# # COCOA # COLLECTION

# ROBERTET

# STORY TELLING

## DESCRIPTION

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# CO(OA #
COLLECTION

The cocoa tree is a small evergreen tree that grows naturally to a height of 12 to 15 meters, bears large and lanceolate leaves and produces small blossoms in clusters and fruits (pods).

At maturity, the fleshy fruit reaches approximately 30 centimeters in length and 300 to 500 grams in weight, and contains 40 to 50 ovoid seeds.

Cocoa pods are skillfully harvested from the tree, and the seeds (or beans) are removed. Seeds are fermented 5 to 7 days and sundried to bring out the cocoa flavor. Then, they are roasted and the shells are removed in order to collect the nibs.

The nibs are milled to create cocoa liquor that can be further processed into two different components: cocoa butter and cocoa powder. It can also be used directly as an ingredient in chocolate.

The cocoa liquor is pressed to extract the cocoa butter, leaving a solid mass called cocoa press cake. The cocoa butter is used in combination with cocoa liquor, sugar or milk powder to produce chocolate.

The cocoa press cake is broken and pulverized to form cocoa powder.



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# STORY TELLING

# HISTORY

Theobroma cacao is the Greek name of cocoa tree, given by Swedish botanist Carolus Linnaeus, which is now its official botanical name. The literal translation of Theobroma is 'Food of the Gods'.

Cacao, whose name comes from "cacahuatl" in the Nahuatl language, was traditionally used and cultivated by the Mesoamerican peoples, notably by the Olmecs, the Mayans and the Aztecs.

The most ancient traces of cocoa have been found in ceramics found in a Mokaya archaeological site of the Mexican state of Chiapas, Paso de la Amada, which provides evidence of traditional cocoa mixtures.

In Mesoamerican civilizations, cocoa was reserved for nobles and consumed in a mixture called "xocolatl" in Nahuatl (Aztec), which means 'bitter water'. The origin of chocolate possibly comes from this mixture made of cocoa paste diluted in water to which was added pepper and roucou (giving the reddish color). This mixture was beaten energetically to form thick foam on the surface.

Cocoa became a major part of the Mayan culture and religion. It also played an essential role as currency. After the Mayans, the Aztecs adopted a lot of the Toltec cultural and religious practices, such as worshipping the feathered god of cocoa Quetzalcoatl.

It was introduced in Europe by the Spaniards, and became a popular beverage by the mid-17th century. Cocoa was first consumed for medicinal purposes. Its use was mainly spread by the European elites in the form of a drink as well as in confectionaries.

Today, people around the world enjoy chocolate in thousands of different forms, consuming more than 3 million tons of cocoa beans annually.



# STORY TELLING

### Origin

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COLLECTION

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The cocoa tree is native of the Amazon basin and other tropical areas of South and Central America, and still grows wild in the equatorial forests. Its growing area has extended to the Caribbean and beyond. The trees grow well in humid tropical climates with regular rains and a short dry season.

Today, the cocoa tree is cultivated mainly in South and Central America (Brazil, Ecuador, Colombia), West Africa (Ivory Coast, Ghana, Nigeria, Cameroon) and Asia (Malaysia, Indonesia).

The three main cocoa varieties are Criollo, Forastero and Trinitario.

The Criollo tree is native to Central and South America as well as the Caribbean islands. Only 5% of the world's production is Criollo. Criollos are particularly difficult to grow, as they are extremely vulnerable to a variety of environmental threats. Considered to be the "prince of cocoas", Criollo is prized as an ingredient in the very finest of chocolates, and is well-known for it delicate and complex flavour.

The most commonly grown cocoa is Forastero. Forastero is mainly grown in Africa, Ecuador and Brazil and accounts for 80% of the world's cocoa supply. It is popular because it is much hardier and less susceptible to diseases, and has a much higher yield than the Criollo variety. Forastero cocoa is mainly used to give chocolate its full-bodied flavor. Forastero got its name from the Spanish who at first imported Criollo cocoa exclusively from Venezuela. They regarded Criollo as the original variety of cocoa, as opposed to the "foreign" Forastero variety from the Amazonas region.

