



Macaé 62%

Macaé is the Grand Cru with a personality every bit as captivating as Brazil itself

HISTORY

For more than 20 years, Valrhona's commitment to biodiversity and sustainable development has prompted us to invest in the Brazilian territory of the Mata Atlantica, a tropical forest which has been weakened by intensive deforestation. At the end of the 2000s, we met Mr. Libanio, who, like us, believed that premium, ultra high-quality cocoa can be grown in Brazil. Single Origin Grand Cru Macaé is a chocolate with a personality as diverse and fascinating as Brazil's natural heritage. "Macaé" is named after a river that flows through the middle of the "Serra do Mar", a rock formation in southeast Brazil which is covered for the most part by the Mata Atlantica.

ORIGIN

As the world's 6th biggest cocoa producer, Brazil has a cocoa-growing long tradition. One of the world's most diverse ecosystems stretches out along the eastern part of Bahia province. This is the Mata Atlantica, a tropical forest which has been classified as a "Biosphere Reserve" by UNESCO. There, cocoa trees are planted under the shade of banana and palm trees. It is all the experience accrued by local planters, backed up by Valrhona's technical cooperation, which has allowed us to develop the post-harvest long fermentation and solar drying processes that super-charge the unique aromas of Macaé's beans.



Cédric Robin

**COCOA SOURCING PROFESSIONAL
VALRHONA**

“Bahia plantations are often exceptionally lush, as they benefit from the forests which still exist in the area and from all the crops associated with Brazil's many Forastero cocoa varieties. When I taste **Macaé**, it brings to mind a clever blend of strength, diversity and balance.”

SENSORY PROFILE

MAJOR CHARACTERISTIC: **FRUITY**

MINOR NOTE: **TOASTED NUTS**

UNIQUE NOTE: **BLACK TEA**

Macaé's deep notes of black tea and roasted nuts take you on a timeless, spell-binding journey through Brazil's ancient Atlantic Rainforest: Mata Atlantica.



PACKAGING

3kg Fèves bag

Code: 6221

COMPOSITION

Cocoa 62% min.

Fat 39%

Sugar** 37%

INGREDIENTS

Brazilian 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

MACAÉ 62%

COATING

MOLDING

BARS

MOUSSES

CRÉMEUX &
GANACHES

ICE CREAMS &
SORBETS

TECHNIQUE



Ideal application Recommended application

PAIRINGS



LIME



LYCHEE



CHESTNUT



BANANA



CARAMEL



CINNAMON



COFFEE



GINGER



Povo



Rémi Montagne
PASTRY CHEF INSTRUCTOR
 ÉCOLE VALRHONA

MACAÉ 62% MILK ICE CREAM

1,420g	UHT whole milk
80g	1% fat milk powder
90g	Sugar
130g	Glucose powder DE33
90g	Invert sugar
10g	Heavy cream 36%
8g	Combined stabilizer
375g	MACAÉ 62%
2,203g	Total weight

Heat the milk. Once it is at 75°F (25°C), add the milk powder.
 At 85°F (30°C), add the sugars (sugar, atomized glucose, invert sugar). Once it is at 105°F (40°C), add the cream. Once it is at 115°F (45°C), incorporate the stabilizer and emulsifier mixture with a portion of the sugar you used initially (approximately 10%). At 140°F (60°C), slowly combine with the chocolate. Immediately mix using an immersion blender to make a perfect emulsion. Pasteurize at 185°F (85°C) for 2 minutes then quickly cool the mixture to 40°F (4°C). Mix using an immersion blender and churn.

ORANGE & CLEMENTINE SORBET

390g	Water
190g	Sugar
65g	Glucose powder DE33
45g	Invert sugar
30g	Hot inulin
6g	Tangerine juice
220g	Fresh orange juice
20g	Yuzu juice
135g	Fresh clementine juice
2g	Carob gum
2g	Guar gum
1,105g	Total weight

Heat the water. At 85°F (30°C), add the sugar, atomized glucose, invert sugar and inulin.
 At 115°F (45°C), finish incorporating the ingredients by adding the combined stabilizer, mixed with a portion of the sugar you used initially (approximately 10%).
 Pasteurize at 185°F (85°C) for 2 minutes then quickly cool the mixture to 40°F (4°C).
 Mix the syrup and fruit purée first by hand and then using an immersion blender.
 Leave the mixture to sit for at least 4 hours.
 Blend, strain and churn between 21°F and 14°F (-6°C and -10°C). Store in a freezer at -1°F (-18°C).

