



MASTERING THE ART OF CHOCOLATE



CHOCOLATE

in our genes...

For 4 generations, the de Loisy family has dedicated every effort to create exceptional chocolate products.

Passed down from father to son, this expertise constantly evolves with new procedures and techniques.

Today, Nicolas de Loisy upholds the family tradition. His chocolates are singular in their aromatic style, showcasing his chocolatemaking credentials.



1936

Adrien BOURGEAT

The 1st chocolate factory is founded



1947

Guy de LOISY

Laboratory products and confectionery are developed for fine food professionals in Tain-L'Hermitage



1995

Olivier de LOISY

Creation of Chocolaterie de l'Opéra® and the Pures Plantations® range



2008

Nicolas de LOISY

joins his father to develop international business



2016

Nicolas de LOISY

Succeeds his father and becomes Managing Director

DESIGNING

unique chocolates

Chocolaterie de l'Opera® is a family-run business specialising in couverture chocolate with the most exclusive flavours.

Each recipe is personally crafted by Olivier de Loisy and his son Nicolas. They share the same objective: creating the most accurate expression of each cocoa bean's aromatics.

Their couverture range has a unique signature, a combination of strength, elegance and aromatic balance. The same rigorous standards are applied to their other products such as pralinés, pure pastes, nibs and other products from their chocolate laboratory.

Their vocation is to provide professionals products that are simultaneously easy to use and flavoursome, so that they can express their talent through atypical and exceptional flavours.



“ It is part of our DNA, the idea that a craftsman can express his talent through high quality ingredients resulting in different, singular creations.”

Nicolas de Loisy

TOP CHEFS

who trust us

The unique characteristics of Chocolaterie de l'Opéra® products have won over numerous French chefs, inspired by their excellence.

They have been joined by young chefs all over the world, which has allowed Chocolaterie de l'Opéra® to expand its presence in Asia and the Middle East.

These chefs enjoy specialised local support thanks to our network of distributors, all carefully selected for their expertise.

IN FRANCE...



**Pascal
CAFFET**

*Meilleur Ouvrier de France
Pâtisserie 1989
World Dessert Champion
1995*



**Benoît
CHARVET**

*Frozen Desserts World
Champion 2018*



**Frédéric
HAWECKER**

*Meilleur Ouvrier de France
Chocolatier-Confectionner 2011*



**Franck
KESTENER**

*Meilleur Ouvrier de France
Chocolatier-Confectionner 2004
Pastry Team World
Champion 2006*



**Angelo
MUSA**

*Meilleur Ouvrier de
France Pâtissier 2007
Pastry World Champion 2003*

...AND IN OTHERS COUNTRIES

**Gaël
MAJCHRZAK**

*Sweet Fashion House
Hong Kong*

**Joaquin
SORIANO**

*CJSJ co-founder Chef
Taiwan*

THE EXPRESSION *of a terroir*

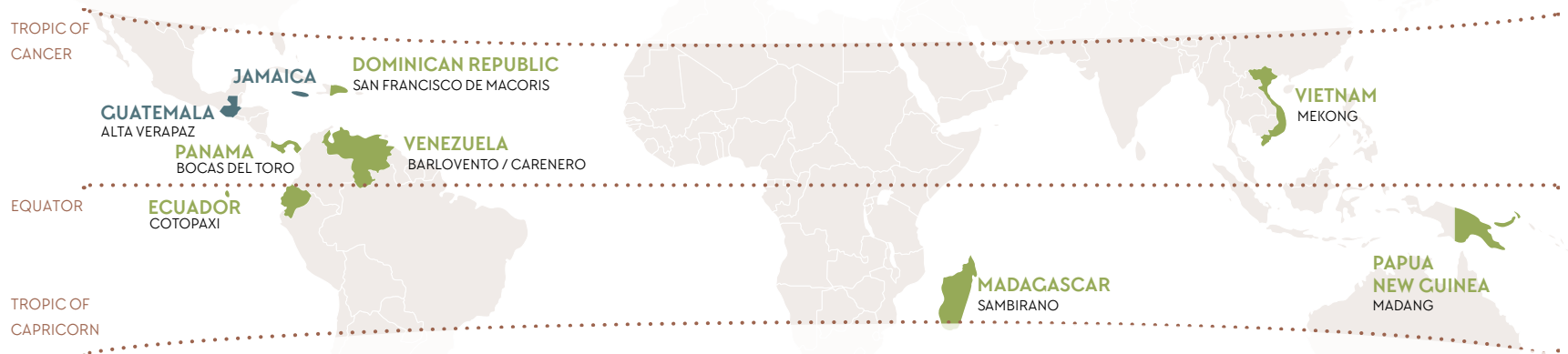
The idea behind Chocolaterie de l'Opera® was to create a range of single-origin chocolates, the "Pures Plantations®" selected by Olivier de Loisy.

