



Abinao 85%

Abinao is a chocolate made from typically powerful African cocoa

HISTORY

Launched in 2006, **Abinao** pushes the boundaries of bitterness a little further, with a cocoa content of 85%. As with the revolutionary Guanaja, Valrhona wishes to offer those who enjoy bitter chocolate a unique sensory experience underpinned by the strength of tannins and the taste of raw cocoa beans. This way, Valrhona reinforces the importance of selecting excellent cocoa where it is grown. With so little added sugar, the cocoa used must be flawlessly pure.

BLEND

Abinao is a complex blend of aromatic African cocoas. These profiles are blended until they have Abinao's singular, consistent flavor redolent of bitterness and woody intensity.



Melanie Morea

**PASTRY CHEF AND TECHNICAL SUPPORT
L'ÉCOLE VALRHONA**

“ This chocolate is less sweet than any other in the range. It has a characteristic intensity and strength. ”

SENSORY PROFILE

MAJOR CHARACTERISTIC:
BITTERSWEET

MINOR NOTE: **WOODY**

UNIQUE NOTE: **RAW COCOA**

Abinao's raw, woody intensity and bitterness capture the essence of an immense African jungle shrouded by a dark night.



PACKAGING

3kg bag of fèves

Code: 5614

COMPOSITION

Cocoa 85% min.

Fat 48%

Sugar** 14%

INGREDIENTS

Cocoa beans, sugar, 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

** added sugar

APPLICATIONS

ABINAO 85%

COATING

MOLDING

BARS

MOUSSES

CRÉMEUX &
GANACHES

ICE CREAMS &
SORBETS

TECHNIQUE



 Ideal use  Recommended use

PAIRINGS



BLACKBERRIES



PEAR



DATE



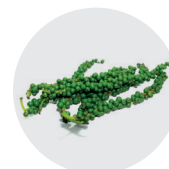
PRUNES



COFFEE



VANILLA



PEPPER

The Essentials

ABINAO 85% CHOCOLATE CRÉMEUX

BASIC CRÈME ANGLAISE

210g Whole milk
210g Heavy cream 36%
85g Egg yolks
40g Sugar
545g Total weight

Mix the egg yolks and sugar without beating too much. Bring the cream and milk to a boil and combine the two mixtures. Thicken the mixture at a temperature of 185°F (85°C), strain through muslin and use immediately.

ABINAO 85% CHOCOLATE CRÉMEUX

500g Basic crème anglaise
165g ABINAO 85%
665g Total weight

Form an emulsion by gradually pouring the crème anglaise onto the melted couverture and combining the two to make an elastic, smooth and shiny mixture. To complete the emulsion, mix using an immersion blender – be careful not to incorporate any air and make sure you work at a temperature higher than 95°F (35°C).

85% ABINAO GANACHE FOR FRAMES

Makes one 10mm thick 34cm x 34cm frame

555g Heavy cream 36%
225g Glucose DE60
595g ABINAO 85%
75g European-style butter
1450g Total weight

Heat the cream with the glucose to 170/175°F (75/80°C), then combine half with the chocolate fèves. Mix well with a spatula, add the rest of the cream, and mix using an immersion blender to form a perfect emulsion. Once the ganache is at 95/105°F (35/40°C), add the cubed tempered butter, which should be at approx. 65°F (18°C) and mix using an immersion blender again. Pour the ganache at a temperature of 93/95°F (34/36°C) into a frame previously fixed to a pre-coated guitar sheet. Leave to set for 24 to 36 hours at 60/65°F (16/18°C) and a 60% humidity level. Turn out, coat with chocolate and cut into your chosen shape.

ABINAO 85% WHIPPED GANACHE

450g Heavy cream 36%
50g Glucose DE35/40
50g Invert sugar
340g ABINAO 85%
890g Heavy cream 36%
1780g Total weight

Bring the smaller portion of cream to a boil with the glucose and the invert sugar. Add the rehydrated gelatin, then slowly combine this with the partially melted couverture, stirring in the center to create a glossy, elastic texture. When you see this, it means an emulsion has started to form. Mix using an immersion blender to form a perfect emulsion. Add the cold liquid cream and leave to set in the refrigerator, preferably overnight or for at least 3 hours.

ABINAO 85% LIGHT CHOCOLATE MOUSSE

500g Whole milk
80g Glucose DE60
10g Gelatin powder 220 Bloom
50g Water for the gelatin
510g ABINAO 85%
1000g Heavy cream 36%
2150g Total weight

Heat the milk with 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. Mix straight away thoroughly using an immersion blender to make a perfect emulsion. Check the temperature (95/99°F or 35/37°C) and gradually fold in the airy whipped cream using a spatula.

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.