



MUCICA0

ORGANIC

100% COCOA MUCILAGE

ALLERGEN-FREE, GMO-FREE, PRESERVATIVE-FREE, NO ADDED SUGAR.

ORIGIN

ECUADOR - Cerecita Valley

MUCICA0 is made from cocoa beans produced on a single farm: Palo Santo Hacienda. Thanks to its innovative production methods, the farm, owned and managed by the same family for 3 generations, has been granted the most important certifications in terms of **product quality, respect for the environment and food safety.**



INGREDIENTS & MANUFACTURING

MUCICA0 is made from 100% unprocessed mucilage **purée, simply pasteurized.**

- Mucilage is the white-coloured pulp surrounding cocoa beans inside the pods. Composed of water, glucose and fructose, its high citric acid content stimulates cocoa bean fermentation.
- Our supplier developed a production technique based on the partial extraction of the mucilage, turned into a purée, while the rest was set aside for fermentation. This one-of-a-kind method, using controlled acidity, preserves the authentic **fresh fruit taste and offers a 100% natural sensation of sweetness.**

AROMATIC PROFILE

• FRUITY AND LEMONY

Cocoa beans produced in Ecuador are known for their floral, fruity flavours. Our partner's cultivation and post-cultivation techniques ensure production boasting consistent quality that is reiterated in MUCICA0.

WHEN TASTING:

- Mouthfeel: lemony freshness.
- Mid-palate: honey, litchi and apricot aromas.

LABORATORY PRODUCTS range



Nicolas de Loisy
GENERAL MANAGER

"Offering outstanding products to demanding artisans is part of our DNA. MUCICA0, our cocoa pulp, is an innovation as it features a taste that most of us didn't even know existed. A real explosion of flavours from rigorously-selected pods.

To offer you this exceptional product, we worked hand-in-hand with a family-run farm in Ecuador that meets our traceability and aromatic stability criteria.

Choosing MUCICA0 also means preserving the environment together by ensuring this real treasure of nature does not become waste..."

A SOURCE OF CREATIVITY

- MUCICAO's fluid consistency means it can be used

for a host of tasty delights:

- mousses and ganaches,
- fruit jellies, glazing, ice creams to name but a few.
- Perfect for both sweet and savoury recipes.

TECHNICAL INFO

- 100% pasteurized cocoa mucilage.
- Net weight: 500 g bag,
2 kg box (4 X 500 g).
- Shelf life: 18 months
- Once opened, keeps for 48h at temperatures
between 4°C and 6°C.
- Technical datasheet available on our website.



BASIC RECIPE

Recipe by Christophe Tuloup - Restaurant Têtedoie Pastry Chef.

MUCICAO sorbet

Water	165 g	22 %
Spray-dried glucose	30 g	4 %
Dextrose	15 g	2 %
Caster sugar	90 g	12 %
MUCICAO	450 g	60 %
Super neutrose	112 g	0 %
Total	751,12 g	100 %

PREPARATION:

- Heat the water to 40°C then and the spray-dried glucose, dextrose and sugar mixed beforehand.
- Bring the mixture to the boil then leave to cool.
- Incorporate the MUCICAO, mix together, then pour into a pacotizing beaker.
- Place in the freezer.
- Pacotize when serving.



Serving suggestion.

MUCICAO HIGHLIGHTS

- An outstanding product for your recipes: fresh fruit flavour.
- Absolute traceability and aromatic stability.
- 100% mucilage from rigorously-selected pods.
- No added sugar, preservative-free, artificial colouring-free.
- Easy-to-handle packaging with long shelf life.

CHOCOLATERIE DE L'OPÉRA®

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