



# O Q O 73%

TAKING COCOA BACK TO ITS SOURCE

## HISTORY

Valrhona is throwing the chocolate-making rulebook out the window with Oqo, the first dark couverture made with whole unhulled cocoa beans. Its naturally crispy texture, intense flavor and authentically raw marbled look open the way for all kinds of vibrant sensations.

## PROCESS

By making Oqo without recourse to conching (and grinding it coarsely instead), we are getting back to cocoa's origins and representing it in its most elementary form. Oqo has a surprisingly crunchy mouthfeel thanks to its fine pieces of shell, nibs and sugar. Oqo uses just three ingredients: single origin Madagascan whole beans, unrefined beet sugar and cocoa butter. It's simple, it's pure, and it's completely without frills.



*Romain Cyzeleczyk*

CHOCOLATIER & INSTRUCTOR  
L'ÉCOLE VALRHONA

“

*Oqo is a product you need to explore, understand, and master. After that, it will naturally become a key part of your recipes.*

”

## SENSORY PROFILE

MAJOR CHARACTERISTIC: **FRUITY**

MINOR NOTE: **ROASTED BEANS**

UNIQUE NOTE: **CRUNCHY**

Like the crackling sound of a fire, Oqo's whole bean pieces take you back to cocoa's earliest origins. It has a raw, almost mineral texture, crunchy pieces of whole beans which erupt like a shower of glittering sparks, and powerful tangy and fruity notes that give way to warm undertones of roasted beans.



## PACKAGING

3kg slab  
70g sample

Code : 40981  
Code : 43137

## COMPOSITION

Cacao 73 % min.                      Fat 44 %                      Sugar\*\* 27 %

## INGREDIENTS

Whole cocoa beans (single origin Madagascan); cocoa butter; unrefined beet sugar.

## 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

OQO 73%

COATING

MOLDING

BARs

MOUSSE

CRÉMEUX  
& GANACHE

ICE CREAMS  
& SORBETS

TECHNIQUE



 Ideal use     Recommended use

## PAIRINGS



CRANBERRIES



DRIED TOMATOES



ALMOND PASTE



CANDIED GINGER



CHILLI PEPPER



BALSAMIC  
VINEGAR



WHISKEY



GRILLED CORN



# Carat

An original recipe by  
L'École Valrhona

## SALTED BUTTER CARAMEL (240°F/115°C) VANILLA PASTE

160g	Whipping cream
2.6g	Organic Madagascan vanilla bean paste
17g	Glucose DE35/40
160g	Sugar
42.6g	Salted butter
382g	Total weight

Heat the cream with the vanilla paste.  
Slowly warm the glucose then progressively add the sugar and heat through to obtain a light caramel.  
Deglaze with the butter.  
Add the hot cream and cook the mixture at 240°F (115°C).  
Blend thoroughly until emulsified.

## VALENCIA OQO 73% PRALINÉ

200g	OQO 73%
500g	Nutty 70% almond praliné
700g	Total weight

Melt the couverture at 115°F (45°C), then mix into the praliné.  
Heat to 75°F (24°C).

## GUANAJA 70% SPRAY MIX

30g	Cocoa butter
70g	GUANAJA 70%
100g	Total weight

Melt the chocolate with the cocoa butter.  
Strain before use.  
Temper the mixture at 80/85°F (28/29°C) so that when you spray it into your molds it will give your assemblies or creations a shiny finish.  
To give your spray mix a velvety finish, heat the mixture to 105/115°F (40/45°C) and spray it onto your frozen product.

## ASSEMBLY AND FINISHING

### As needed OQO 73%

Make the caramel and use a piston funnel to place 3g into each indentation.

Leave to cool to 60/64°F (16/18°C) so that you can pipe 7g of Valencia OQO 73% praliné on top. Leave to set for 24 hours at 60/64°F (16/18°C) and 60% humidity.

Spray the filled molds (teardrop mold, ref. 11398, Mallard) to give them a coating.

When you are ready to remove the bonbons from their molds, put a silicone mat and a rack on top of them and place them in the freezer for 15 minutes so the caramel keeps its shape as you turn it out.

Temper the couverture, then use a toothpick to dip the bonbon into it up to the caramel.

Remove the pick and put in place a couverture decoration.



*A word from the chef*

**Romain GRZELCZYK**

CHOCOLATIER & INSTRUCTOR  
L'ÉCOLE VALRHONA

“

*Oqo is like a diamond. It's rough in its original state, but fine and refined when crafted.*

”



VALRHONA

# Société Millot SA

Madagascar



## MADAGASCAR

Andravibe, Ambanja  
13°36'49.3"S  
48°26'2.3"E

1986

### START OF THE PARTNERSHIP

Valrhona became a shareholder in 2016

### EXCLUSIVE RIGHT TO THE COCOA

from Société Millot

1,285

### PRODUCERS

And 500 employees

In 1906, Lucien Millot created the plantation in Andravibe that today still bears his name. The Société Millot manages nearly 1,300 hectares and employs almost 500 people.

#### AN EXCLUSIVE PARTNERSHIP FOR OVER 30 YEARS

Valrhona has had a relationship in Madagascar with Millot for over 30 years. Today, we have exclusive purchasing rights over all of the cocoa grown on the Millot plantation - an organic certified plantation spanning around 600 hectares - as well as over the cocoa grown by a network of local producers.

In 2016, Valrhona and Millot decided to take their historic partnership even further, and Valrhona became a shareholder in the Société Millot. This significant investment allows us to cement our shared ambitions and together build our long-term development plan.



## OUR SOCIAL AND ENVIRONMENTAL ACTIONS TOGETHER

### 2014/2018

Renovation of a village for Millot employees and their families

### 2015

Construction of a primary healthcare center, providing Millot employees and their families with rapid access to healthcare, including consultations and free medication

### 2016/2021

Setting up a varietal collection and clonal garden to preserve Millot's genetic heritage.

### 2017

Launch of an agroforestry project in North East Madagascar. The aim is to educate producers about growing cocoa with other crops such as vanilla, thus reducing their vulnerability to the extreme fluctuations in the price of vanilla

### 2021

300 producers completed questionnaires on the themes of water, health, income and education to get a sense of people's needs and build community projects for the coming years.

### 2021-2022

Carrying out a carbon assessment (including emissions and sequestration), covering the whole process from the producer's plot to the cocoa's port of departure and forming a plan to reduce emissions.

## THE IMPACT

45

### NEW HOUSES

built

151,400

### COCOA TREES

planted in agroforestry systems + 5,000 shading trees planted

2,468

### MEDICAL CONSULTATIONS

in 2022, with 99% of minor pathologies