Still today, he continues to travel the world with his son Nicolas, searching for rare cocoa beans, each expressing the true character of a specific terroir. As with wine and its vineyards, with cocoa beans every region has its own geology and climate which contribute to the development of unique flavours.

"Each different chocolate endeavours to express these characteristics of the terroir and the personality of the cocoa farmers."

Nicolas de Loisy

THE ESSENCE OF NINE EXCEPTIONAL REGIONS



AN EXCLUSIVE

sourcing



Purchase of cocoa beans
directly from the plantation.

Olivier and Nicolas select farmers with unique expertise to produce chocolate that is the best possible expression of a specific terroir. They establish strict protocols for farming and processing after harvest to preserve the remarkable aromatic richness of the cocoa beans.

By purchasing the plantation's entire production, Chocolaterie de l'Opéra® ensures stability and aromatic singularity for its customers.

“ Our objective is to forge direct, lasting partnerships with small farmers to source the most expressive beans while at the same time helping to improve their everyday lives. ”

Nicolas de Loisy

PANAMA



It is in the heart of the BOCAS DEL TORO region that a vast reforestation project was originated to give birth to the Quebrada Limon plantation. A real vector of ecological and social change, it is nearly 865 acres of land depleted by deforestation that have been replanted and 50 permanent jobs created. From the choice of cultivars, through the organic cultivation method or the post-cultivation treatment, everything has been thought to produce fine cocoa. A quality recognized by receiving a «Cocoa Awards of Excellence» in 2021.

MADAGASCAR



The beans are grown organically on the MAVA plantation in the heart of the Sambirano region. This young company took over an historic plantation. It immediately began a replanting programme to restore some 1,600 acres spread over 8 farms to their former glory. Impressed by the subtlety and elegance of the beans, Chocolaterie de l'Opéra® purchases almost all of AMBOHIMENA SUD farm's production.

GUATEMALA



Guatemala is famous for the quality of its beans, but Olivier and Nicolas de Loisy went further in their quest for excellence, choosing a pioneering plantation that grows cocoa and only cocoa. From the nursery, in the fields and during the fermentation process, the beans are processed separately depending on each category. Timeconsuming and labour-intensive, this technique produces beans of a rarely equalled aromatic quality.

VIETNAM



The humid, tropical Mekong region is a superb environment for growing cocoa beans with highly distinctive flavours. Chocolaterie de l'Opéra®'s ambition is always to choose the best beans while supporting the local population. Through the collaboration with the Vietcacao network dedicated to cocoa bean processing, Chocolaterie de l'Opéra® has chosen to help young people with disabilities and support the development of fine cocoa in Vietnam.

TECHNOLOGY & Expertise

Experts in every stage of great couverture chocolate production, from cocoa bean selection to creating recipes, Nicolas and Olivier de Loisy place particular emphasis on developing processes adapted to each type of bean.

The beans are treated with the utmost respect at every stage of the process to preserve their aromatic character.

