



Itakuja 55%

Itakuja is chocolate infused with passionfruit pulp

HISTORY

Itakuja was created in Brazil as the result of a friendship between Valrhona sourcer Benjamin Figarède and M. Libânio, the director of the plantations. **Together, they devised an innovative way of employing the fine cocoa produced in these plantations in a chocolate with aromatic notes of passionfruit.** This collaboration has continued, with Valrhona supporting M. Libânio's social and environmental efforts by funding solar dryers, renovating employees' homes, and even building a training center. **Itakuja** is a contraction of the name of a Brazilian town close to the M. Libânio plantations, Itacare, and mara kuja, which means "passionfruit" in the Tupi language spoken by the indigenous peoples of Brazil.

PROCESS

Itakuja was one of the first chocolates to emerge from Valrhona's innovative double fermentation technique. Once the traditional cocoa fermentation process is complete, a second fermentation is triggered by adding a locally harvested fresh fruit purée. For **Itakuja**, passionfruit is used. This procedure demands meticulous skill to obtain exactly the right balance between the flavors already present in the cocoa after the first fermentation and those provided by the fresh fruit.

Stephane Pellegrini

**LE SCARABÉE D'OR
ENGHEN LES BAINS, FRANCE**

“

I really love the chocolate produced using the double fermentation technique. It's a great idea because it releases a new chain of flavor precursors, creating complex aromatic molecules and a chocolate which is incredibly aromatic and inspiring.

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SENSORY PROFILE

MAJOR CHARACTERISTIC: **FRUITY**
MINOR NOTE: **PASSION FRUIT**

Itakuja's cocoa-rich, passion fruit notes dance a passionate samba to the beat of Bahia's famous carnival.



PACKAGING

3kg Fèves bag

Code : 12219

COMPOSITION

Cocoa min. 55%

Fat 37%

Sugar 44%

INGREDIENTS

Sugar, Brazil cocoa beans fermented with fruit, cocoa butter, emulsifier: sunflower lecithin, natural vanilla extract. Milk (Made in a facility that uses milk). This product may contain: nuts, soya.

BEST-BEFORE*

14 months

STORING

Store in a cool, dry place between 60-65°F (16-18°C).

* calculated based on the date of manufacture.

APPLICATIONS

ITAKUJA 55%

COATING

MOLDING

BARs

MOUSSES

CRÉMEUX
& GANACHES

ICE CREAMS
& SORBETS

TECHNIQUE



 Ideal application  Recommended application

PAIRINGS



PISTACHIO



BAHANA



MANGO



PECAN



DARK RUM



COCONUT MILK



Suspension



Nicolas Riveau
PASTRY CHEF INSTRUCTOR
 VALRHONA

ITAKUJA NAMELAKA

470 g Milk
 25 g Glucose
 12 g Gelatin
 660 g ITAKUJA 55%
 940 g Whipping cream
 2107 g Total weight

Heat the milk with the glucose, then add the rehydrated gelatin. Slowly pour this mixture over the melted ITAKUJA 55% couverture. Immediately mix using an electric mixer to make a perfect emulsion. Add the cold liquid cream. Use the electric mixer to mix again. Leave to stiffen in the refrigerator, preferably overnight.

ITAKUJA 55% MILK ICE CREAM

1010 g Milk
 52 g Powdered milk
 66 g Sugar
 96 g Powdered glucose
 32 g Invert sugar
 8 g Whipping cream
 6 g Ice cream stabilizer
 288 g ITAKUJA 55%
 1558 g Total weight

Heat the milk. Once it is at 25°C (75°F), add the powdered milk. Once it is at 30°C (85°F), add the sugars (sugar, powdered glucose and invert sugar). Once it is at 40°C (105°F), add the cream. Once it is at 45°C (115°F), incorporate the stabilizer and emulsifier mixture with a portion of the sugar you used initially (about 10%). Once it is at 60°C (140°F), pour a small amount of the liquid (two-thirds of the weight of the chocolate) onto the partially melted chocolate. Mix in an electric mixer as soon as possible and gradually add the rest. Mix to form a perfect emulsion. Pasteurize at 85°C (185°F) for 2 minutes then quickly cool the mixture to 4°C (40°F). Leave to sit for at least 12 hours at 40°F (4°C). Mix in an electric mixer and churn at 60-70°C (15-20°F).

ITAKUJA CHOCOLATE SAUCE

860 g Milk
 220 g Whipping cream
 770 g ITAKUJA 55%
 1850 g Total weight

Bring the milk and the whipping cream to a boil. Slowly pour this hot mixture over the melted ITAKUJA 55% couverture. Immediately mix using an electric mixer to make a perfect emulsion. Store in the refrigerator.

CHOCOLATE STREUSEL

75 g Almond flour
 55 g Brown sugar
 55 g Flour
 20 g Cocoa powder
 1 g Salt
 75 g European butter
 20 g Roughly ground almonds
 301 g Total weight

Sieve the almond flour, brown sugar, flour, cocoa powder, and salt together. Add the finely cubed butter and ground almonds. Mix all the ingredients using the flat beater in an electric mixer. First small balls will form, then you will get a streusel mix which is only slightly homogenized. Stop mixing. Bake at 150°C (300°F).

