

LA ROSE NOIRE  
69%  
Single origin couverture from South Philippines

*"Single Origin"  
Chocolate Shells*



LA ROSE NOIRE  
Gérard  
Dubois  
RE<sup>TM</sup>



# From Cacao Bean...



## 1. SEEDING

If you want to have fine cocoa trees which produce a lot of big pods, you must choose carefully the seeds you are going to sow.



## 2. GRAFTING

A strong branch of the mother tree will be grafted onto the trunk of the new tree in order for the young cocoa tree to have the same productivity as the mother tree.



## 3. NURSERY

Should be shaded (40-50% Sunshine) and watered daily.



## 4. COCOA TREES

Cocoa Trees will produce approximately 80 pods twice a year. A tree normally becomes productive after three years and will live for 30 to 40 years in plantation.



## 5. HARVESTING

Harvesting begins when cacao pods change colors, red pods will turn orange, green pods to yellow. Harvesting should be carried out carefully without damaging the flowers which will produce the following harvest.



## 6. POD BREAKING

After the storing period, farmers cut the pods in halves with a machete to get the pulps and beans.



## 7. FERMENTATION

It is much better to ferment the beans in boxes with holes at the bottom to allow the juices running out of the boxes.



## 8. FERMENTATION (DAY 03)

After three days, the beans are stirred and removed to another box. Stacking the boxes on top of the other will make this work easier.



## 9. FERMENTATION (DAY 06)

Fermentation takes place in wooden box for 6 days with the beans being covered by banana leaves. The beans turn from white to purple at the beginning and to brownish red when they are fully fermented.





# ...to Chocolate Shells.



## 10. DRYING

The best way for drying is sun drying with the beans being stirred every hour up to 7 days. LRN beans must be spread out and covered by a canvas at night.



## 11. ROASTING

LRN Beans are roasted for 120 mins at 120 °C to bring out the chocolate flavor and color. The temperature, time and degree of moisture involved in roasting depend on the type of beans used and the sort of chocolate or product required from the process.



## 12. QUALITY CUT TEST

During the cut test, the beans are selected and analyzed following the extent of fermentation, presence of defaults (mold, insect etc) and smell (foreign odor).



## 13. CRACKING AND WINNOWING

A winnowing machine is used to remove the shells from the beans to leave just the cocoa nibs.



## 14. CONCHING

The next process is conching which is a kneading or smoothing process. For LRN beans, conching time is 48 hours for development of flavor and texture. The speed, duration and temperature of conching will affect the flavor.



## 15. TEMPERING

The mixture is then tempered or passed through a heating, cooling and reheating process. This prevents discoloration and fat bloom in the product by preventing certain crystalline formations of cocoa butter developing.



## 16. MOULDING

The mixture is then put into moulds or used for en robing fillings and cooled in a cooling chamber.



