



Caramélia 36%

Caramélia is the most indulgent of indulgent chocolates

HISTORY

With **Caramélia**, Valrhona brings indulgent caramel to the heart of a luxury chocolate. Tender, indulgent and luxuriant, **Caramélia**'s powerful flavor of salted butter caramel never fails to surprise. The highly moreish delicacy of **Caramélia** paved the way for Valrhona's other indulgent chocolates.

PROCESS

Unlike caramel-inflected milk chocolates, this chocolate made with caramelized skimmed milk and butter offers exceptional creaminess.



Rémi Montagne
**PASTRY CHEF INSTRUCTOR
 AT L'ÉCOLE VALRHONA**

“ With **Caramélia**, it's easy to start but not so easy to stop. ”

SENSORY PROFILE

MAJOR CHARACTERISTIC: **INDULGENT**
 MINOR NOTE: **SALTED CARAMEL**

Caramélia's chocolatey smoothness and indulgent salted caramel notes instantly bring a smile to your face, conjuring up memories of wonderful times spent with friends.



PACKAGING

3kg Fèves bag

Code : 7098

COMPOSITION

Cocoa min. 36 % Fat 38 % Sugar 34 % Milk 20 %

INGREDIENTS

Sugar, cocoa butter, caramel (skimmed milk, whey (milk), sugar, butter (milk), flavoring), whole milk powder, cocoa beans, emulsifier: sunflower lecithin. This product may contain: nuts, soya.

BEST-BEFORE*

15 months

STORING

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

* calculated based on the date of manufacture.

APPLICATIONS

CARAMÉLIA 36%	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS
TECHNIQUE		●	○	○	○	○
					●	○

● Ideal application ○ Recommended application

PAIRINGS



NUTS



CITRUS FRUIT



EXOTIC FRUIT



SPICES



SHORTBREAD



SALTED BUTTER CARAMEL



SESAME



Caramélia Ice cream



Christophe Domange

PASTRY CHEF INSTRUCTOR
VALRHONA

CARAMÉLIA 36% ICE CREAM

1605 g	Milk
65 g	Non-fat dry milk
95 g	Caster sugar
75 g	Invert sugar
150 g	Glucose powder
50 g	Whipping cream
10 g	Ice cream stabilizer
5 g	Fleur de sel
450 g	CARAMÉLIA 36%
2505 g	Total weight

Heat the milk in a saucepan to 75°F (25°C) then add the non-fat dry milk. Once it is at 85°F (30°C), add the salt, three quarters of the caster sugar, the glucose powder, and the invert sugar. At 95°F (35°C), add the whipping cream. At 115°F (45°C), add the rest of the caster sugar along with the stabilizer. Next, make an emulsion by gradually combining the warm liquid with the melted couverture. Mix vigorously in a stand mixer. Pasteurize at 185°F (85°C) then quickly cool the mixture to 40°F (4°C). Leave the mixture to sit for at least 12 hours at 40°F (4°C). Churn and store at 0°F (-18°C).

CARAMEL SAUCE

115 g	Whipping cream
115 g	Sweetened condensed milk
150 g	Caster sugar
150 g	Glucose
1	Vanilla bean
530 g	Total weight

Use the caster sugar to make a dry caramel. Add the glucose, then immediately deglaze the caramel using the whipping cream and sweetened condensed milk mixture (which you have heated in advance with the vanilla). Heat through and store in the refrigerator.

TOFFEE

150 g	Milk
200 g	Caster sugar
75 g	Glucose
200 g	Caster sugar
100 g	Salted butter
1	Vanilla bean
725 g	Total weight

Bring to the boil the milk, the split and scratched vanilla, the glucose and a 200g portion of sugar. Use the second portion of sugar to make a dry caramel, then deglaze it with the salted butter and the warm vanilla-flavored sweetened milk. Cook at 315°F (158°C), then spread thinly between 2 silicone mats.

ASSEMBLY AND FINISHING

Essential stages of assembly:

Marbling: inclusion of the ice cream

Marbling: inclusion of the caramel sauce

Marbling: inclusion of the toffee pieces and pearls

Final marbling using a spatula. Once the ice cream has been churned, using a spatula marble the ice cream in a bowl with the caramel sauce, toffee pieces and crunchy CARAMÉLIA pearls. Place in molds or pour into a tub.

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.