



# Andoa Lactée 39%

*Andoa Lactée is Valrhona's organic single origin Peruvian milk chocolate*

## HISTORY

Andoa Lactée completes Valrhona's range of milk chocolates by offering a new sensory experience. It does this thanks to the unique and instantly recognizable aromatics of fresh dairy milk. Andoa is a now-extinct native Peruvian dialect once spoken in the Loreto region of the Peruvian Amazon.

## ORIGINS

Andoa Lactée 39% is made from cocoa beans which have been carefully selected by our experts and their local partners. This single origin Grand Cru chocolate is made exclusively from the best organic and fair trade ingredients (all of them Max Havelaar and NOP certified). This is one example of the ways Valrhona is committing to sustainable development.



*Christophe Devaux*  
R&D PROJECT MANAGER  
VALRHONA

“The intense farm-fresh milk notes make **Andoa Lactée** unique! Its intensity varies depending on when the organic milk was farmed.”

## SENSORY PROFILE

MAJOR CHARACTERISTIC:  
MILKY

MINOR NOTE:  
FARM-FRESH MILK FLAVOR

UNIQUE NOTE: A HINT OF ACIDITY

Andoa Lactée unfurls through warm, mellow notes of dairy milk, much like a pan pipe melody drifting over the foothills of the Andes.



## PACKAGING

3kg bag of fèves

Code: 15001

## COMPOSITION

Cocoa 39% min.      Fat 42%      Sugar\*\*\* 33%      Milk 26%

## INGREDIENTS

Cane sugar\*, cocoa butter\*, full-fat milk powder\*, Peruvian cocoa beans\*, emulsifier: sunflower lecithin\*.

## USE WITHIN\*\*

15 months

## STORING

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

\* an organically farmed, FR-BIO-01-certified product (cocoa butter, cocoa beans, fair trade cane sugar)  
\*\* Calculated based on the date of manufacture. \*\*\* added sugar

## APPLICATIONS

ANDOA  
LACTÉE 39%

COATING

MOLDING

BARS

MOUSSES

CRÉMEUX &  
GANACHES

ICE CREAMS  
& SORBETS

TECHNIQUE



Ideal use    Recommended use

## PAIRINGS



ALMONDS



PINK  
GRAPEFRUIT



ACACIA  
HONEY



SALTED BUT-  
TER CARAMEL



COFFEE



VANILLA

## ANDOA LACTÉE 39% IS CERTIFIED ORGANIC.

Our organic certification embodies the high standards Valrhona sets as a constant part of its work. It guarantees that all the ingredients which go into **Andoa Lactée 39%** are naturally produced in a way that respects the environment, helping the agroecosystem to develop sustainably and safeguarding our producers' livelihoods long into the future.



# Chocolate bar with an oat center



*Antoine Michelin*  
**PAstry CHEF INSTRUCTOR**  
 ÉCOLE VALRHONA

## OAT SHORTBREAD

520g	French-style pastry flour
800g	Oats
10g	Sel de Guérande salt
420g	Dark brown sugar
7g	Baking powder
630g	European-style butter
100g	Egg whites
2487g	<b>Total weight</b>

Mix the dry ingredients in a food processor, taking care not to blend the oats too much.  
 Mix with the paddle attachment in a food processor while gradually adding in the egg whites, followed by the cubed butter.

## CARAMELIZED OATS

50g	Oats
10g	Water
20g	Sugar
80g	<b>Total weight</b>

Toast the oats for about 20 minutes at 340°F (170°C).  
 Cook the water and sugar at 240°F (115°C), then add the oats.  
 Crumb and then caramelize the mixture.  
 Set aside on a plate until cooled.

## CARAMELIZED OAT PRALINÉ

380g	60% nutty almond & hazelnut praliné
45g	Cocoa butter
75g	Caramelized oats
500g	<b>Total weight</b>

Melt the cocoa butter at 120/130°F (50/55°C) and mix with the praliné at around 70°F (21/22°C).  
 Leave to set at 77/78°F (25/26°C).  
 Blend the caramelized oats so they form large pieces and add these to the praliné.  
 Use.