The roasting stage is essential for developing the cocoa flavours and aromas. Chocolaterie de l'Opéra® therefore invested in cutting-edge production facilities that provide extra flexibility for roasting times and temperatures.



“This clever combination of human and technical expertise driven by rigorous standards ensures all the natural flavours of the beans are perfectly preserved.”

Nicolas de Loisy

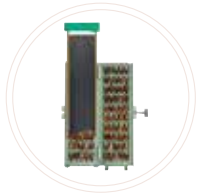
25 YEARS OF INNOVATION

- Pures Plantations® range (1 origin – 1 genetic profile)
- Pure cocoa pastes and powders from a single origin
- Range of 70% / 62% recipes
- Creation of Pure Origin nibs
- Creation of Séquencia® Technology: the roasting process that is revolutionising the world of chocolate.

MANUFACTURING

process

PRODUCTION OF CACAO MASS BY CACAOTEC®



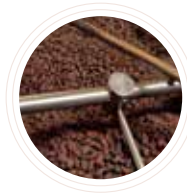
DELIVERY OF THE BEANS

Physical and chemical testing for each new batch.



CLEANSING

The HAF (High Aromatic Flavour) process reduces bacteria as much as possible without compromising flavours.



ROASTING

Gentle roasting in the shell, parameters (time/temperature) adapted to each variety.



CRUSHING

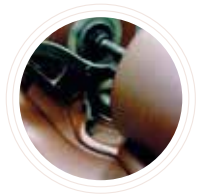
Single-origin nibs.



GRINDING

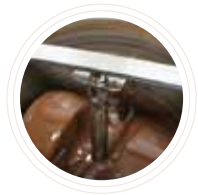
High-tech equipment to create fine particles and manage the increase in temperature.

OTHERS PRODUCTION STEPS



MIXING

No vanilla is added to the dark chocolate couvertures, completely natural flavourings are used for the other couvertures.



CONCHING

Use of GMO-free soya lecithin.



BAGGING

Ultra-resistant triple-layer pouch bags
Size: 5 kg / 1.5kg for Japan



SÉQUENCIA®

range

SEQUENCIA®

Technology

Olivier and Nicolas de Loisy have been studying the phenomena that occur during roasting for over 5 years, especially the Maillard* reaction applied to cocoa beans. They observed that the fresh bean and fermentation flavours that had previously been eliminated during this stage of the manufacturing process could be revealed by using roasting cycles.

With cocoa beans roasted in these cycles, they produced a range of remarkable new chocolates...

These three couverture chocolates genuinely have the true flavour of the fruit from which they are produced.

* Maillard reaction: a set of chemical reactions that occur during roasting that are responsible for the flavours of food.



ROASTING THAT REVEALS THE TRUE FLAVOUR OF COCOA BEANS



Séquencia® Technology : Innovation n°537259
Research co-funded by the French Ministry of Industry,
the Département of Les Bouches du Rhône
and the Provence Alpes Côtes d'Azur region.



This method represents a genuine revolution in the world of chocolate-making. It received an award at the SIRHA 2017 show for its cutting-edge approach.

DARK CHOCOLATE COUVERTURES



JAMAYA® 73 %

Jamaica

Region: Paroisse Saint Mary
Main Profile: Trinitario

Well-rounded & subtle

A "signature" chocolate with subtle flavours: a combination of vanilla, green and woody notes with a dried fruit aftertaste.

73%

Ideal for coating, moulding, bars

Recommended for ganache, mousse, decoration, etc.



ALTAPAZ® 73 %

Guatemala

Region: Alta Verapaz
Main Profile: Mayan Red

Complex & pure

Altapaz® 73% is a trail-blazing chocolate. Séquencia® roasting takes its blend of cocoa and candied berry notes from Mayan Red Guatemalan beans to another level.

73%

Ideal for coating, moulding, bars

Recommended for ganache, mousse, decoration, etc.