## FINISHED PRODUCT



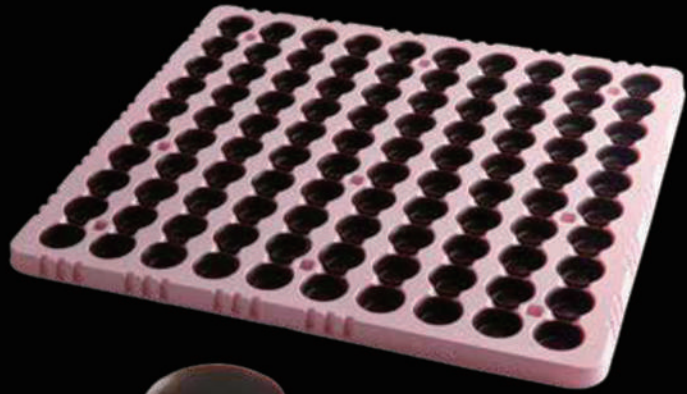
# Chocolate Shells

KLRCT10004

**22 圓形巧克力杯 / Micro Round**

1-1.5 公克，100 個 / 盤，9 盤 / 盒

H: 10 mm, 0.40 in  
Ø: 22 mm, 0.87 in

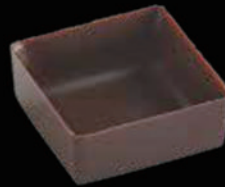


KLRCT10005

**超迷你正方巧克力杯 / Extra Mini Square**

1.5-2 公克，72 個 / 盤，9 盤 / 盒

H: 10 mm, 0.38 in  
L: 23 mm, 0.92 in  
W: 23 mm, 0.92 in



KLRCT10006

**超迷你圓形巧克力杯 / Extra Mini Round**

2-3 公克，56 個 / 盤，7 盤 / 盒

H: 13 mm, 0.51 in  
Ø: 29mm, 1.13 in



Size and weight are approximate and should be used as a reference only



# Chocolate Shells

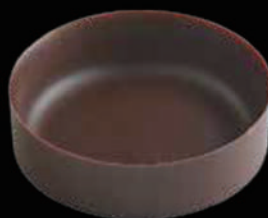
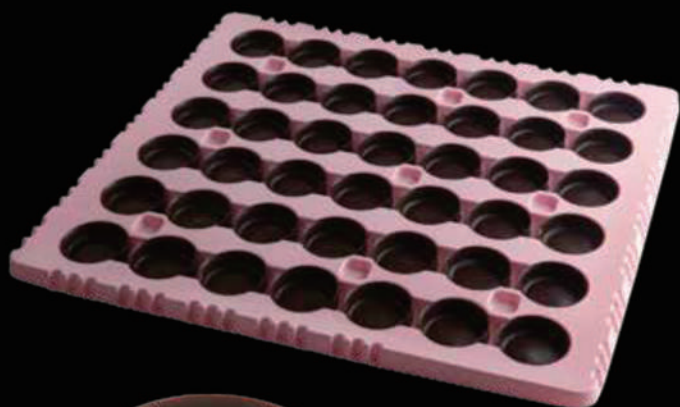
KLRCT10007

**纖細迷你圓型巧克力杯 / Slim Mini Round**

2.5-3.5 公克，42 個 / 盤，9 盤 / 盒

H: 10 mm, 0.39 in

Ø: 35 mm, 1.38 in



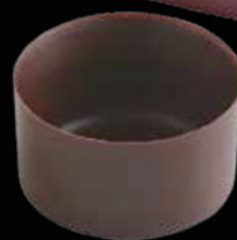
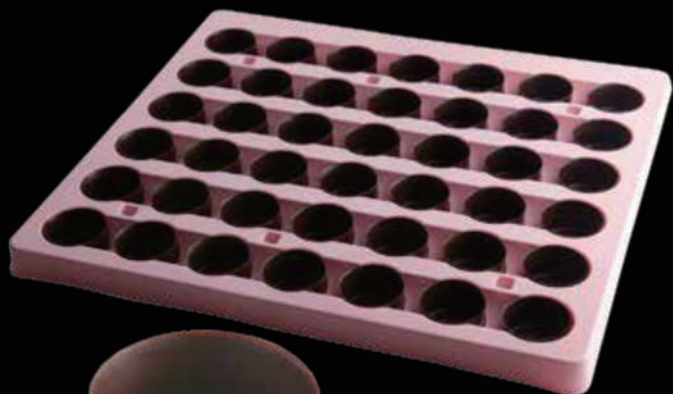
KLRCT10001

**迷你圓形巧克力杯 / Mini Round**

4-5 公克，42 個 / 盤，5 盤 / 盒

H: 19 mm, 0.75 in

Ø: 33 mm, 1.30 in



KLRCT10008 / Slim Mini Rectangle

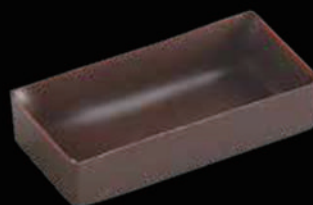
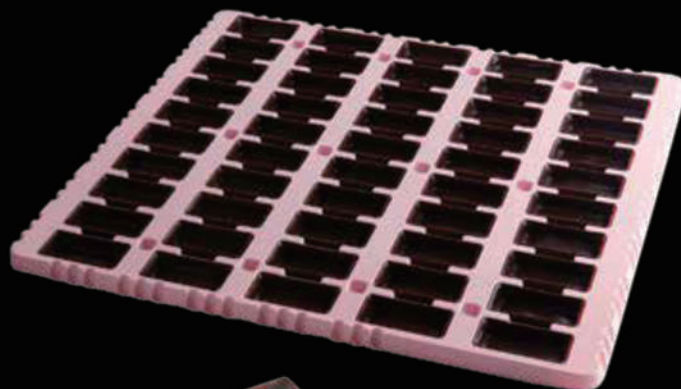
**迷你纖細長方巧克力杯**

