



Blending

Grinding in 2 steps

Conching

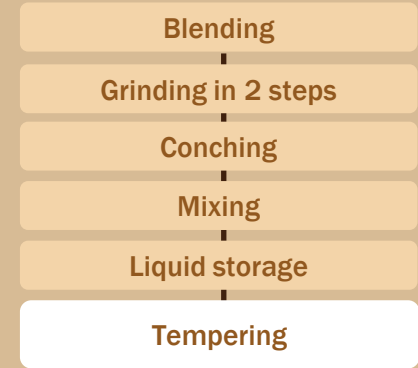
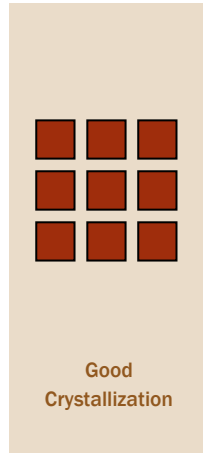
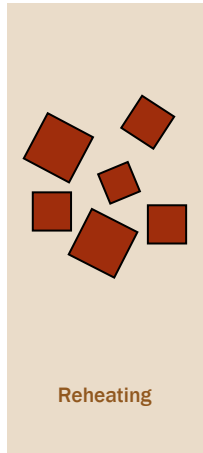
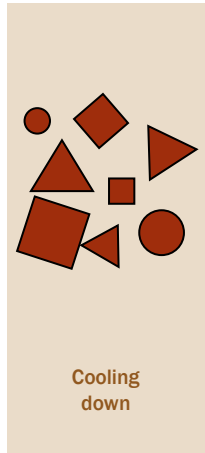
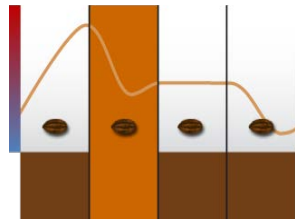
Mixing

Liquid storage



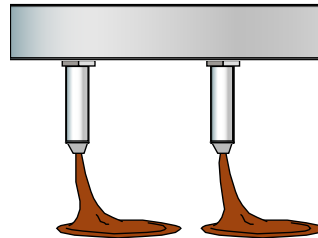
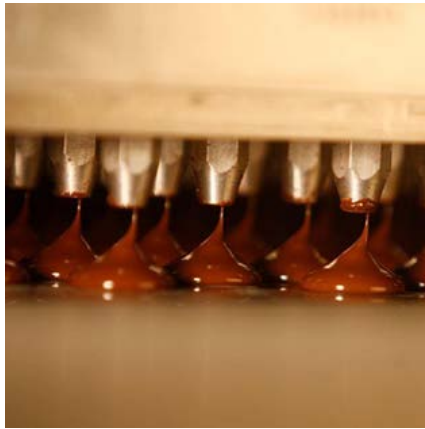
PRODUCTION PROCESS