VIBRATO® 70 %

Guatemala & Madagascar
Main Profile: Forastero, Criollo

Fresh & dense

Two outstanding terroirs, Guatemala and Madagascar, come together to make an exceptional chocolate. The flavour of dried fruit and berries collides with an intense cocoa hit.

70%

Ideal for coating, moulding, bars

Recommended for ganache, mousse, decoration, etc.



“ Three dark couverture chocolates with strong personalities and powerful, fresh, fruity notes. Exceptional length on the palate.”

Nicolas de Loisy

Also available:

- Pure cocoa paste Guatemala
- Pure cocoa paste Jamaica
- Cocoa nibs Guatemala

Recommended temperatures*

	ALTAPAZ® 73% JAMAYA® 73% VIBRATO® 70%
Melt at	38-40°C
Cool to	28-29°C
Work at	30-31°C

*adjust to your equipment.



© Recipe by Christophe Tuloup, Restaurant Têtedoie Pastry Chef

PURES PLANTATIONS®

range

Made from cocoa beans with a single-origin and one genetic profile, these chocolate are the authentic expression of their unique terroir.

Each variety is listed, certified and kept separate for roasting in small batches with specific parameters.

These 12 chocolate couvertures boast aromatic richness and elegance to surprise even the most refined palates.

“ Travelling all over the world, we discover a range of aromatic palettes that are surprising and varied in equal measure. We want to share this diversity with our customers though the Pures Plantations® range.”
Nicolas de Loisy



Three chocolates are available in 2 recipes:

- **70% cocoa:**
a high percentage of cocoa butter for coating, moulding and bars.
- **62% cocoa:**
high content of dry cocoa matter with no added cocoa butter, ideal for mousses, ganaches and ice creams.

DARK CHOCOLATE COUVERTURES

Intensity
■■■■■



DELTORA® 70 %

Panama

Region: Bocas del Toro

Main Profile: Trinitario



Smooth with cocoa-edged notes

Subtle tangy notes, flavors of vanilla, plum and liquorice, great cocoa length.

70% *Ideal for coating, moulding, bars*
Recommended for ganache, mousse, decoration, etc.

Intensity
■■■■■



MEKONGA® 70 %

Vietnam

Region: Mekong

Main Profile: Trinitario



Warm & tangy

This indulgent dark chocolate is packed with cocoa flavour and a surprising aftertaste with the subtle and sharp notes of fresh cocoa beans.

70% *Ideal for coating, moulding, bars*
Recommended for ganache, mousse, decoration, etc.

Intensity
■■■■■



MADONG® 70 %

Papua New Guinea

Region: Madang

Main Profile: Trinitario

Full-bodied & wild

A surprising, almost animal chocolate from a wild and volcanic terroir. A flavour combination of cut grass and leather with swirls of cigar smoke...

70% *Ideal for coating, moulding, bars*
Recommended for ganache, mousse, decoration, etc.

Intensity
■■■■■



SAMANA® 70 % / 62 %

Dominican Republic
Region: San Francisco de Macoris
Main Profile: Trinitario

Well-rounded & fruity

An initial flavour with strong spicy notes followed by notes of ripe cherries and dried figs.

70% *Ideal for coating, moulding, bars*
Recommended for ganache, mousse, decoration, etc.

62% *Ideal for: ganache, mousse, etc.*

Intensity
■■■■■



CARUPANO® 70 %

Venezuela
Region: Barlovento / Carenero
Main Profile: Criollo

Balanced & Cocoa-edged

Very-well rounded, it strikes the perfect balance between roasted cocoa and dried fruit aromas underpinned by woody almond notes.

70% *Ideal for coating, moulding, bars*
Recommended for ganache, mousse, decoration, etc.

Intensity
■■■■■



CARUPANO® 62 %

Venezuela
Region: Barlovento / Carenero
Main Profile: Criollo

Balanced & Fruity

A dense and creamy texture blending refreshing cocoa with berry notes.