MACAÉ 62% SAUCE FOR RIPPLE ICE CREAMS

35g	Water
160g	Absolu Cristal neutral glaze
55g	MACAÉ 62%
250g	Total weight

Bring the Absolu Cristal neutral glaze to a boil in water. Slowly combine with the chocolate. Immediately mix using an immersion blender to make a perfect emulsion. Set aside.

CITRUS GEL

180g	Absolu Cristal neutral glaze
0.2g	Lime zest
0.2g	Orange zest
0.2g	Tangerine juice
25g	Lime juice
10g	Orange concentrate
25g	Fresh orange juice
10g	Sugar
250.6g	Total weight

Dissolve the sugar in the citrus juices.
 Add the zest and Absolu Cristal neutral glaze.
 Set aside for assembly.

MACAÉ 62% SPONGE

115g	Egg whites
65g	Sugar
55g	Egg yolks
65g	European-style butter
20g	French-style pastry flour
135g	MACAÉ 62%
455g	Total weight

Beat together the egg whites and sugar.
 Add the yolks to the chocolate and butter heated to and melted at 120/130°F (50/55°C).
 Mix in a small amount of beaten egg white, followed by the remaining whites and flour.
 Bake at 355°F (180°C).

MACAÉ 62% MOUSSE

215g	UHT whole milk
215g	Heavy cream 36%
345g	Egg whites
105g	Sugar
550g	MACAÉ 62%
1,430g	Total weight

Heat the milk and cream.
 Immediately mix using an immersion blender to make a perfect emulsion.
 At 108/115°F (42/45°C), add the whites beaten together with the sugar.

ASSEMBLY AND FINISHING

Prepare the mix and sauces. Make the sponge and place 420g in a 20×20cm frame. Make the mousse and pour about 30g into a bowl. Freeze. When you are ready to serve, take the moussets out of the freezer (it takes 10 minutes for them to come back to temperature). Put in place a scoop of sorbet and a swirl of chocolate ice cream. Add some sponge cubes, citrus gel and chocolate sauce. Finish with the chocolate decorations.

M. Libânio Agrícola

Brazil



BRASIL

Gandu, Bahia
13°44'36.1"S
39°29'24.8"W

2013 PARTNERSHIP SIGNATURE

Renewed in 2020 for 10 years

EXCLUSIVE RIGHT TO THE COCOA

from the Paineiras, Ladeira Grande, Petrolina Nova, Italia Limeira and São José plantations

168 EMPLOYEES

78 of whom live with their families on the plantations and have free access to drinking water and electricity!

M. Libânio Agrícola a company founded in 1922 by Manoel Libânio da Silva Filho, owns eight plantations spanning a total of 2,298 hectares. For M. Libânio, sustainability is of vital concern, representing both a challenge and a major opportunity for driving business growth. With this in mind, the company has worked for years to train producers in good agricultural and environmental practices, promote agroforestry and protect primary forests. Today, the whole property is Rainforest Alliance certified.

AGROFORESTRY AT THE HEART OF THE MODEL

M. Libânio protects forests: Old growth forests represent 47% of the land available on our Brazilian partner's estate, 27% more than required under the country's forest law.

A LONG-TERM PARTNERSHIP

Our relationship with M. Libânio began in the early 2000s, becoming even closer thanks to the signature of a long-term partnership agreement in 2013, renewed for 10 years in 2020. Today, the whole property is Rainforest Alliance certified. M. Libânio's focus on producing the highest quality cocoa, coupled with its environmental values and technological innovation makes them a natural partner for us.



It's always a magnificent moment when you arrive at the M. Libânio plantations in the heart of the Mata Atlantica.

The spirit of M. Libânio is there to see throughout the ecosystem, in everything from the professionalism of the plantations' management to the respect for people and, first and foremost, the care for the environment.

Cédric Robin.
Valrhona's cocoa sourcer

OUR SOCIAL AND ENVIRONMENTAL ACTIONS TOGETHER

2013/2014

Financing of technical equipment, including solar drying beds and bean sorting machines

2015

Renovation of housing for employees and their families

2016/2017

Financing of a new training center

2018

Investments to support production: purchase of a tractor, trailer and shredder for plantation maintenance

2019

Support for the purchase of fertilizer

2020

Support for the maintenance of non-essential activities (including preventive medicine, maintaining employee homes and machine maintenance)

2021 & 2022

Support for the purchase of fertilizer.

2022

Taking inventory of the forest and calculating the domain's carbon storage.

Identifying more than 165 plant species, 8 of which are considered threatened or almost threatened



THE IMPACT

72
HOUSES

renovated for employees' families

1
NEW TRAINING
CENTER

135
TRAINING SESSIONS

carried out by M. Libânio on topics including health, workplace safety and environmental conservation