



Équatoriale Noire 55%

Équatoriale Noire, with its rounded vanilla character, ideal for coatings

HISTORY

Équatoriale Noire was designed to meet the specific technical need for the most suitable chocolate for coating. With its rounded vanilla character, Équatoriale Noire underlines the flavor of the preparation it coats without dominating it, enhancing the other elements of the recipe. This expert couverture is particularly easy to work with.

BLEND

Behind Équatoriale Noire's consistent taste lies complex blending expertise, adapted over time to follow the aromatic profiles of the cocoa batches we source throughout the year from some twenty countries. The result is a chocolate that's balanced in taste and texture that you will love to use every day.

SENSORY PROFILE

MAJOR CHARACTERISTIC: **ROUNDED**
MINOR NOTE: **VANILLA**



PACKAGING

3kg bag of fèves

Code: 4661

12kg case of fèves

Code: 19836

COMPOSITION

Cocoa 55% min.

Fat 38%

Sugar 43%

INGREDIENTS

Sugar, cocoa beans, cocoa butter, emulsifier: sunflower lecithin, natural vanilla extract.

USE WITHIN*

18 months

STORING

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

*calculated based on the date of manufacture

APPLICATIONS

ÉQUATORIALE
NOIRE 55%

COATING

MOLDING

BARS

MOUSSES

CRÉMEUX &
GANACHES

ICE CREAMS
& SORBETS

TECHNIQUE



 Recommended use

The Essentials

Uses and technical information

INTENSE ÉQUATORIALE NOIRE 55% CRÉMEUX

CRÈME ANGLAISE

600g Whole milk
255g Whipping cream
170g Eggs
70g Sugar

Mix the eggs and sugar without beating too much. Bring the cream and milk to a boil and combine the two mixtures.
Heat to 185°F (84°C).
Use immediately or cool quickly in the refrigerator.

DARK CHOCOLATE CRÉMEUX

1000g Crème anglaise
530g ÉQUATORIALE NOIRE 55%

Weigh out the amount of hot crème anglaise required for the recipe.
Slowly combine the warm mixture with the partially melted chocolate to make an emulsion using a spatula.
Immediately mix using an immersion blender to create a perfect emulsion.
Ideally, leave to set in the refrigerator for 12 hours at 40°F (4°C).

INTENSE ÉQUATORIALE NOIRE 55% GANACHE FOR ENTREMETS, TARTS, AND MACARONS

440g ÉQUATORIALE NOIRE 55%
300g Whole milk
200g Whipping cream
90g Glucose syrup DE60
16g Sugar
4g Pectin X58

Heat the milk, cream and glucose DE60 to 105/115°F (40/45°C).
Stir in the sugar and pectin mixture and bring it to a boil for a few seconds to activate the pectin.
When the pectin base is hot, emulsify it using a spatula by gradually combining it with the partially melted chocolate.
Immediately mix using an immersion blender to create a perfect emulsion.
Pour out at 105/115°F (40/45°C).
For tarts and desserts: leave to set for at least 2 hours in the refrigerator at 40°F (4°C).
For macarons: leave to set for at least 12 hours in a chocolate chamber at 60°F (16°C).

The small amount of sugar in the recipe is required to disperse the pectin.

INTENSE ÉQUATORIALE NOIRE 55% WHIPPED GANACHE

GLUCOSE-BASED LIQUID STARCH

1000g Whole milk
30g Potato starch
80g Glucose syrup DE60

Mix together a small portion of the cold milk with the potato starch.
Set aside.
Heat the rest of the milk with the glucose between 185°F (85°C) and 195°F (90°C).
Pour part of the hot glucose-milk mixture over the milk-starch mixture.
Put everything back in the pan and bring to a boil.

DARK CHOCOLATE WHIPPED GANACHE

1000g Glucose-based liquid starch
700g ÉQUATORIALE NOIRE 55%
360g Whipping cream

Weigh out the amount of hot glucose-based liquid starch required for the recipe.
Slowly combine the warm mixture with the partially melted chocolate to make an emulsion using a spatula.
Immediately mix to make a perfect emulsion.
Add the cold cream.
Mix again.
Ideally, leave to set in the refrigerator for 12 hours at 40°F (4°C).
Whisk until the texture is firm enough to use in a piping bag or with a spatula.

The ideal serving temperature for whipped ganache is 40/43°F (4/6°C).

LIGHT ÉQUATORIALE NOIRE 55% CHOCOLATE MOUSSE

690g ÉQUATORIALE NOIRE 55%
500g Whole milk
1000g Whipping cream
80g Glucose syrup DE60
8g Gelatin powder

Heat the milk and if needed the glucose to 140/160°F (60/70°C) and add the rehydrated gelatin.
Slowly combine the warm mixture with the partially melted chocolate to make an emulsion using a spatula.
Blend vigorously as soon as possible until you have a perfect emulsion.
Check the temperature (102/108°F or 39/42°C for dark chocolate) and gradually fold in the airy whipped cream using a spatula.
Use immediately and freeze.

The ideal serving temperature for this mousse is 42/46°F (6/8°C).

Choosing Valrhona , means committing to responsible chocolate



A RESPONSIBLE CHOCOLATE THAT RESPECTS PEOPLE AND THE PLANET

Valrhona has been B Corporation® certified since January 2020, belonging to a community of companies that adhere to high social and environmental standards.

A COMMITTED CHOCOLATE BRAND THAT CONTRIBUTES TO A FAIR AND SUSTAINABLE COCOA INDUSTRY THROUGH 4 CONCRETE ACTIONS :

- Building **long-term partnerships** with our producers (3 years minimum, 8.5 years on average) to enable our partners to plan long-term investments.
- **Fixed prices** for producers, above and beyond the minimum prices set by government organizations, enabling them to limit their exposure to market volatility and have a reliable income.
- **Minimum quantities** to guarantee a stable revenue stream.
- **Environmental and social support projects** for communities (education, health, sustainable agricultural practices, etc.).

A FEW EXAMPLE PROJECTS COMMUNITY SUPPORT

- Because education is the best way to combat child labor, since 2014 Valrhona has financed the **construction and renovation of 14 schools** in Ghana and the Ivory Coast. At the start of the 2022 school year, 65 classes welcomed 2,555 students.
- To **improve the income of its cocoa producers**, Valrhona promotes **agroforestry**. In 2022, we financed an agroecological cocoa farming project in Haiti. 12 hectares of plots were regenerated by 31 producers in 2022 through the planting of new trees, the introduction of food crops and the development of composting.

KEY FIGURES

- **16,979** partner producers
- **100%** of our cocoa beans can be traced back to our producers
- **95% of** our cocoa beans will be traced to the plot by the end of 2023
- **8.5 years** is the average length of a partnership
- **14 countries** have a long-term partnership
- **From 2019 to 2022**, Valrhona financed **98** projects for a fair and sustainable cocoa sector. These projects benefited **98,943** people.

Dive deep into
our plantations and
discover all the
community support
projects carried out.



WHY IS TRACEABILITY IMPORTANT?

100% of our cocoa beans can be traced back to our 16,979 producers, which provides the assurance of knowing where the cocoa came from, who harvested it, and that it was produced in good conditions. This enables us to better target our social and environmental actions in our producer countries.

At the same time, we are deploying plot-based traceability using GPS location and polygon mapping. This mapping ensures that our cocoa does not come from protected natural areas.

To date, 70% of our cocoa beans can be traced to the plot, and we plan to reach 100% by early 2025.