62% *Ideal for: ganache, mousse, etc.*

Intensity
■■■■■



GAYAS® 70 %

Ecuador
Region: Cotopaxi
Main Profile: Trinitario

Subtle & harmonious

The initial flavour is light before cocoa notes with a vanilla tone flood in, underpinned by hints of coconut and floral notes.

70% *Ideal for coating, moulding, bars*
Recommended for ganache, mousse, decoration, etc.



Intensity
■■■■■



TANNEA® 70 % / 62 %

Madagascar
Region: Sambirano
Main Profile: Criollo

Fresh & fruity

Citrus notes that mingle with honey and dried fruit notes. It finishes on a rich and well-balanced variety of flavours.

70% *Ideal for coating, moulding, bars*
Recommended for ganache, mousse, decoration, etc.

62% *Ideal for: Ganache, mousse, etc.*



Intensity
■■■■■



TANNEA® 43 %

Madagascar
Region: Sambirano
Main Profile: Criollo

Fresh & intense

A very fresh initial flavour followed by slightly acidic milk notes with a good taste of dried fruit.

43% *Ideal for coating, moulding, bars*
Recommended for ganache, mousse, decoration, etc.

ORGANIC DARK CHOCOLATE COUVERTURE

Intensity
■■■■■



DUARTA® 70 %

Dominican Republic
Main Profile: Trinitario
Without Lecithin

Fruity & spicy

Large aromatic palette with an initial flavour made of blackcurrant and black cherry notes. A long finish with a touch of bitterness.

70% *Ideal for coating, moulding, bars*
Recommended for ganache, mousse, decoration, etc.



Recommended temperatures*

	70%	62%	MILK
Melt at	+/-45°C	+/-45°C	42-45°C
Cool to	28-29°C	28-29°C	27-28°C
Work at	31-32°C	31-32°C	29-30°C

* adjust to your equipment.

THE CLASSICS

range

This range was designed for professionals looking for top quality chocolate with more traditional flavours.

Made with blends of single-origin cocoa mass, these couvertures still have the same subtlety in their aromatics.

The milk chocolate range distinguishes itself with its delicious yet not very sweet notes and its easy application.

“With its broad appeal, this range is easy to combine with other flavours. With its wide variety of chocolate recipes, it is easy to use for both chocolates and patisserie.”

Nicolas de Loisy



© Recipe by Julien Dugourd
La Chèvre d'Or (**) Pastry Chef

DARK CHOCOLATE COUVERTURES

Intensity
■■■■■

LARGO® 70 %

Caribbean & Indian Ocean
Main Profile: Criollo, Trinitario

Powerful & well-rounded

A powerful, very cocoa-edged couverture with aromatic notes of peach followed by persistent spicy cocoa notes.

70%

Ideal for: coating, moulding, bars...

Recommended for: ganache, mousse, etc.

Intensity
■■■■■

ARCATO® 66 %

South America & Indian Ocean
Main Profile: Criollo, Forastero

Generous & harmonious

An initial flavour with mild cocoa-edged and vanilla notes that lingers. The finish is sweet and gourmet with light roasted notes.

66%

Ideal for: coating, moulding, bars...

Recommended for: ganache, mousse, etc.

Intensity
■■■■■

PASSIONATO® 62 %

**Caribbean, Indian Ocean
& Southeast Asia**
Main Profile: Criollo, Trinitario

Well-rounded & fruity

This chocolate starts off sweet before melting into cocoa and fruit notes. It has a lingering and full-bodied aftertaste.

62%

Ideal for: coating, moulding, bars...

Recommended for: ganache, mousse, etc.

MILK CHOCOLATE COUVERTURES

Intensity
■■■■■

LEGATO® 57 %

South America & Indian Ocean

Main Profile: Forastero, Criollo

Well-balanced & smooth

A wide variety of flavours with vanilla and roasting notes. No bitterness or acidity.