Tempering



PRODUCTION PROCESS

Depositing/Moulding



Blending

Grinding in 2 steps

Conching

Mixing

Liquid storage

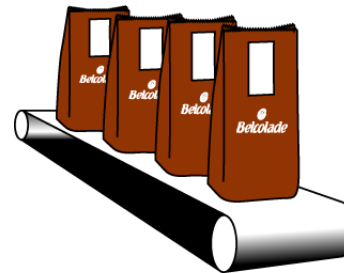
Tempering

Depositing/Moulding



PRODUCTION PROCESS

Fully automated packaging line



Blending

Grinding in 2 steps

Conching

Mixing

Liquid storage

Tempering

Depositing/Moulding

Fully automated
packaging line



PRODUCTION PROCESS

Solid storage



Blending

Grinding in 2 steps

Conching

Mixing

Liquid storage

Tempering

Depositing/Moulding

Fully automated
packaging line



PRODUCTION PROCESS

Solid transport



Blending

Grinding in 2 steps

Conching

Mixing

Liquid storage

Tempering

Depositing/Moulding

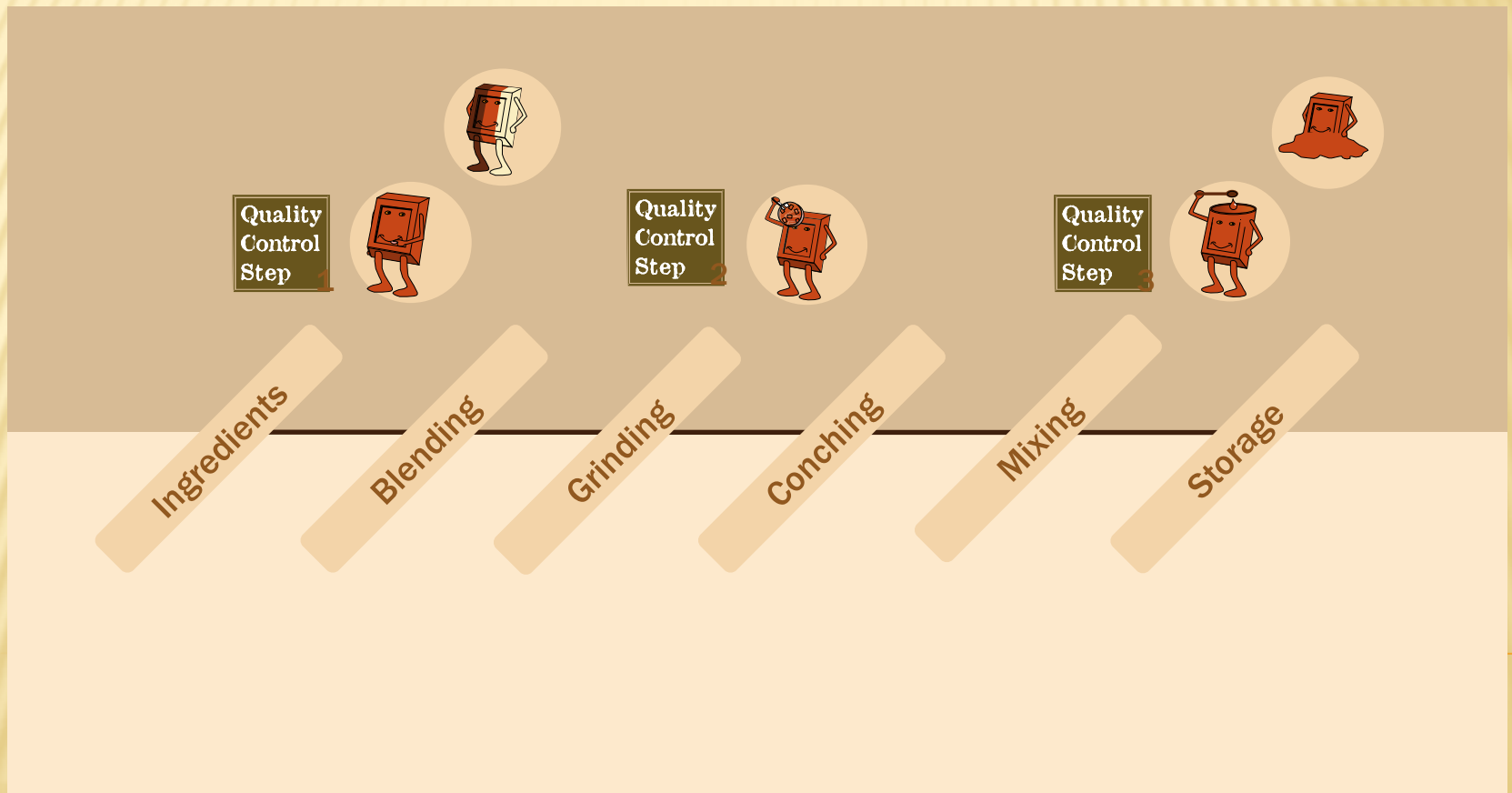
Fully automated
packaging line





PRODUCTION PROCESS

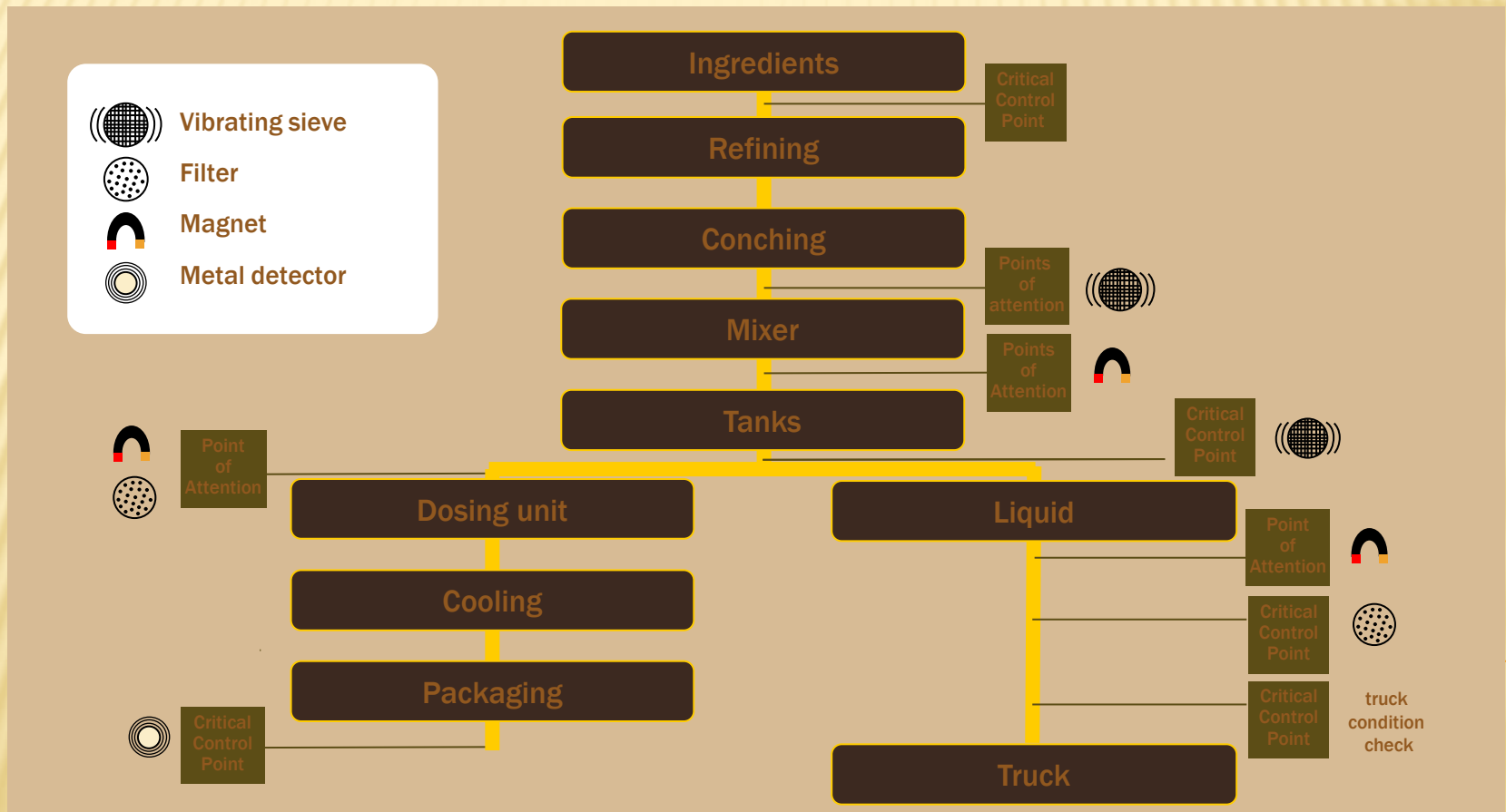
Crucial quality control steps





PRODUCTION PROCESS

Critical control points





ORIGINS RANGE



ORIGIN CHOCOLATE: AN ORIGINAL APPROACH!

- How would you **describe** the taste of chocolate?

➤ **TASTE** is for primordial

THE FLAVOUR OF CHOCOLATE

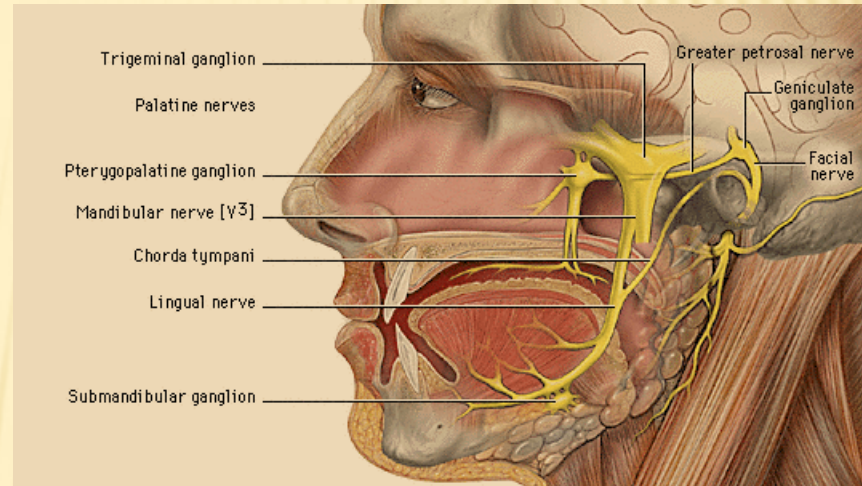
