

*Chocolate Creations  
"Hand Crafted"*



**Swiss Chalet**  
FINE FOODS

LA ROSE NOIRE™

Gérard  
Dubois



# From Cacao Beans to Chocolate Creations



## 1. SEEDING

Fine cocoa trees can produce quality pods, which come from sowing of good seeds selection.



## 2. GRAFTING

A strong branch of the mother tree will be grafted onto the trunk of the new tree in order for the young cocoa tree to have the same productivity as the mother tree.



## 3. NURSERY

Plants should be shaded (40-50% sunshine) and watered daily.



## 4. COCOA TREES

Cocoa trees will produce approx. 80 pods, twice a year. A tree normally becomes productive after three years and will live for 30 to 40 years in plantation.



## 9. FERMENTATION (6<sup>th</sup> DAY)

Fermentation takes place in wooden boxes for 6 days with the beans being covered by banana leaves. The beans turn from white to purple at the beginning and turn brownish red when they are fully fermented.



## 10. QUALITY CUT TEST

During the cut test, the beans are selected and analyzed to check the extent of fermentation, presence of defaults (mold, insect etc) and smell (foreign odor).



## 11. SUN DRYING

Sun drying is the best way to dry the beans which should be stirred every hour, up to 7 days. LRN beans are spread out and covered by a canvas at night.



## 12. ROASTING

LRN Beans are roasted for 120 mins at 120 °C to bring out the chocolate flavor and color. The temperature, time and degree of moisture involved in roasting depend on the type of beans used and the sort of chocolate or product required from the process.



# 69% Single Origin Couverture



## 5. HARVESTING

Harvesting begins when cocoa pods change color, red pods turning orange, and green pods turning yellow. Harvesting should be carried out carefully without damaging the flowers which will produce the next harvest.



## 6. POD BREAKING

After the storing period, farmers cut the pods in half using a machete, to get the pulps and beans.



## 7. FERMENTATION

It is much better to ferment the beans in boxes with holes at the bottom, allowing the juices to drip out from the boxes.



## 8. FERMENTATION (3<sup>rd</sup> DAY)

After three days, the beans are stirred and transferred to another box.



## 13. CRACKING AND WINNOWING

A winnowing machine is used to remove the shells from the beans to leave just the cocoa nibs.



## 14. CONCHING

The next process is conching which is a smoothing process. For LRN beans, conching time is 48 hours to develop the flavor and texture of the couverture. Speed, duration and temperature of conching will affect the flavor.



## 15. TEMPERING

The couverture is then tempered, passing through a process of melting, cooling and reheating. This prevents the chocolate from having discoloration and fat bloom.



## 16. MOULDING

Tempered couverture is molded into various shapes and sizes, forming innovative chocolate creations.



Learn more about

*Our Chocolate*  
in this video.

# Chocolate Universe



Available in Dark and White Chocolate.



## 45 Large Globe

20-23 g / 0.71-0.81 oz. /pc.  
9 pcs. / tray, 5 trays / box  
H: 40 mm, 1.57 in  
Ø: 80 mm, 3.15 in  
Item: 8967011



## 120 Small Globe

6-8 g / 0.21-0.28 oz. /pc.  
20 pcs. / tray, 6 trays / box  
H: 25 mm, 0.98 in  
Ø: 50 mm, 1.97 in  
Item: 8967006



## 45 Large Moon

16-19 g / 0.56-0.67 oz. /pc.  
9 pcs. / tray, 5 trays / box  
H: 40 mm, 1.57 in  
Ø: 80 mm, 3.15 in  
Item: 8967004



## 120 Small Moon

4-6 g / 0.14-0.21 oz. /pc.  
20 pcs. / tray, 6 trays / box  
H: 25 mm, 0.98 in  
Ø: 50 mm, 1.97 in  
Item: 8967008







Learn more about the  
*Chocolate Creations*  
in this video.