57%

Ideal for: decoration.

Recommended for: ganache, mousse, etc.

Intensity
■■■■■

TEMPO® 56 %

South America & Indian Ocean

Main Profile: Criollo, Trinitario

Intense

This chocolate starts off with notes of dried grapes followed by a strong taste of cocoa. It finishes with a hint of acidity and bitterness.

56%

Ideal for: ganache, mousse, etc.

Intensity
■■■■■

DIVO® 40 %

Main Profile: Forastero

Gourmet & smooth

A superbly delicious chocolate, well-rounded with notes of breakfast pastries and vanilla. It finishes with a more cocoa-edged touch.

40%

Ideal for: coating, moulding, bars

Recommended for: ganache, mousse, etc.

Intensity
■■■■■

ADAGIO® 40 %

Main Profile: Forastero

Well-balanced & caramelised

Very well-balanced and low in sugar, a unique flavour of fresh milk and caramelised milk.

40%

Ideal for: coating, moulding, bars

Recommended for: ganache, mousse, etc.

Intensité
■■■■■

MEZZO® 38 %

Main Profile: Forastero

Milky & fresh

Well-rounded and sweet notes with a good flavour of fresh milk.

38%

Ideal for: coating, moulding, bars

Recommended for: ganache, mousse, etc.

WHITE CHOCOLATES

Intensity
■■■■■

DIAPASON® 33 %

Milky & vanilla

Very low in sweetness, a delicious full-fat milk flavour with light vanilla notes.

33%

Ideal for: coating, moulding, bars

Recommended for: ganache, mousse, etc.

Intensity
■■■■■

CONCERTO® 32 %

Mild & gourmet

A gourmet chocolate with a good flavour of dulce de leche and caramelised vanilla.

32%

Ideal for: coating, moulding, bars

Recommended for: ganache, mousse, etc.

Recommended temperatures*

	DARK	MILK & WHITE
Melt at	50-55°C	42-45°C
Cool to	28-29°C	27-28°C
Work at	31-32°C	29-30°C

* adjust to your equipment.



© Recipe by Frédéric Hawecker
Meilleur Ouvrier de France 2011

PRALINES

range

As with its chocolate couvertures, Chocolaterie de l'Opéra® believes that the choice of raw materials for its pralines, pure pastes and giandujas is of the utmost importance.

For its hazelnut products, Chocolaterie de l'Opéra® uses exclusively hazelnuts from Piedmont (Italy) that have PGI. This guarantees a high-quality product and excellent traceability.

For Almonds pralines, Chocolaterie de l'Opéra uses types for their famous aromatics : Spanish Valencia almonds.

TRADITIONAL PRALINE

Available smooth or crunchy texture

Hazelnuts 50%

This smooth yet creamy praline showcases delicious PGI Piedmont hazelnut flavour.

Valencia almonds 50%

A balanced praline with a good almond flavour elevated by gentle roasting and mild sweetness.

Almonds 30% Hazelnuts 30%

A subtle blend: the exquisite delight of Valencia almonds and the freshness of PGI Piedmont hazelnuts.

Provence almonds 60%

Upon tasting this gourmet praline, the taste of almond is immediate and intense, yet balanced by notes of spices and roasting.

(only available smooth).

Pistachio 60%

The initial taste is sugar but real pistachio flavour soon comes through. Our gentle roasting process brings hints of honey to the aftertaste.

(only available smooth texture).

CREATION PRALINE

Available smooth texture

Almonds 50% Peanuts 25%

A surprising sweet and savoury combination! We find in this praline a good roasted peanut flavour thanks to a fairly heavy roasting. Almonds bring balance and sweetness.

Hazelnuts 65% Coriander 23%

Fresh coriander brings out the roasted hazelnut notes. This gives the smooth praline a delicate and beautifully balanced taste.