Taste and aroma

- **Taste**

- sweet
- sour
- salty
- bitter
- umami

- **Aroma**

- nasal
- retro nasal



=> Flavour is a combination of taste and aroma



Need for a tool

- To create a **common language on taste**
To describe the rich flavour profile of chocolate
= dictionary of most representative flavours in chocolate
- To help **differentiating** through the creation of specific & unique new flavours
- To guide **creativity & selection**



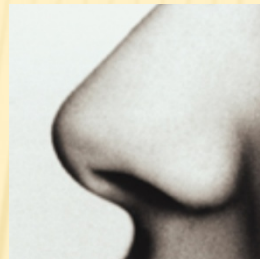


AROMA'S IN CHOCOLATE

- ✓ Chemical analysis



- ✓ Sensorial analysis



- ✓ The flavourist





CYRANO DE BERGERAC AS A SYMBOL

Cyrano de Bergerac is poetic, five-act romantic drama in verse, set in the reign of Louis XIII

The central character, Cyrano, is a famous swordsman, and an aspiring poet-lover known for his great nose

“ A great nose indicates a great man - / Genial, courteous, intellectual, / Virile, courageous." Because of his grotesquely large nose "that marches on / before me by a quarter of an hour, ”





CYRANO AROMA'S

... A tool to discover a complete new chocolate experience ...

