



*“Single Origin”  
Chocolate Shells*



**Swiss Chalet**  
FINE FOODS

**LA ROSE NOIRE**  
Gérard  
Dubois  
**RE**  
TM

# Chocolate Shell

## Chocolate Shell, Mini Round

4-5g/ 0.14-0.18oz./pc.  
42 pcs/tray, 5 trays/box 210 pcs  
H: 19mm, 0.75in  
Ø: 33mm, 1.30in  
Item: 10001



## Chocolate Shell, Small Round

7-8g/ 0.25-0.28oz./pc.  
25 pcs/tray, 5 trays/box 125 pcs  
H: 19mm, 0.75in  
Ø: 48mm, 1.89in  
Item: 10002



## Chocolate Shell, Medium Round

9-10g/ 0.32-0.35oz./pc.  
20 pcs/tray, 5 trays/box 100 pcs  
H: 16mm, 0.63in  
Ø: 57mm, 2.24in  
Item: 10003



\* Size and weight are approximate and should be used as a reference only

\* Shelf life: 24 months frozen (-18 °C /-0.4 °F)

# Chocolate Shell Hand Painted

## Chocolate Shell Hand Painted, Mini Round

4-5g/ 0.14-0.18oz./pc.  
42 pcs/tray, 5 trays/box 210 pcs  
H: 19mm, 0.75in  
Ø: 33mm, 1.30in  
Item: 10101



## Chocolate Shell Hand Painted, Small Round

7-8g/ 0.25-0.28oz./pc.  
25 pcs/tray, 5 trays/box 125 pcs  
H: 19mm, 0.75in  
Ø: 48mm, 1.89in  
Item: 10102



## Chocolate Shell Hand Painted, Medium Round

9-10g/ 0.32-0.35oz./pc.  
20 pcs/tray, 5 trays/box 100 pcs  
H: 16mm, 0.63in  
Ø: 57mm, 2.24in  
Item: 10103



\* Size and weight are approximate and should be used as a reference only

\* Shelf life: 24 months frozen (-18 °C /-0.4 °F)

# Chocolate Shell with Flakes

## Chocolate Shell with Flakes, Mini Round

5-6g/ 0.18-0.21 oz./pc

42 pcs/tray, 4 trays/box 168 pcs

H: 19mm, 0.75in

Ø: 33mm, 1.30in

Item: 10201



## Chocolate Shell with Flakes, Small Round

8-9g/ 0.28-0.32 oz./pc

25 pcs/tray, 4 trays/box 100 pcs

H: 19mm, 0.75in

Ø: 48mm, 1.89in

Item: 10202



## Chocolate Shell with Flakes, Medium Round

11-12g/ 0.39-0.42oz./pc.

20 pcs/tray, 4 trays/box 80 pcs

H: 16mm, 0.63in

Ø: 57mm, 2.24in

Item: 10203



\* Size and weight are approximate and should be used as a reference only

\* Shelf life: 24 months frozen (-18 °C /-0.4 °F)

# Cacao-Trace

## Cacao-Trace – Improving lives by improving practices

Cacao-Trace directly answers the need for a more sustainable and transparent cocoa supply chain with its holistic initiatives that are designed to improve the lives and practices of cocoa farmers. It aims to empower farmers in elevating their skills to become even more productive and sustainable, ensuring that chocolate will be enjoyed for generations to come. It also assures chocolate producers and consumers alike on the quality of the cocoa beans as it continuous improvement is embedded into its program and validated through independent, third-party audits from time to time.

## Empowering cocoa farmers through education & training

Education and training are mainly Cacao-Trace's activities, with technical support and coaching which help cocoa farmers increase not only their yields but the quality of their beans as well. Cacao-Trace builds upon empowering cocoa farmers to obtain the highest possible income and manage their plantations with greater autonomy.

## Adding cocoa quality into the sustainability formula

Similar to other sustainability programs, Cacao-Trace contributes to a sustainable supply chain through best holistic approaches with a mark of quality. Cacao-Trace teams work closely with farmers to ensure superior quality of beans, which in a way allows farmers to focus more time on caring for their plantation and improve their skills. As farmers deliver better yields, chocolate producers are assured of higher quality beans, which is a "win-win" situation for both parties.

## Seriously delicious chocolate from fermentation masters

The program's intense focus on post-harvest process and other factors enable Cacao-Trace chocolate to be different from the rest. As with wine-making, fermentation is an essential stage in developing the flavor potential of cocoa beans.