COCOA BISCUIT

115 g Egg yolks
 300 g Eggs
 225 g Sugar
 190 g Egg whites
 85 g Dark brown sugar
 75 g Pastry flour
 70 g Cocoa powder
 1060 g Total weight

Beat together the egg yolks, eggs and sugar with a whisk. At the same time, beat the egg whites with the dark brown sugar. Gradually mix together the two mixtures while adding the flour and cocoa powder which you have sifted together in advance.

ITAKUJA SPRAY MIX

60 g Cocoa butter
 140 g ITAKUJA 55%
 200 g Total weight

Melt all the ingredients together then spray at a temperature of 40-45°C (104-113°F).

ASSEMBLY AND FINISHING

Presentation: Prepare the Namelaka, Ice Cream and Chocolate Sauce. Make the Cocoa Streusel and sift out 250g. Use the rest to make little clusters. Bake at 150°C (300°F) for about 15 minutes. Prepare the Cocoa Biscuit, then place 1000g into a 30x40cm tray. Sprinkle on 250g of cooked cocoa streusel. Bake at 180°C (355°F) for about 15 minutes. Once the Cocoa Biscuit has cooled, cut out 4cm disks. **For the chocolate decorations:** Use the tempered Itakuja Spray Mix to brush lines onto acetate paper. Once these have hardened partially, use a brush to scatter the sparkling gold powder on evenly. Thinly spread the tempered ITAKUJA 55% couverture between two sheets of acetate paper. Before it has completely hardened, cut out 10cm disks and use a cutter to cut an oval shape into the center of the decoration – This will stop the quenelle from slipping away during assembly. Leave to harden.

Assembly: Put a Biscuit in the base of a dish. Use a sultane nozzle to pipe on the Namelaka until the Biscuit is completely covered (about 40g). Place a few fresh halved raspberries in the Namelaka's hollow. Place a chocolate disk on the Namelaka. Decorate the top of the disk with halved raspberries, the Streusel clusters, and Absolu Cristal jellied passionfruit juice. Heat the sauce and place it in a sauce jug. Complete with an ice cream quenelle.

M. Libânio Agrícola

Brazil



BRASIL

Gandu, Bahia
13°44'36.1"S
39°29'24.8"W

2013

PARTNERSHIP SIGNATURE

Renewed in 2020 for 10 years

EXCLUSIVE

RIGHT TO THE COCOA

from the Paineiras, Ladeira Grande, Petrolina Nova, Italia Limeira and São José plantations

168

EMPLOYEES

78 of whom live with their families on the plantations and have free access to drinking water and electricity!

M. Libânio Agrícola a company founded in 1922 by Manoel Libânio da Silva Filho, owns eight plantations spanning a total of 2,298 hectares. M. Libânio is driven by a philosophy that promotes harmony between people, soils, and plants so that all can live together in a sustainable environment. The company is located in one of the richest ecosystems in the world, the Mata Atlantica, an area which has been named a Biosphere Reserve by UNESCO.

AGROFORESTRY AT THE HEART OF THE MODEL

M. Libânio protects forests: Old growth forests represent 47% of the land available on our Brazilian partner's estate, 27% more than required under the country's forest law. M. Libânio's employees use the "Cabruca" system, which involves allowing taller trees, such as fruit trees endemic to the Mata Atlantica, to grow above smaller varieties such as cacaos. Recently, M. Libânio has developed a modern agroforestry system which grows cocoa under the shade cast by rubber trees, generating a secondary income through selling latex. Today, the plantation is Rainforest Alliance certified.

A LONG-TERM PARTNERSHIP

Our relationship with M. Libânio began in the early 2000s, becoming even closer thanks to the signature of a long-term partnership agreement in 2013, renewed for 10 years in 2020. Today, the whole property is Rainforest Alliance certified. M. Libânio's focus on producing the highest quality cocoa, coupled with its environmental values and technological innovation makes them a natural partner for us.



It's always a magnificent moment when you arrive at the M. Libânio plantations in the heart of the Mata Atlantica.

The spirit of M. Libânio is there to see throughout the ecosystem, in everything from the professionalism of the plantations' management to the respect for people and, first and foremost, the care for the environment.

Cédric Robin.
Valrhona's cocoa sourcer

OUR SOCIAL AND ENVIRONMENTAL ACTIONS TOGETHER

2013/2014

Financing of technical equipment, including solar drying beds and bean sorting machines

2015

Renovation of housing for employees and their families

2016/2017

Financing of a new training center

2018

Investments to support production: purchase of a tractor, trailer and shredder for plantation maintenance

2019

Support for the purchase of fertilizer

2020

Support for the maintenance of non-essential activities (including preventive medicine, maintaining employee homes and machine maintenance)

2021 & 2022

Support for the purchase of fertilizer.

2022

Taking inventory of the forest and calculating the domain's carbon storage.

Identifying more than 165 plant species, 8 of which are considered threatened or almost threatened



THE IMPACT

72

HOUSES

renovated for employees' families

1

NEW TRAINING CENTER

135

TRAINING SESSIONS

carried out by M. Libânio on topics including health, workplace safety and environmental conservation