SPICY

Cinnamon
Vanilla
Clove

ROASTED

Hazelnut
Coffee
Smoked
Caramel
Mokka

HERBAL

Flower
Tobacco
Honey

LACTIC

Cooked milk
Butter
Toffee



LES AROMES DU CHOCOLAT

WOODY/EARTHY

Earth
Whisky
Wood
Mushroom
Liquorice
Fresh Walnut

COCOA

Cocoa
Acid Cocoa
Roasted Cocoa

FRUITY

Dried figs
Citrus
Olives
Grapefruit
Raisin

The Cyrano Methodology to select only the best cocoas



Exclusive Collection - Dark



% of cocoa

Aroma's

1

2

3



CHOCOLATE
food pairing



CHOCOLATE FOODPAIRING... A NEW CREATIVE TOOL

The concept of Chocolate Foodpairing is intended to inspire creativity for new and exciting products that exceed consumer expectations for exceptional taste.



WHAT IS FOODPAIRING?

Foodpairing is a method for identifying what foods go well together.

The method was most famously applied by **Heston Blumenthal**, chef of The Fat Duck, and is based on the principal that foods combine well with one another when they have key flavour components in common.

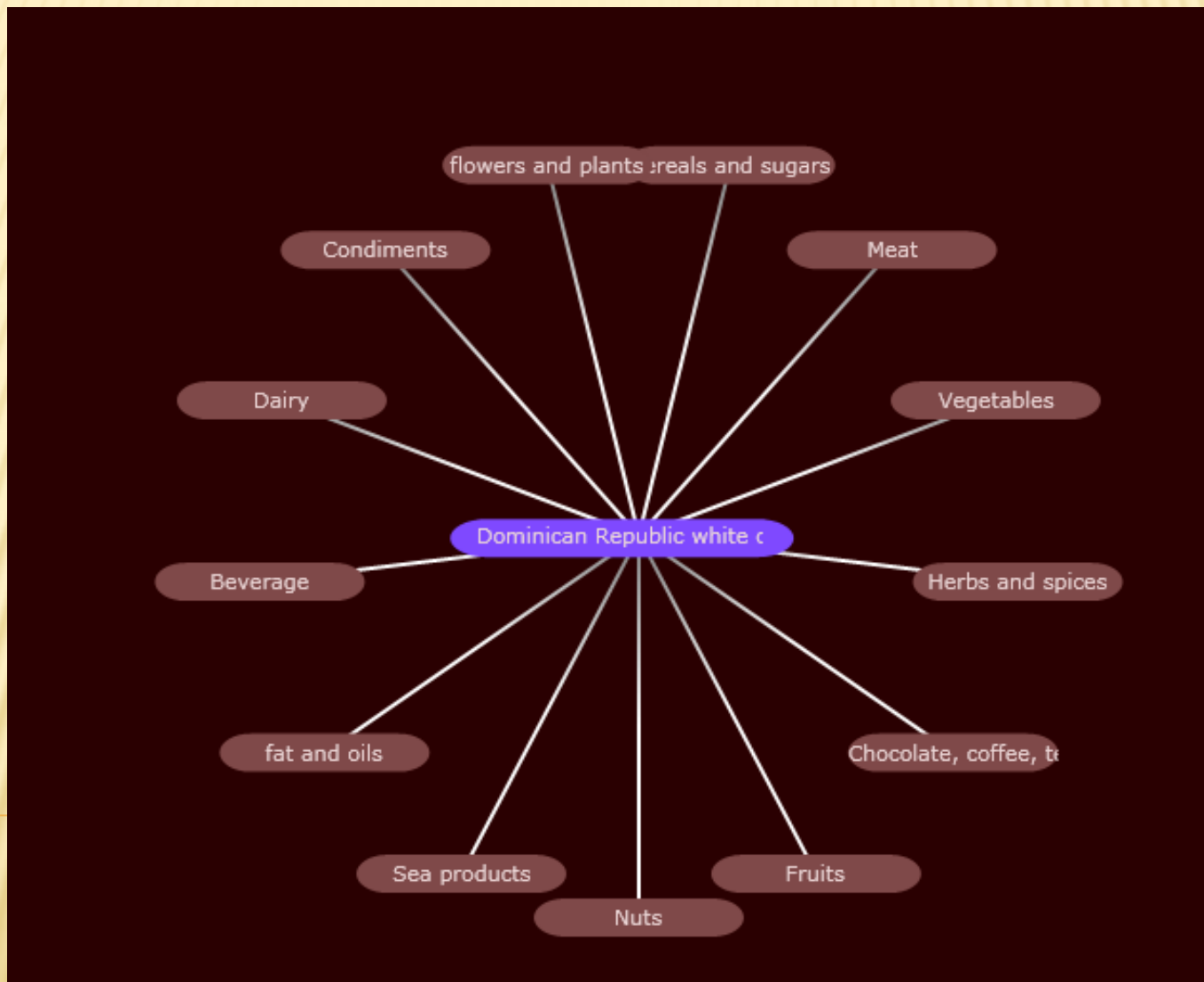


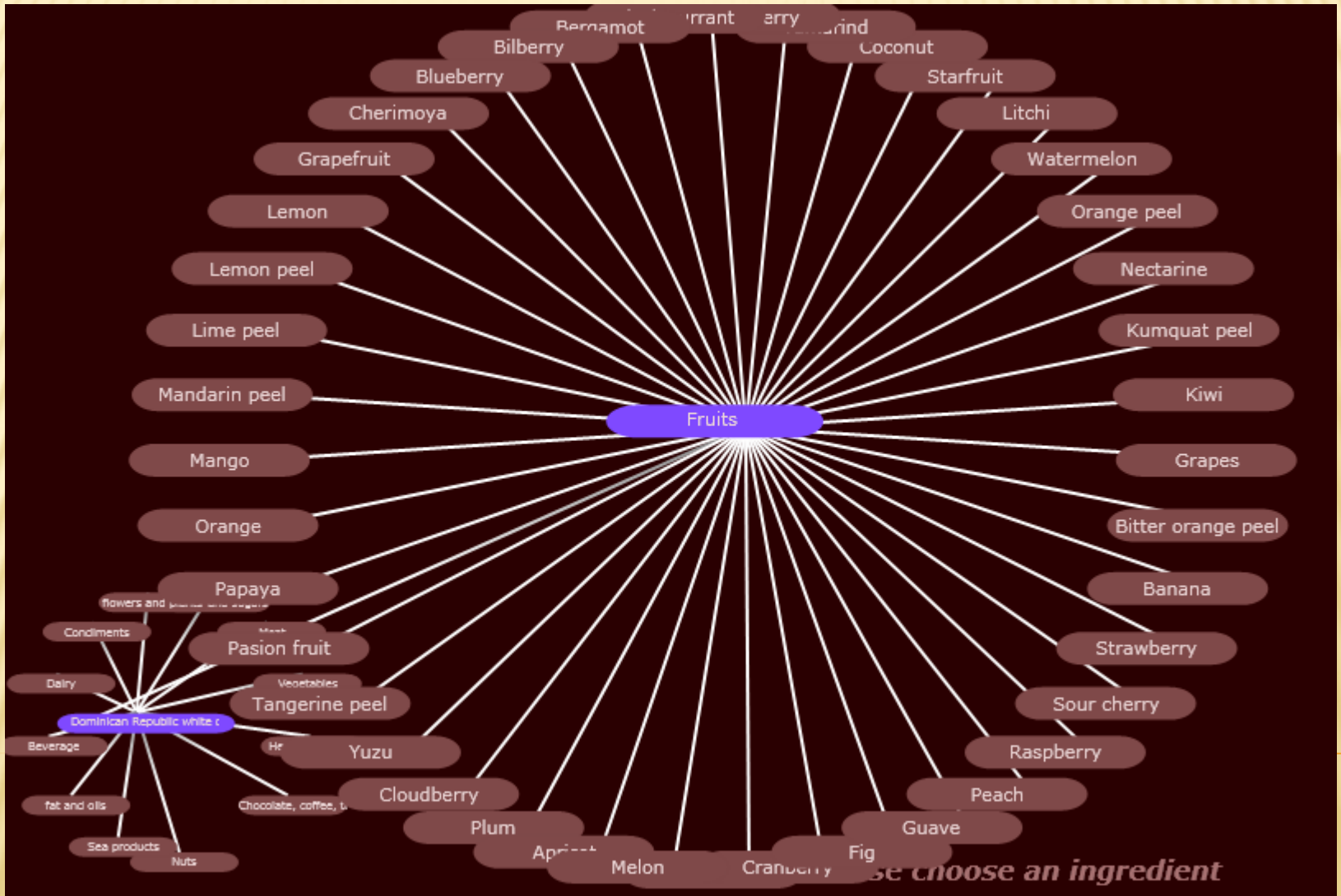
HOW DOES FOODPAIRING WORK?