Trinitario is a natural hybrid biological class resulting from cross-pollination. Trinitario combines the best of the two other main varieties: the hardiness and high yield of Forastero and the refined taste of Criollo. It is the predominant fine flavor cocoa. They can now be found in all the countries where Criollo cocoa was once grown: Mexico, the Caribbean islands, Colombia, Venezuela, and in parts of Southeast Asia.

### Yield

Worldwide cocoa production is 4.8 million tons per year. The largest producing country by volume is lvory Coast which produces 33 % of global supply.

Depending on the geographic location, each hectare produces between 300 to 600 kilograms of cocoa beans. Yield per hectare varies not only by region, but also by country and by type of cocoa. 100 Kg of cocoa beans produces approximately 80 Kg of cocoa liquor that gives approximately 40 Kg of cocoa butter and 40 Kg of cocoa powder (with 10-12 % of remaining cocoa butter).

#### # COCOA # COLLECTION

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# COCOA USES

# FLAVOUR USE

Cocoa is used as a flavouring and a taste enhancer in many applications : in confectionary in boxed or bulk chocolates and as coating for candy bars, in bakery as coating for many types of cookies and cakes, in beverages, in chocolate ice-creams and desserts. Cocoa powder, chocolate liquor, and blends of the two are used in bulk to flavour various food products and to provide the flavours in such "chocolate" products as syrups, toppings, chocolate milk, prepared cake mixes and pharmaceuticals.

### COSMETIC USE

Cocoa extracts are used for their moisturizing and softening virtues. They are used in weight loss products due to their caffeine and theobromine content. They also possess antioxidant and antiradical properties and fight rosacea. These ingredients make cocoa an appreciated anti-aging agent.



## HEALTH BENEFITS

Thanks to theobromine, cocoa is used as a natural antidepressant. It is also a source of magnesium that have anti-stress properties and is recognized to fight fatigue. Rich in flavonoids, cocoa prevents cellular aging and contributes to fight inflammation and to treat immunity disorders. Cocoa contains flavonols that helps maintain normal blood circulation and play a supporting role in the cardiovascular system. It has also lipolytic effects and contributes to weight loss.

#### # COCOA # COLLECTION

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- BOTANICAL NAME THEOBROMA CACAO
- BOTANICAL FAMILY STERCULIACEAE
- MAIN ORIGIN IVORY COAST & GHANA
- O USED PART POD

RAW MATERIAL

#### EXTRACTION CAPACITY

#### Cocoa Extracts

VORY

Gна



#### 500 T / YEAR



#### 2500 Kg / week



#### 120 T / YEAR



## ROBERTET INFO





#### R05828 - COCOA EXTRACT ON PG



**GUSTATIVE DESCRIPTION :** Powder, Chocolate, Bitter, Roasted, Animalic, Woody

**SOLUBILITY**: Dispersible in Propylene Glycol

**DESCRIPTION :** Natural extract obtained by extraction with alcohol standardized with monopropylene glycol

**REGULATORY :** CAS 84649-99-0 / 8002-31-1, EINECS 283-480-6 FDA 182.20, CEE 452

– Kosher – Halal suitable –

INDICATIVE DOSAGE IN SUGAR WATER : 0,75 g/L INDICATIVE DOSAGE IN DAIRY DESSERT : 3,50 g/Kg



#2



#### R90515 – COCOA COLOURLESS ON PG



GUSTATIVE DESCRIPTION : Powder, Chocolate, Honey, Roasted, Woody

SOLUBILITY : Soluble in Alcohol, Propylene Glycol and Water

**DESCRIPTION :** Volatile solvent extraction followed by a co-distillation on monopropylene glycol

**REGULATORY :** CAS 84649-99-0 / 8002-31-1, EINECS 283-480-6 FDA 182.20, CEE 452

– Kosher – Halal suitable –

INDICATIVE DOSAGE IN SUGAR WATER : 1,42 g/L INDICATIVE DOSAGE IN DAIRY DESSERT : 3,10 g/Kg



# #3



#### R0A699 – Cocoa Extract on PG



GUSTATIVE DESCRIPTION : Powder, Chocolate, Bitter, Roasted, Woody

**SOLUBILITY** : Soluble in Alcohol, Dispersible in Propylene Glycol and Water

**DESCRIPTION :** Natural extract obtained by extraction with alcohol standardized with monopropylene glycol

**REGULATORY :** CAS 84649-99-0 / 8002-31-1, EINECS 283-480-6 FDA 182.20, CEE 452

– Kosher – Halal suitable –

INDICATIVE DOSAGE IN SUGAR WATER : 2,20 g/L INDICATIVE DOSAGE IN DAIRY DESSERT : 3,40 g/Kg





Want a distinctive profile ?

