



Ghana 80%

Take your creations to the next level with intense cocoa flavor

HISTORY

Ghana has been a cocoa growing region since the early 19th century. When exploring the country, our sourcers discovered the commitment with which players of the cocoa sector defend the homogeneity and quality of raw ingredients. Since then, they have maintained a close relationship with local growers to offer our single origin chocolates the best cocoa. With **Ghana 80%**, Valrhona reveals the typical aromas of cocoa grown on Ghanaian plantations with its notes of vanilla, toasted nuts, bitterness, and cocoa. But this is only part of Valrhona's Ghanaian story. Since 2011, we have been supporting a local foundation which helps to improve local communities' living conditions and promotes environmental protection.

ORIGINS

Southern **Ghana** is also home to one of Africa's finest cocoas. Between the beaches of the Gulf of Guinea and Lake Volta, Ghanaian farmers cultivate warm, sunlit lands regularly doused with tropical rain, nurturing the beans which go into the **Ghana 80%** Grand Cru de Terroir. For us, protecting the environment and producers' living conditions is just as important as exacting quality and a broader range of aromas.



R mi Poisson

PASTRY CHEF INSTRUCTOR
 COLE VALRHONA

“
Chocolate made with 80% cocoa beans, revealing the aromatic power and typical flavors of its terroirs.
”

SENSORY PROFILE

VANILLA
TOASTED NUTS
BITTERNESS
COCOA-RICH

Ghana 80%, with its sweet notes of vanilla and coconut, roasted nuts and cocoa, whisks us away to the heart of Ghana's plantations.



PACKAGING

3kg bag of f ves

Code: 46174

COMPOSITION

Cocoa 80% min.

Fat 43%

Sugar** 20%

INGREDIENTS

Ghana cocoa beans, sugar.

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

GHANA 80%	COATING	MOLDING	BARs	MOUSSES	CR�MEUX AND GANACHES	SPONGES AND PASTRY	ICE CREAMS AND SORBETS	DRINKS AND SAUCES
TECHNIQUE	-	-	●	●	●	●	●	●

- Use not recommended

● Recommended use

The Essentials

Uses and technical information

INTENSE GHANA 80% GANACHE FOR DESSERTS, MACARONS, AND TARTS



250g Whole milk
185g Whipping cream
150g Invert sugar
415g **GHANA 80%**

Heat the milk, cream, and invert sugar to 175°F (80°C).
Gradually pour it onto the partially melted chocolate, emulsifying it with a spatula as you do so.
Blend as soon as possible until you have a perfect emulsion.
Pour into a tray, seal the surface with plastic wrap, and allow to crystallize ideally for 12 hours at 40°F (4°C) before use.
To fill a tart crust, pour in the ganache at around 85°F (30°C).
Leave the tarts to set at room temperature.
Keep refrigerated.
For macarons, pipe the crystallized ganache inside, then set aside in the refrigerator for 1/2 hours before freezing.
Defrost at 40°F (4°C).

GHANA 80% GANACHE FOR FRAMES

560g Whipping cream
115g Glucose DE60
115g Invert sugar
585g **GHANA 80%**
75g European-style butter

Heat the cream with the glucose and invert sugar at 170/175°F (75/80°C).
Combine half with the chocolate fèves.
Mix well with a spatula, add the rest of the cream, and mix using an immersion blender to form a perfect emulsion.
Once the ganache is at 95/105°F (35/40°C), add the cubed butter warmed to approx. 65°F (18°C) and mix using an immersion blender again.
At 95/100°F (34/36°C), pour the ganache into a frame (34 x 34cm – H: 10mm), which you have attached to a guitar sheet covered with a fine layer of couverture.
Leave to set for 24 to 36 hours at 60/65°F (16/18°C) and a 60% humidity level.
Remove from the mold, coat with chocolate, and cut into your chosen shape.
Allow the ganache to set completely and coat it.

INTENSE GHANA 80% CRÈMEUX



CRÈME ANGLAISE

585g Whole milk
250g Whipping cream
100g Glucose DE60
165g Eggs

Bring the milk, cream, and DE60 glucose to a boil, then combine them with the egg yolks.
Heat to 185°F (84°C).
Use immediately or cool quickly in the refrigerator.

