



Inspiring your creations™

## PLANTATION RANGE

# Madirofolo 65%

In the north of Madagascar, the **Madirofolo** plantation is located in the Sambriano Valley, and is daily managed by the **Jacques** family.

### PLANTATION LOCATION / CLIMATE :

Near the «southern border of the equatorial cocoa belt» the Madirofolo plantation is located in the Ambanja region, North-West of Madagascar.

In this region the climate is dominated by the South-eastern trade winds that originate from the Indian Ocean : the hot and rainy season runs from November to April, and the dry and cooler one from May to October.

### PLANTATION GPS COORDONATES:

13° 39' 07» S

48° 28' 06» E

**BEAN TYPE :** Trinitario

**PRODUCTION QUANTITY :** Country : 7000-9000mt

### BEAN FERMENTATION / DRYING TECHNIQUES :

Fermentation process is done over 6 days in wooden boxes.

Drying is exclusively done under the sun.

### DARK CHOCOLATE COUVERTURE PLANTATION

**65 %** min. cocoa / **38 %** fat

**FLUIDITY :** - ●●●●● +

**ALLERGENS :** Milk

**FORMAT :** Pistoles



### FLAVOUR PROFILE :

**Madirofolo** offers a specific millesime each year with a unique aromatic profile for a chocolate evolving over time.

Cultivated in an environnement surrounded by tamarind trees, this chocolate develops citrus, liquorice, woody and slightly bitter and acidic notes. Its floral and fruity notes give the final signature flavour to this unique chocolate.

### PAIRING INGREDIENTS :

Vanilla, Speculoos Saffron, Lime Caramel, Sherry Vinegar, Liquorice Kalamanzi, Kumbawa, Pink Grapefruit, White Chinese Tea, Pedro Ximenes Sherry.

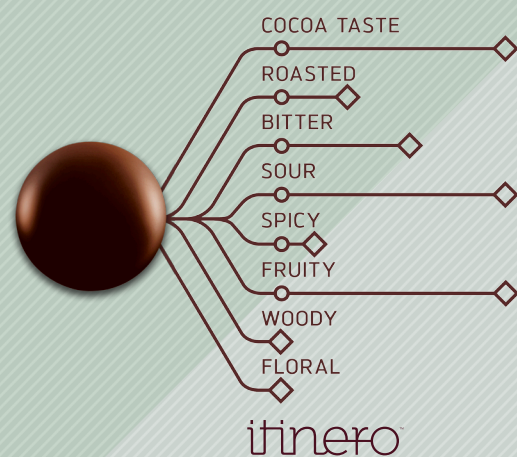
### APPLICATION TYPE :



Moulding

Bar

Coating







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PLANTATION RANGE

PRODUCT CODE CHD-Q65MADN-E1-U68	
CONDITIONNNG : UNIT	1kg
UNIT BAR CODE	3073416101361
DIMENSIONS H x L x l	290 x 160 x 85 mm
CONDITIONNNG : BOX	6 x 1kg
BOX BAR CODE	13073416101368
DIMENSIONS H x L x l	390 x 260 x 185 mm

PRODUCTION : Meulan, France

PACK WITH ZIP CLOSING

CERTIFICATION : KOSHER DAIRY, ORGANIC.



SHELF LIFE : 24 months

STORAGE CONDITION :  
All Cacao Barry® products are stored in warehouses with temperature control.



www.cacao-barry.com

www.cacao-barry.com/cacaocollective

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