### 45 Large Galaxy

13-16 g / 0.46-0.56 oz. /pc.  
9 pcs. / tray, 5 trays / box  
H: 40 mm, 1.57 in  
Ø: 80 mm, 3.15 in  
Item: 8967005



### 120 Small Galaxy

4-6 g / 0.14-0.21 oz. /pc.  
20 pcs. / tray, 6 trays / box  
H: 25 mm, 0.98 in  
Ø: 50 mm, 1.97 in  
Item: 8967007



### 45 Large Crater

12-15 g / 0.42-0.53 oz. /pc.  
9 pcs. / tray, 5 trays / box  
H: 40 mm, 1.57 in  
Ø: 80 mm, 3.15 in  
Item: 8967009



### 120 Small Crater

4-6 g / 0.14-0.21 oz. /pc.  
20 pcs. / tray, 6 trays / box  
H: 25 mm, 0.98 in  
Ø: 50 mm, 1.97 in  
Item: 8967010



# Single Origin Chocolate Shells



Available in Dark and White Chocolate.



## 54 8cm Chocolate Shell

16-18 g / 0.56-0.63 oz. /pc.  
9 pcs. / tray, 6 trays / box  
H: 17 mm, 0.67 in  
Ø: 80 mm, 3.15 in

Item: 8010024



## 65 7cm Chocolate Shell

13-15 g / 0.46-0.53 oz. /pc.  
13 pcs. / tray, 5 trays / box  
H: 19 mm, 0.75 in  
Ø: 70 mm, 2.76 in

Item: 8010023



## 100 Medium Round

9-10 g / 0.32-0.35 oz. /pc.  
20 pcs. / tray, 5 trays / box  
H: 16 mm, 0.63 in  
Ø: 57 mm, 2.24 in

Item: 8010003



## 180 Slim Medium Round

6-7 g / 0.21-0.25 oz. /pc.  
20 pcs. / tray, 9 trays / box  
H: 10 mm, 0.39 in  
Ø: 55 mm, 2.17 in

Item: 8010009



## 378 Slim Mini Round

2.5-3.5 g / 0.09-0.12 oz. /pc.  
42 pcs. / tray, 9 trays / box  
H: 10 mm, 0.39 in  
Ø: 35 mm, 1.38 in

Item: 8010007







**125 Small Round**

7-8 g / 0.25-0.28 oz. /pc.  
 25 pcs. / tray, 5 trays / box  
 H: 19 mm, 0.75 in  
 Ø: 48 mm, 1.89 in  
 Item: 8010002

**210 Mini Round**

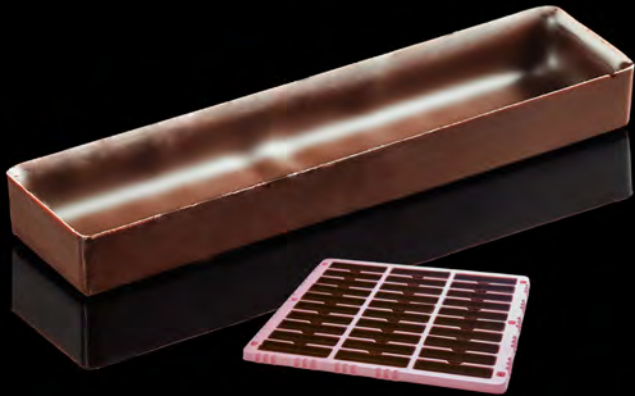
4-5 g / 0.14-0.18 oz. /pc.  
 42 pcs. / tray, 5 trays / box  
 H: 19 mm, 0.75 in  
 Ø: 33 mm, 1.30 in  
 Item: 8010001

**392 Extra Mini Round**

2-3 g / 0.07-0.11 oz. /pc.  
 56 pcs. / tray, 7 trays / box  
 H: 13 mm, 0.51 in  
 Ø: 29 mm, 1.14 in  
 Item: 8010006

**900 Micro Round**

1-1.5 g / 0.04-0.05 oz. /pc.  
 100 pcs. / tray, 9 trays / box  
 H: 10 mm, 0.39 in  
 Ø: 22 mm, 0.87 in  
 Item: 8010004



**270 Medium Rectangle**

5-6 g / 0.18-0.21 oz. /pc.  
 30 pcs. / tray, 9 trays / box  
 H: 10 mm, 0.39 in  
 L: 89 mm, 3.50 in  
 W: 21 mm, 0.83 in  
 Item: 8010010



**450 Slim Mini Rectangle**

2.5-3.5 g / 0.09-0.12 oz. /pc.  
 50 pcs. / tray, 9 trays / box  
 H: 10 mm, 0.39 in  
 L: 44 mm, 1.73 in  
 W: 21 mm, 0.83 in  
 Item: 8010008



