



Komuntu 80%

Created with you for you

HISTORY

To celebrate together our 100th anniversary, we have created with you Komuntu. Suppliers, cocoa partners, employees, customers, you were all involved in every step of the way: from finding a unique taste to choosing a packaging design with symbolic patterns which reflects the diversity of our different cocoa-producing countries. All stakeholders of the ethical chocolate world, we embody Komuntu. Its name is a contraction of "Komunumo" which means community in Esperanto and "Ubuntu" an African concept which states "I am, because we are". Komuntu is a chocolate created with you, for you.

ORIGIN

The whole supply chain has helped create Komuntu's flavor. It tells the story of all the people we have met around the world. Thus, the blend of its cocoas has a singular aromatic character. Because Komuntu is the physical embodiment of our commitment to a fair, sustainable chocolate sector and creative, responsible gastronomy, during our 100th anniversary year we are redistributing all the profits made to cocoa producers.



Mélanie Morea

PASTRY CHEF TECHNICAL SUPPORT
ÉCOLE VALRHONA

“

Anyone who loves intense chocolate will appreciate Komuntu in pastries or chocolates. Its woody character with hints of toasted cocoa nibs works as well with nuts as it does with tangy or sweet berries.

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SENSORY PROFILE

MAJOR CHARACTERISTIC:

BITTERSWEET

MINOR NOTE: WOODY

EXCEPTIONAL NOTE: ROASTED

COCOA NIBS

Like a travel diary with multiple destinations, Komuntu tells the story of flavors and meetings of the world through its cocoa blends, revealing a strong, bittersweet and woody aroma with underlying notes of roasted cocoa nibs.



PACKAGING

3kg Fèves bag

Code : 48579

COMPOSITION

Cocoa min. 80 %

Fat 45%

Sugar**21%

INGREDIENTS

Cocoa beans, sugar, cocoa butter, vanilla.

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

KOMUNTU 80%	COATING	MOLDING	BARS	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS
TECHNIQUE	○	○	○	●	●	

● Ideal application ○ Recommended application

PAIRINGS



BERRY VINEGAR



RED BERRIES



BITTER ALMONDS



BLACK CHERRY



AMBER OR TRIPLE ALE



CHAI TEA



BUTTERSCOTCH



Romana



Arthur Cravelle
PASTRY CHEF INSTRUCTOR
 ÉCOLE VALRHONA

PLANT-BASED BANANA CARAMEL

10 g 100% passion fruit purée
 85 g Banana purée
 1 g Fine salt
 30 g Pure raw almond paste
 60 g Cocoa butter
 45 g Water
 145 g Sugar
 15 g Glucose DE35/40
 391 g Total weight

Bring the fruit purées, salt, pure almond paste and cocoa butter to a simmer.
 Use the sugar, glucose and water to make a caramel.
 Cook the caramel at 365°F (185°C).
 Use the first mixture to deglaze the caramel.
 Cook at 220°F (104°C), mix and pour into a container.

HAZELNUT COCOA NIBS FRAMED PRALINÉ

205 g 66% hazelnut fruity praliné
 125 g KOMUNTU 80%
 35 g Cocoa nibs
 35 g Crispy wheat flake cereal
 1 g Fleur de sel
 401 g Total weight

Mix the praliné with the melted couverture.
 Add the cocoa nibs, crispy wheat flake cereal and fleur de sel.
 Heat to 115°F (45°C). Leave to set at 75/80°F (24/25°C) and pour into a frame.

KOMUNTU 80% SOFT GANACHE

145 g Heavy cream 36%
 65 g Glucose DE60
 20 g 30 Baume syrup
 140 g KOMUNTU 80%
 30 g Clarified butter
 400 g Total weight

Heat the cream with the glucose and the 30 Baume syrup.
 Slowly combine the hot mixture with the partially melted chocolate.
 Mix using a spatula to create an emulsion with an elastic and shiny texture.
 Mix with an immersion blender.
 At 100°F (37°C), add the liquid butter and mix again.

KOMUNTU 80% SPRAY MIX

150 g Cocoa butter
 350 g KOMUNTU 80%
 500 g Total weight

Melt all the ingredients together then spray at a temperature of 86/88°F (30/31°C).

COCOA NIBS NOUGATINE

10 g Mineral water
 125 g European-style butter
 50 g Glucose DE35/40
 150 g Sugar
 3 g Pectin NH
 175 g Cocoa nibs
 513 g Total weight

Heat the water, butter and glucose in a saucepan.
 At 105°F (40°C), add the sugar and pectin.
 Cook on a low heat until the ingredients come together.
 Do not stir too much. Leave to simmer for a few seconds.
 Add the cocoa nibs. Spread onto a tray lined with a silicone mat.
 Bake in the oven at 355/375°F (180/190°C) for approximately 12/15 minutes.
 Leave to cool.

ASSEMBLY AND FINISHING

Make the banana caramel, leave to cool in the tray.
 Make and frame the hazelnut-cocoa praliné between 1cm rules.
 Leave to set at 60°F (16°C) and a 60% relative humidity level.
 Cut into 1x1cm cubes.
 Blend some cocoa nibs.
 Sprinkle some cocoa nibs into the bottom of the molds (Silikomart Quadro 01: 25x25x15mm).
 Spray the pre-crystallized Komuntu spray mix into tempered molds with a spray gun.
 Trim away any excess and leave to set.
 Mold some tempered Komuntu couverture into bonbons.
 Trim away any excess.
 Use a piping bag to pipe in approximately 2g of banana caramel.
 Make the soft Komuntu ganache.
 At 85°F (30°C), pipe 2g ganache onto the banana caramel.
 Then insert a praliné cube.
 Pipe ganache to cover the praliné, taking care to leave about 1mm.
 Leave to set.
 Seal the bonbon with some tempered Komuntu couverture and cover with a transfer sheet.
 Leave to set.
 Make and cook the cocoa nibs nougatine.
 Leave to cool then break into shards and stick them on with a little tempered Komuntu couverture in a cone.

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.