



Xocoline 65%

Xocoline is a dark chocolate with a sweetener

HISTORY

Xocoline is Valrhona's first dark chocolate with a sweetener offering an inimitable, consistent taste. Maltitol gives the chocolate a perfectly sweet taste while allowing the aromatic cocoa notes to shine. This couverture's spicy notes blend beautifully with hints of toasted flavor to bring out a gentle bitterness and a hint of acidity.

FLAVOR

So that taste is always a source of inspiration, we have used a research-based co-creation approach to give each couverture a specific ambiance which will appeal to both your senses and your emotions.

Emilie Band

VALRHONA KEY ACCOUNTS
TECHNICIAN

“ When a customer asked us for a couverture chocolate that uses maltitol, we adapted our machinery and created **Xocoline**. It was a great example of what co-development approaches can achieve. ”

SENSORY PROFILE

MAJOR CHARACTERISTIC:
SWEETLY SPICED

MINOR NOTE: BITTERNESS

UNIQUE NOTE:
A HINT OF ACIDITY

Xocoline's bitter, tangy vanilla notes ring out with a light playfulness like music strummed on a guitar.



PACKAGING

3 x 1kg slabs

Code: 5904

COMPOSITION

Cocoa 65% min.

Fat 43%

Maltitol 34%

INGREDIENTS

Cocoa beans, sweetener: maltitol, 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

XOCOLINE 65%	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS
TECHNIQUE	○	○	○	○	○	○

● Ideal use ○ Recommended use

PAIRINGS



ALMOND



COFFEE



ORANGE

The Essentials

XOCOLINE 65% FLOURLESS CHOCOLATE SPONGE

Makes a 40 x 60cm sponge

400g XOCOLINE 65%
95g European-style butter
400g Egg whites
130g Maltitol powder
100g Egg yolks
1125g Total weight

Melt the chocolate and butter at 120°F (50°C).
Beat the egg whites while gradually adding the maltitol.
Fold the egg yolks gently into the beaten egg whites and add them into the melted chocolate and butter mixture heated to 120°F (50°C).
Bake at 355°F (180°C).

XOCOLINE 65% GANACHE FOR FRAMES

Makes one 10mm thick 34cm x 34cm frame

535g Heavy cream 36%
130g Maltitol powder
715g XOCOLINE 65%
70g European-style butter
1450g Total weight

Heat the cream with the glucose to 165/175°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.

INTENSE XOCOLINE 65% WHIPPED GANACHE



GLUCOSE-BASED LIQUID STARCH

1000g Whole milk
30g Potato starch
80g Glucose DE60
1110g Total weight

Mix together a small portion of the cold milk with the potato starch and 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 and milk mixture over the milk and starch mixture.
Put everything back in the cooking appliance and bring to a boil.

INTENSE XOCOLINE 65% WHIPPED GANACHE

1000g Glucose-based liquid starch
640g XOCOLINE 65%
360g Heavy cream 36%
2000g Total weight

Gradually combine the hot liquid starch with the chocolate.
Immediately mix to make a perfect emulsion.
Add the cold heavy cream.
Mix again very briefly.
Cover the mixture's surface with plastic wrap, store in the refrigerator and leave to set for at least 12 hours.
Whisk until the texture is firm enough to use in a piping bag or with a spatula.

XOCOLINE 65% LIGHT CHOCOLATE MOUSSE

BASIC HAZELNUT PASTE

205g Whole Piedmont hazelnuts
205g Total weight

Roast the hazelnuts in an oven at 300/320°F (150/160°C).
Cool them on a marble surface and then use a sieve to remove the skins.
Grind the hazelnuts in a blender until the pieces are as fine as you want them to be and the hazelnut paste becomes oily.
Store in an airtight box at 40°F (4°C).

XOCOLINE 65% LIGHT CHOCOLATE MOUSSE

415g Whole milk
8g Gelatin powder 220 Bloom
40g Water for the gelatin
590g XOCOLINE 65%
205g Basic hazelnut paste
1040g Heavy cream 36%
2298g Total weight

Bring the milk to a boil and add the bloomed gelatin.
Combine approx. one third of the hot liquid with the melted couverture and hazelnut paste.
Stir with a spatula to obtain a smooth, shiny, elastic texture – this is a sign that you are starting to make an emulsion.
Add the remaining milk, taking care to maintain this texture.
Once the mixture is at 95/105°F (35/40°C), incorporate the heavy cream which has been whipped until it has the texture of a mousse.
Pour out immediately.

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.