INTENSE GHANA 80% CRÈMEUX

1000g Crème anglaise
470g **GHANA 80%**

Weigh out the amount of hot crème anglaise required for the recipe.
Slowly combine the warm mixture with the partially melted chocolate to make an emulsion using a spatula.
Mix straight away thoroughly using an immersion blender to make a perfect emulsion.
Ideally, leave to set in the refrigerator for 12 hours at 40°F (4°C).

INTENSE GHANA 80% CRÈME ANGLAISE MOUSSE



CLASSIC CRÈME ANGLAISE FOR THE INTENSE MOUSSE

155g Whole milk
30g Glucose DE60
30g Egg yolks

Bring the milk and glucose DE60 to a boil and combine it with the egg yolks.
Heat the mixture to 183°F (84°C) and mix with an immersion blender to combine.
Use immediately or cool down quickly and store in the refrigerator.

INTENSE GHANA 80% CRÈME ANGLAISE MOUSSE

200g Classic crème anglaise for the intense mousse
180g **GHANA 80%**
340g Whipping cream

Weigh out the amount of hot crème anglaise required for the recipe.
Gradually pour this mixture onto the partially melted chocolate, emulsifying it with a spatula as you do so.
Blend vigorously as soon as possible until you have a perfect emulsion.
Check the temperature (115/118°F or 45/47°C for dark chocolate) and gradually fold in the airy whipped cream using a spatula.
Use immediately and freeze.



VALRHONA

Fedco
Ghana



GHANA

Tarkwa
Western Region
5°19'24.9"N
1°48'52.9"W

**8 YEARS
PARTNERSHIP**

Partnership signature:
2016 - renewed in
2023 for 3 years

**LBC
LICENSED BUYING
COMPANY**

Type of organization

**1,655
PRODUCERS**

dedicated to Valrhona in
2024

A LONG-TERM PARTNERSHIP

Founded in 1997, our partner FEDCO is one of Ghana's leading cocoa buyers, sourcing cocoa from over 70,000 farmers across the country. The company places farmers at the heart of its ambitions, working to improve livelihoods and protect the environment. Valrhona has been working with FEDCO since 2013.

Our cocoa comes exclusively from two districts: the Assin Fosu district and the Tarkwa district, where there are eleven cocoa-producing communities around Tarkwa : Wassa Nkran, Pieso, Atwereboanda, Aboso Layout, Bonsawire, Damang, Boamah, Huni-Valley, Esuoso, Abekakrom, Gyantekrom.

SOCIAL AND ENVIRONMENTAL COMMITMENTS

FEDCO supports producers via a team of technicians who offer training in good agricultural, social and environmental practice in order to improve plantations' productivity and quality. Since 2017, Valrhona and FEDCO have conducted a large-scale program to improve educational conditions in the 11 communities.



OUR SOCIAL AND ENVIRONMENTAL ACTIONS TOGETHER

2016

Financing of a community center for events and training in Wassa Nkran, including a library and ICT center

**2017 - 2022
access to Education Program**

Launch of a five-year access to education program in the communities of the Tarkwa district. Tripartite program between the Ghanaian Ministry of Education, FEDCO, and Valrhona.

5 schools built (1 kindergarten, 2 primary schools, and 2 junior high schools)
2 primary schools renovated
33 classrooms, 4 equipped computer centers. Each school has toilets with wells and septic tanks.
1600 students benefit from the newly renovated and built schools

2022

programa de apoyo a los productores

- Financing of Aboboyas, a motorized 3-wheeled scooter to support logistics for cocoa producers
- Cocoa and shade tree distribution
- Income diversification project launch:
 - Creation of rabbit and agouti farms
 - Soap making project

2023 - combatting child labor

Our partner Fedco is setting up two Child Labor Monitoring and Remediation Systems (CLMRS) in the Tarkwa and Assin Fosu districts, following the methodology of the International Cocoa Initiative. These are designed to raise awareness of child labor among local communities, identify and solve cases of child labor, and monitor progress.

THE IMPACT

**7
SCHOOLS**

built or renovated

**33
CLASSROOMS**

**1,600
CHILDREN**

benefitting from the new schools