2.5-3.5 公克，50 個 / 盤，9 盤 / 盒

H: 10 mm, 0.40 in

L: 44 mm, 1.73 in

W: 21 mm, 0.83 in



Size and weight are approximate and should be used as a reference only

# Chocolate Shells

KLRCT10011

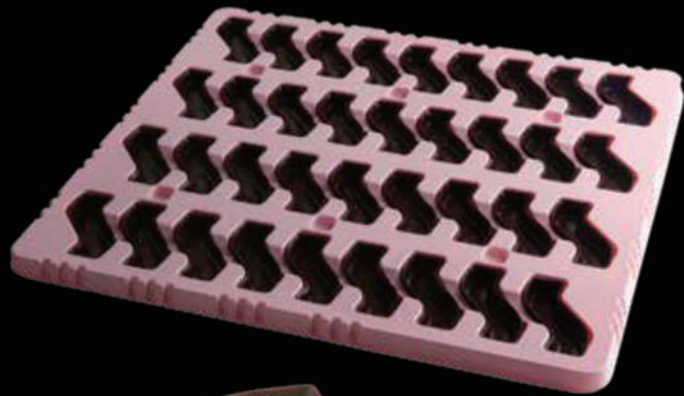
**波浪巧克力杯 / Wave**

2.5-3.5 公克, 36 個 / 盤, 9 盤 / 盒

H: 10 mm, 0.40 in

L: 62 mm, 2.44 in

W: 24 mm, 0.94 in



KLRCT10002

**小圓形巧克力杯 / Small Round**

7-8 公克, 25 個 / 盤, 5 盤 / 盒

H: 19mm, 0.75 in

Ø: 48mm, 1.89 in



KLRCT10009

**纖細中圓形巧克力杯 / Slim Medium Round**

6-7 公克, 20 個 / 盤, 9 盤 / 盒

H: 10mm, 0.39 in

Ø: 55mm, 2.17 in



Size and weight are approximate and should be used as a reference only



# Chocolate Shells

KLRCT10003

**中圓形巧克力杯 / Medium Round**

9-10 公克，20 個 / 盤，5 盤 / 盒

H: 16 mm, 0.63 in  
Ø: 57 mm, 2.24 in

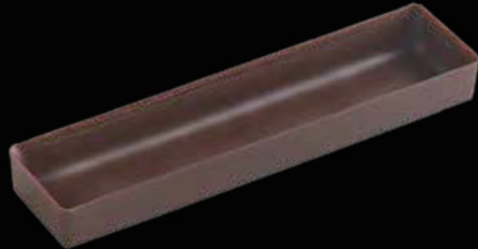
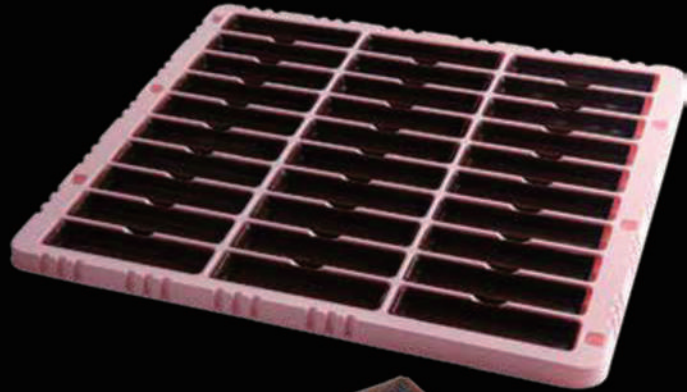


KLRCT10010

**纖細中長方巧克力杯 / Medium Rectangle**

5-6 公克，30 個 / 盤，9 盤 / 盒

H: 10 mm, 0.40 in  
L: 89 mm, 3.50 in  
W: 21 mm, 0.83 in



KLRCT10012

**太極巧克力杯 / Yin Yang**

6-7 公克，18 個 / 盤，9 盤 / 盒

H: 10 mm, 0.38 in  
L: 76 mm, 3.01 in  
W: 48 mm, 1.88 in



Size and weight are approximate and should be used as a reference only

# HOW TO USE OUR INNOVATIVE CHOCOLATE BLISTER



## Step 1

Thaw the chocolate shells in the chiller (4 °C to 8 °C or 39.2 °F to 46.4 °F) for 4 hours.



## Step 2

With the holed cover in place, pipe each shell with filling.



## Step 3

Use a palette knife to scrape off the excess filling.



## Step 4

Carefully remove the holed cover, leaving beautiful filled chocolate shells.



## Step 5

Place the protruder on a flat surface and the blister containing the chocolate shells on top.



This will elevate the chocolate shells for ease of display, or for the next level of creativity.