#### R30839 - COCOA EXTRACT ON PG



GUSTATIVE DESCRIPTION : Powder, Sulfured, Chocolate, Slightly Vanilla

**SOLUBILITY** : Soluble in Propylene Glycol, Dispersible in Water

**DESCRIPTION :** Natural extract obtained by extraction with alcohol standardized with monopropylene glycol

**REGULATORY :** CAS 84649-99-0 / 8002-31-1, EINECS 283-480-6 FDA 182.20, CEE 452

– Kosher – Halal suitable –

INDICATIVE DOSAGE IN SUGAR WATER : 1,05 g/L INDICATIVE DOSAGE IN DAIRY DESSERT : 4,00 g/Kg



# #5



#### R20076 – COCOA ABSOLUTE ON PG



GUSTATIVE DESCRIPTION : Powder, Chocolate, Nuts, Honey, Fruity

**SOLUBILITY :** Soluble in Alcohol, Dispersible in Propylene Glycol and Water

DESCRIPTION : Volatile solvent extraction in order to obtain absolute

**REGULATORY :** CAS 84649-99-0 / 8002-31-1, EINECS 283-480-6 FDA 182.20, CEE 452

– Kosher – Halal suitable –

INDICATIVE DOSAGE IN SUGAR WATER : 0,14 g/L INDICATIVE DOSAGE IN DAIRY DESSERT : 2,00 g/Kg



#6



#### R20078 – Cocoa Absolute



GUSTATIVE DESCRIPTION : Honey, Chocolate, Powder, Nuts and Fruity

**SOLUBILITY :** Soluble in Alcohol and Propylene Glycol

DESCRIPTION : Volatile solvent extraction in order to obtain absolute

**REGULATORY :** CAS 84649-99-0 / 8002-31-1, EINECS 283-480-6 FDA 182.20, CEE 452

– Kosher – Halal suitable –

INDICATIVE DOSAGE IN SUGAR WATER : 0,08 g/L INDICATIVE DOSAGE IN DAIRY DESSERT : 0,30 g/Kg





#### STILL DRINK – APPLICATION FORMULA

#### INGREDIENTS

Sugar
citric acid
Flavour
Sodium benzoate
Water

70,00 g 0,50 g to suit
0,15 g
sufficient quantity
1000.00 ml

#### TECHNICAL CHARACTERISTICS

% total juice reconstituted	n/a
Final °brix +/- 0,5	7,0
CO²-Volume	n/a
pH at 20°c ± 0,5	4,4

#### MIXING INSTRUCTIONS

**MIXING INSTRUCTIONS** 

- Dissolve the powder in the water.
- Add the remaining ingredients Mix well.

#### DAIRY DESSERT – APPLICATION FORMULA

#### INGREDIENTS

Whole milk Sugar Cream (35% fat) Modified starch (C*Tex 6209, Cargill) Skimmed milk powder Carrageenan (Avicel Plus CM2159, FMC Biopolymer) Flavour	785,50 g 110,00 g 50,00 g 33,00 g 20,00 g 1,50 g to suit 1000,00 g	<ul> <li>Mix together the powder ingredients</li> <li>Pour them into warm milk (55°C) with the flavour and blend strongly</li> <li>Homogenise</li> <li>Pasteurise 92°C 5 minutes</li> <li>Cool at 10°C while blending</li> <li>Fill the pots</li> <li>Cool and store at 4°C</li> </ul>
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#### LIQUOR – APPLICATION FORMULA

REDIENTS	CHARACTERISTICS
syrup 65° Brix ol 96%vol ur	constituted n/a 5 16,0 ),1 n/a RUCTIONS
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