## An extra bonus when you buy Cacao-Trace chocolate

Buying Cacao-Trace chocolate products means supporting the long-term supply of chocolate while directly helping to improve the lives of poverty stricken farmers and their families.

## Building confidence through supply chain transparency & traceability

Controlled separation of Cacao-Trace cocoa from other cocoa beans throughout the supply chain all the way from harvesting through to processing – guarantees the physical traceability of all Cacao-Trace cocoa. Chocolate lovers and producers can be confident that every delivery of Cacao-Trace cocoa beans is validated and registered.



# From Cacao Bean...



## 1. SEEDING

If you want to have fine cocoa trees which produce a lot of big pods, you must choose carefully the seeds you are going to sow.



## 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

Should be shaded (40-50% Sunshine) and watered daily



## 4. COCOA TREES

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



## 5. HARVESTING

Harvesting begins when cacao pods change colours, red pods will turn orange, green pods to yellow. Harvesting should be carried out carefully without damaging the flowers which will produce the following harvest.



## 6. POD BREAKING

After the storing period, farmers cut the pods in halves with 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 to allow the juices running out of the boxes.



## 8. FERMENTATION (DAY 03)

After three days, the beans are stirred and removed to another box. Stacking the boxes on top of the other will make this work easier.



## 9. FERMENTATION (DAY 06)

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



# ...to Chocolate Shells.



## 10. DRYING

The best way for drying is sun drying with the beans being stirred every hour up to 7 days. LRN beans must be spread out and covered by a canvas and at night.



## 11. ROASTING

LRN Beans are roasted for 120 mins at 120 °C to bring out the chocolate Flavor and colour. 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.



## 12. QUALITY CUT TEST

During the Cut Test, the beans are selected and analysed following the extent of fermentation, presence of defaults (mold, insect etc) and smell (foreign odor).



## 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 kneading or smoothing process. For LRN beans, conching time is 48 hours for development of flavor and texture. The speed, duration and temperature of conching will affect the flavor.



## 15. TEMPERING

The mixture is then tempered or passed through a heating, cooling and reheating process. This prevents discolouration and fat bloom in the product by preventing certain crystalline formations of cocoa butter developing.

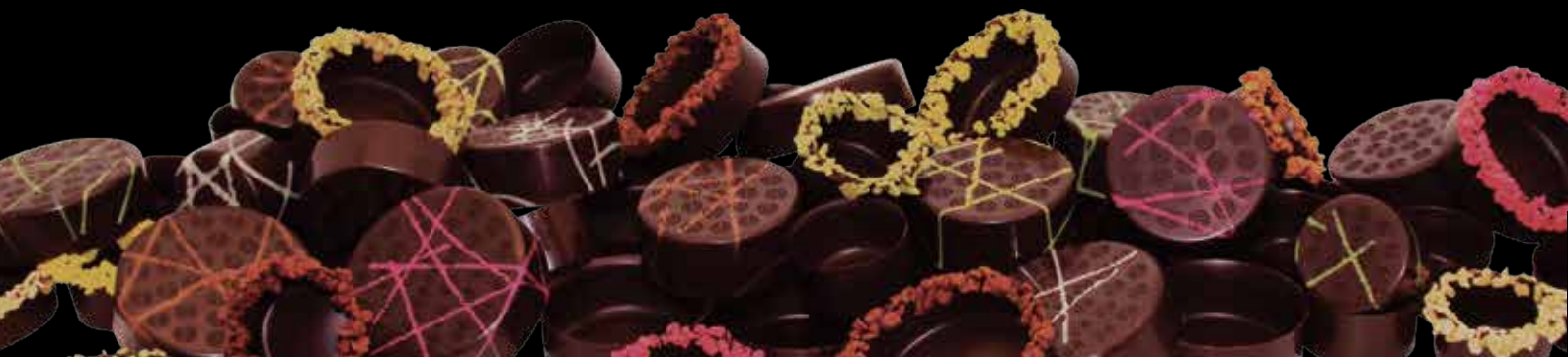


## 16. MOULDING

The mixture is then put into moulds or used for enrobing fillings and cooled in a cooling chamber.



## FINISHED PRODUCT





- **Beans:** Trinitario is the majority
- **Fermentation:** 6 days covered with banana leaves
- **Sun drying:** 7 days (depending on the humidity)
- **Roasting time:** 120 mins at 120 °C
- **Conching time:** 48 hours
- **Vanilla:** Only natural vanilla extract used
- **Tasting profile:** Nutty and floral with a strong chocolate flavor

