



# Madagascar 80%

*Take your creations to the next level with intense cocoa flavor*

## HISTORY

The powerful aromas and typical taste of the Madagascar cocoa beans discovered by our sourcers can be found in this single origin chocolate. Valrhona brings out the cocoa of Madagascar's terroir through the tangy berry and toasted nut notes and bitterness of Madagascar 80%. Its name reflects the authentic aromatic profile of cocoa from the red island, and the powerful flavor conferred by the high cocoa content.

## ORIGINS

Madagascar 80% has emerged out of a sustainable partnership between Valrhona and the Millot plantation in northern Madagascar. Valrhona is committed to improving living conditions for the plantation's workers and their families. By building a village with 45 homes and a health center, we have expanded the space available to families and provided the means for a nurse to be permanently stationed on site. Looking after the environment is a key priority on the plantation. Water is carefully preserved, and the soil is nourished with natural fertilizers.



*Rémi Poisson*

PASTRY CHEF INSTRUCTOR  
ÉCOLE VALRHONA

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

## SENSORY PROFILE

BERRIES  
TANGY  
ROASTED COCOA NIBS  
BITTERNESS

Madagascar 80% is a mirror held up to the Malagasy terroir, with its notes of tangy berries and slightly bitter roasted cocoa nibs.



### PACKAGING

3kg bag of fèves

Code: 46173

### COMPOSITION

Cocoa 80% min.

Fat 43%

Sugar\*\* 20%

### INGREDIENTS

Madagascar 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

MADAGASCAR 80%	COATING	MOLDING	BARS	MOUSSES	CRÉMEUX 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 MADAGASCAR 80% GANACHE FOR DESSERTS, MACARONS, AND TARTS

250g Whole milk  
185g Whipping cream  
150g Invert sugar  
415g **MADAGASCAR 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).

## MADAGASCAR 80% GANACHE FOR FRAMES

560g Whipping cream  
115g Glucose DE60  
115g Invert sugar  
585g **MADAGASCAR 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 MADAGASCAR 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 MADAGASCAR 80% CRÈMEUX

1000g Crème anglaise  
500g **MADAGASCAR 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 MADAGASCAR 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 MADAGASCAR 80% CRÈME ANGLAISE MOUSSE

200g Classic crème anglaise for the intense mousse  
180g **MADAGASCAR 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

# Société Millot SA

Madagascar



## MADAGASCAR

Andzavibe, Ambanja  
13°36'49.3"S  
48°26'2.3"E

## 38 YEARS PARTNERSHIP

Start of the partnership:  
1986 - Valrhona became  
a shareholder in 2016

## EXCLUSIVE RIGHT TO THE COCOA

from Société Millot

## 1,359 PRODUCERS

And 500 employees

In 1906, Lucien Millot created the plantation in Andzavibe that today still bears his name. The Société Millot manages nearly 1,300 hectares and employs almost 500 people.

### AN EXCLUSIVE PARTNERSHIP FOR OVER 30 YEARS

Valrhona has had a relationship in Madagascar with Millot for over 30 years. Today, we have exclusive purchasing rights over all of the cocoa grown on the Millot plantation - an organic certified plantation spanning around 600 hectares - as well as over the cocoa grown by a network of local producers.

In 2016, Valrhona and Millot decided to take their historic partnership even further, and Valrhona became a shareholder in the Société Millot. This significant investment allows us to cement our shared ambitions and together build our long-term development plan.



## OUR SOCIAL AND ENVIRONMENTAL ACTIONS TOGETHER

### 2014-2018

Renovation of a village for Millot employees and their families

### 2015

Construction of a primary healthcare center, providing Millot employees and their families with rapid access to healthcare, including consultations and free medication

### 2017

Launch of an agroforestry project in North East Madagascar. The aim is to educate producers about growing cocoa with other crops such as vanilla, thus reducing their vulnerability to the extreme fluctuations in the price of vanilla

### 2021

300 producers completed questionnaires on the themes of water, health, income and education to get a sense of people's needs and build community projects for the coming years.

### 2021-2022

Carrying out a carbon assessment (including emissions and sequestration), covering the whole process from the producer's plot to the cocoa's port of departure and forming a plan to reduce emissions. Cocoa from Millot has a carbon footprint of 0.57kg of CO2 per kilo of cocoa (measured from the producer's plantation to the Valrhona chocolate factory), compared with an average of 23kg CO2 per kilo for all cocoa.

### Since 2023

Launch of a pilot project to diversify the income of cocoa producers. Construction of 7 pilot poultry farms.

## THE IMPACT

45 NEW HOUSES

built

151,400 COCOA TREES

planted in agroforestry systems + 5,000 shading trees planted

2,468 MEDICAL CONSULTATIONS

in 2022, with 99% of minor pathologies