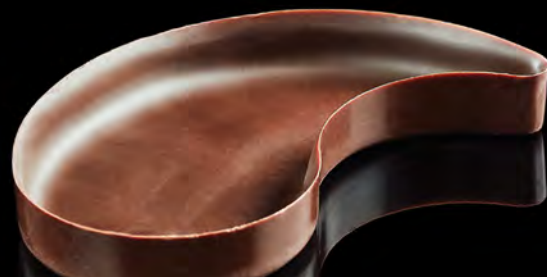
**648 Extra Mini Square**

1.5-2 g / 0.05-0.07 oz. /pc.  
 72 pcs. / tray, 9 trays / box  
 H: 10 mm, 0.39 in  
 L: 23 mm, 0.91 in  
 W: 23 mm, 0.91 in  
 Item: 8010005



**324 Wave**

2.5-3.5 g / 0.09-0.12 oz. /pc.  
 36 pcs. / tray, 9 trays / box  
 H: 10 mm, 0.39 in  
 L: 62 mm, 2.44 in  
 W: 24 mm, 0.94 in  
 Item: 8010011



**162 Yin Yang**

6-7 g / 0.21-0.25 oz. /pc.  
 18 pcs. / tray, 9 trays / box  
 H: 10 mm, 0.38 in  
 L: 76 mm, 3.00 in  
 W: 48 mm, 1.89 in  
 Item: 8010012



# Chocolate Curls



## Dark Chocolate Curls

300-320 g / 10.58-11.29 oz. /tray  
4 trays / box  
Item: 8010030



## Pink Chocolate Curls

300-320 g / 10.58-11.29 oz. /tray  
4 trays / box  
Item: 8010027



## White Chocolate Curls

300-320 g / 10.58-11.29 oz. /tray  
4 trays / box  
Item: 8010031



## Orange Chocolate Curls

300-320 g / 10.58-11.29 oz. /tray 4  
trays / box  
Item: 8010026



## Milk Chocolate Curls

300-320 g / 10.58-11.29 oz. /tray  
4 trays / box  
Item: 8010030



## Green Chocolate Curls

300-320 g / 10.58-11.29 oz. /tray  
4 trays / box  
Item: 8010028





# Chocolate Discs

Available in Dark and White Chocolate.



## 432 Assorted Chocolate Discs

2-3 g / 0.07-0.11 oz. /pc.  
36 pcs. / tray, 12 trays / box  
Ø: 44 mm, 1.73 in

Item: 8010022



# Artistic Chocolate Leaves

Available in Dark and White Chocolate.



## 72 Oak Leaf

2-3 g / 0.07-0.11 oz. /pc.  
L: 61 mm, 2.40 in  
W: 30.85 mm, 1.21 in



## 72 Canadian Maple Leaf

2-3 g / 0.07-0.11 oz. /pc.  
L: 41 mm, 1.61 in  
W: 40 mm, 1.57 in



## 72 Mint Leaf

2-3 g / 0.07-0.11 oz. /pc.  
L: 47.7 mm, 1.88 in  
W: 25.9 mm, 1.02 in



## 72 Holly Leaf

2-3 g / 0.07-0.11 oz. /pc.  
L: 51 mm, 2.01 in  
W: 26.8 mm, 1.06 in



## 72 Liquidambar Leaf

2-3 g / 0.07-0.11 oz. /pc.  
L: 45 mm, 1.78 in  
W: 49 mm, 1.93 in



## 72 Birch Leaf

2-3 g / 0.07-0.11 oz. /pc.  
L: 51 mm, 2.01 in  
W: 34.75 mm, 1.37 in



## 432 Assorted Artistic Chocolate Leaves

36 pcs. / tray, 12 trays / box  
Item: 8010104





# Chocolate Comet



## 32 Dark Chocolate Comet

11-15 g / 0.39-0.53 oz. /pc.  
32 pcs. / set, 1 set / box  
H: 100 mm, 3.94 in  
Ø: 48 mm, 1.89 in  
Item: 8010021



# La Rose

*Available in Medium and Mini size.*



## 40 Medium La Rose

15-18 g / 0.53-0.63 oz. /pc.  
10 pcs. / tray, 4 trays / box  
Ø: 60 mm, 2.36 in

Item: 8010020



## 84 Mini La Rose

5-8 g / 0.18-0.28 oz. /pc.  
28 pcs. / tray, 3 trays / box  
Ø: 43 mm, 1.69 in

Item: 8010025