Once the flavour components of a particular food are analysed, they are compared to a database of several hundred other foods & drinks and the results are represented graphically on a foodpairing tree.

The chosen food is placed at the centre of the tree and surrounded by the best matches, which are arranged by category such as dairy, herbs, fruit etc. The length of the branch from the centre to the category is not important, but within each category, the shorter the branch, the better the match to the chosen food.

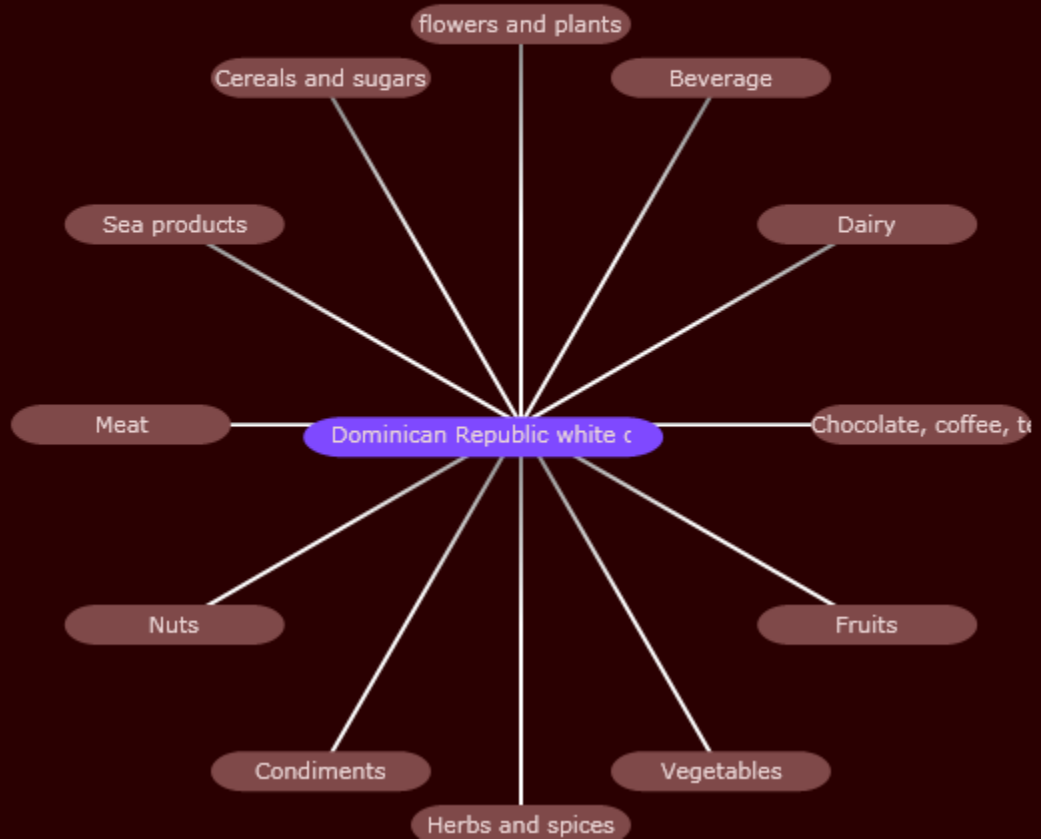


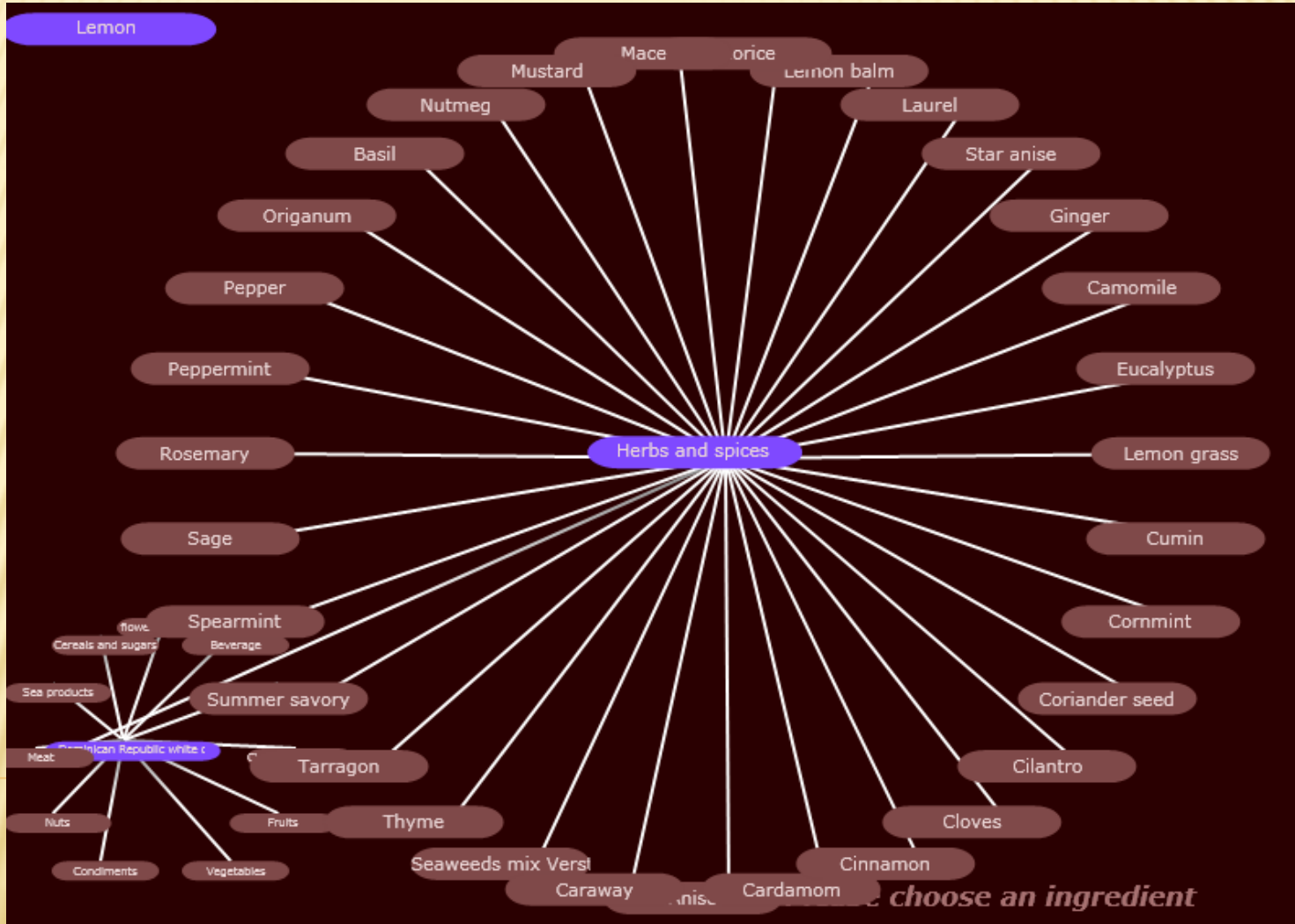






Lemon

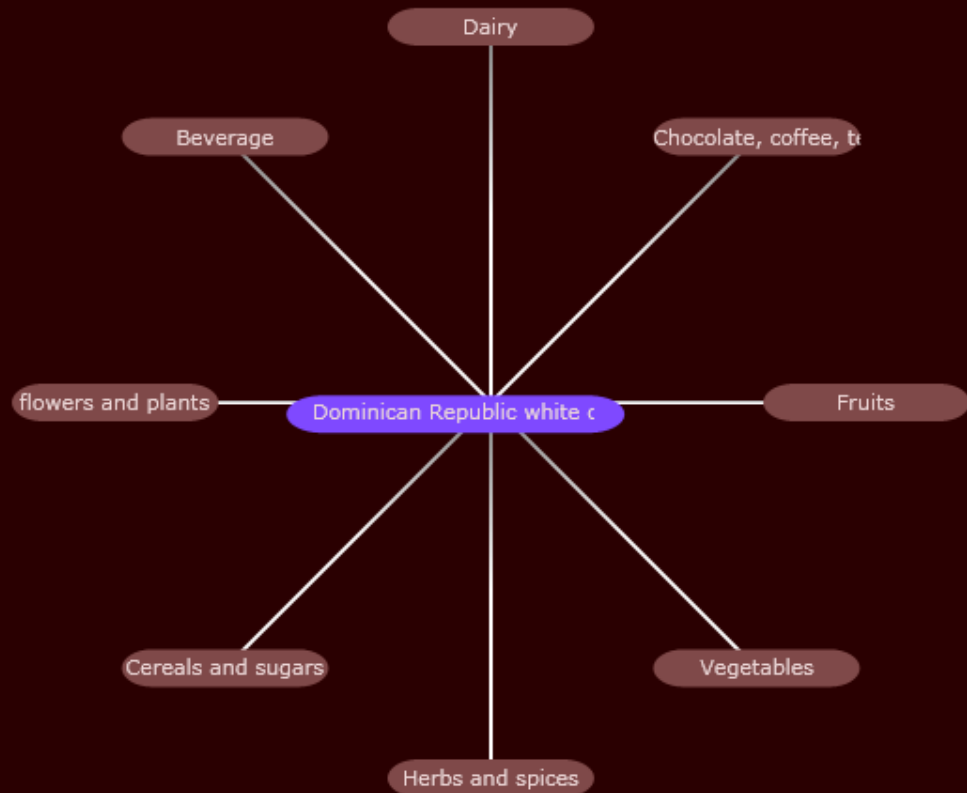




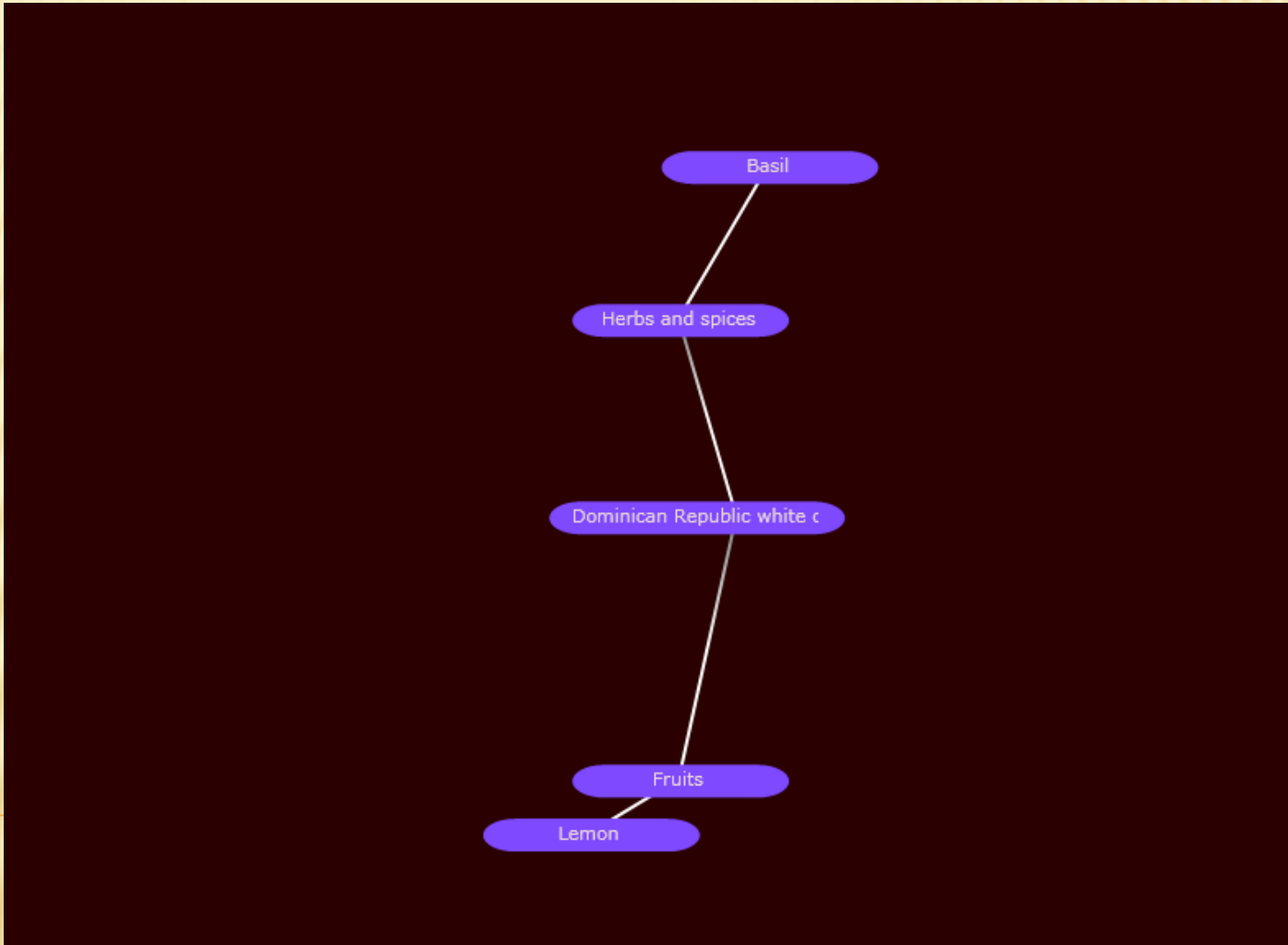


Lemon

Basil



Please choose a category



RECIPES CREATED BY MASTER CHOCOLATIERS

BLANC COLLECTION DOMINICAN REPUBLIC 31
LEMON WITH BASIL



First a selection of matching ingredients...



CHOCOLATE FOODPAIRING

How to use Foodpairing within the whole chocolate approach

Explain to customers in a simple way, how to work with Origins using the Cyrano & Foodpairing approach

Offer unique “create your own taste concept” to customers to help them differentiate and find their “optimal” chocolate taste

To check how it works, please visit:

www.chocolatefoodpairing.com