PURES PASTES OF DRIED FRUITS

Available smooth texture

Pure hazelnut paste 100%

This hazelnut paste is made solely from PGI (Protected Geographical Indication) Piedmont Hazelnuts. We feel an outstanding hazelnut flavour elevated by subtle roasted notes.

Pure pistachio paste 100%

This paste is intense yet balanced with a crisp pistachio flavour elevated by roasting. You can taste little grains of salt and it has a lovely aftertaste.

MILK GIANDUJA

Available smooth texture

Chocolate 40% Hazelnuts 26%

The perfect balance of milky Divo® chocolate and sweet PGI Piedmont hazelnut paste. Together they produce an indulgent product that isn't too sweet.

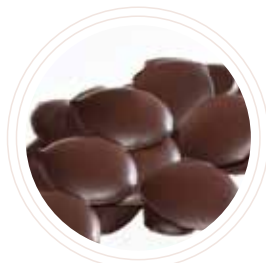
OTHER PRODUCTS

PURE COCOA PASTE

100%

Available in 2.5 kg containers

- Jamaica
- Guatemala
- Venezuela
- Vietnam
- Dominican Republic
- Madagascar
- Extra pure paste:
Selection of premium quality cocoa beans



PURE COCOA
PASTE

SINGLE-ORIGIN POWDER

75%

Available in 4 kg containers

- Madagascar

MUCILAGE

- Mucicao **ORGANIC**
100% natural mucilage purée,
Preservative-free
Ecuador origin



MUCILAGE

NIBS

100%

Available in 2 kg buckets

- Guatemala
- Venezuela
- Nibs made from premium quality
cocoa beans



NIBS

ROASTED BEANS

Available in 2 kg containers

- Venezuela



ROASTED
BEANS

COCOA POWDER

Available in 600 g bags

- Red cocoa powder 22/24% MG
- Black cocoa powder 10/12% MG



COCOA
POWDER

COCOA BUTTER

Available in 3 kg buckets.

- Crystallised cocoa butter deodorized



COCOA
BUTTER

CHOOSE OUR PRODUCTS

and set yourself apart

As a Chocolaterie de l'Opéra® customer, you can showcase your expertise and craftsmanship by offering your customers different aromatic experiences. Choosing single-origin couverture chocolates shows a certain awareness for an increasing demand for traceability.

Chocolaterie de l'Opéra® has a full range of tools and services to meet our three-fold ambition: support you in the use of our products, give you new recipes and promote chocolate's unique origins with your customers.

“Helping our customers express their talent is part of our DNA. To achieve this we have an expert and dedicated sales team at their disposal. We do not sell our products on the retail market.”

Nicolas de Loisy

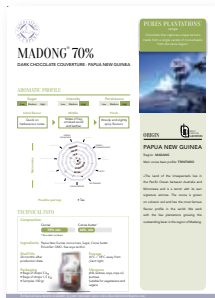


INTERNET

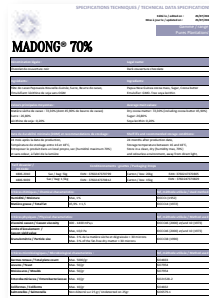
All of the tools are available on our website via a secure login to ensure exclusivity.

1. PRODUCT USE

- For each couverture chocolate: product information + technical information
- For basic recipes: recipe file
- Support: a consultant helps fine-tune recipes and provides new recipes too



Product sheet



Technical datasheet

2. NEW RECIPES

- For each new product: a recipe booklet
- Every year: demonstrations by famous chefs
- New recipes regularly posted on our website



Private demonstration
with Chef Frédéric Hawecker,
Meilleur Ouvrier de France Chocolate 2011



Private demonstration booklet

TRAINING YOUR TEAMS

Customised training provided by a sales representative will help your sales teams promote the unique origins of your couverture chocolate to your customers.

3. ADVERTISING

- For each couverture chocolate: labels for window displays
- Videos about the origins of the chocolates
- New product flyers for shops



Point of sale labels



Video, plantation in Vietnam



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