## ASSEMBLY AND FINISHING

**3000g** ANDOA LACTÉE 39%   
 As needed **60% nutty almond & hazelnut praliné**

### Preparation:

Make the oat shortbread then roll it out to a thickness of 2mm. Cut out 14.5x6cm rectangles.  
 Bake in a fan-assisted oven at 340°F (170°C) for around 20 minutes.  
 As soon as you remove it from the oven, spray both sides with melted cocoa butter. Set aside.

### Molding:

Use some tempered red cocoa butter to spray the molds, taking care to create a subtle gradient in the color.  
 Before it fully sets, sprinkle with mini heart-shaped gold flakes. Leave to set slightly.  
 Use some pre-crystallized Andoa milk chocolate to mold the bars into shape.  
 Turn over, leave the chocolate to spread for a few moments, smooth away any excess then leave to set. Trim any excess.  
 Before the chocolate sets completely, apply approx. 15g of tempered praliné, followed by the shortbread, pressing it down gently.

### Filling the gaps:

Slightly melt the bars' edges using a heat gun, then seal them using some pre-crystallized Andoa Lactée (this will ensure the joins are seamless).  
 Leave to set at 60°F (17°C) until the chocolate is ready to slip out of its mold.

*Tip: To make the back of the bars totally smooth, apply a fine layer of tempered chocolate, then immediately cover with a guitar sheet and press down, making sure to remove any air bubbles using a thin spatula.*

# Cooperativa Norandino

Peru



**PERU**

Piura  
5°10'46.7"S  
80°39'13"W

**2013**

**PARTNERSHIP SIGNATURE**

Renewed in 2021 for 10 years

**COOPERATIVE**

**TYPE OF ORGANIZATION**

**303**

**PRODUCERS**

**A COMMITTED COOPERATIVE**

Founded in 2005, Cooperativa Norandino brings together more than 7,000 cocoa, coffee and panela families from northern Peru. Its mission is to improve the living conditions of its member families by providing access to local and international markets. Norandino is driven by fundamental values of transparency, fairness, respect, accountability, democracy and quality of service. Today, all its producers are Fairtrade certified and organic.

**EXCLUSIVITY ON CACAO GRAN BLANCO**

Our relationship with Norandino began in the early 2010s thanks to our shared interest in quality and sustainability. In 2013, we signed a partnership that would enable us to work together to protect the native Gran Blanco cocoa variety. Since then, we have had exclusive rights to the Gran Blanco cocoa harvested in La Quemazon, Valle Singucate and Los Ranchos. These three communities located at the edge of the Piura desert, in the Andean foothills, have joined forces to centralize all the work that goes into fermenting and drying their endemic cocoa.

We have also expanded our partnership with Norandino to encompass cocoa supplies from the verdant Selva de San Martin forest, produced by the communities of San Juan de Shitari, San José de Sisa and Huicongo. We renewed the partnership for 10 years in 2021.



**OUR SOCIAL AND ENVIRONMENTAL ACTIONS TOGETHER**

- 2013**
  - Creation of social fund to support community development
- 2015**
  - Creation of a Gran Blanco seedling nursery
- 2016**
  - Financial aid for producers following devastating flooding
- 2017**
  - Providing clean drinking water to the communities of La Quemazon et Los Ranchos
- 2018**
  - Building of a new cocoa preparation center
  - 100% of farms geolocalized
- 2020**
  - Construction of cafeteria in the Los Ranchos kindergarten
  - Installation of solar panels to power a water pump in La Quemazon
  - Distribution of food packages and medical supplies to fight the spread of covid
- 2021**
  - Renovation of the Los Ranchos dryer
  - Construction of a second dryer in Valle Singucate
- 2022**
  - Drinking water for the village of El Doto
  - Construction of a building and warehouse in Valle Singucate
  - Eye care campaign for the three communities

