



# Sioka 56%

An intense marriage of power and indulgence

## STORY

Like the majestic waters of the Sassandra River, this milk chocolate amazes with its intense cocoa notes. Its lightly sweet, roasted undertones reveal all the power of milk chocolate, reviving childhood memories of special cakes. This new aromatic profile offers chefs a new way to express their art, giving free rein to their imagination.

## ORIGINS

Our cocoa comes from CAPEDIG, an ECOOKIM member. ECOOKIM promotes and celebrates the quality of its cocoa on the international market so it can further rural communities' sustainable development. In line with our ambition to support the development of a fairer, more sustainable cocoa industry, we have been working with ECOOKIM / CAPEDIG since 2014 and signed a partnership in 2018.



### Stéphane Sabourin

VALRHONA SOURCER

“ I'm very proud to support the ongoing hard work of CAPEDIG (an ECOOKIM member) and the producers via this chocolate, as I promote their cocoa. ”

## SENSORY PROFILE

MAJOR CHARACTERISTIC:

COCOA

MINOR NOTE:

BITTERNESS

UNIQUE NOTE:

BROWN BUTTER

Like the majestic waters of the Sassandra River, this milk chocolate amazes with its intense cocoa notes, bitterness and brown butter undertones.



## PACKAGING

3kg bag of fèves

Code: 54171

50g sample

Code: 54172

## COMPOSITION

Min. cocoa content 56%

Fat 44%

Sugar\* 21.8%

## INGREDIENTS

Côte d'Ivoire cocoa beans, cocoa butter, whole MILK powder, skimmed MILK powder, brown sugar, emulsifier: sunflower lecithin, vanilla. May contain gluten, nuts, and soy.

## USE WITHIN\*\*

15 months

## STORAGE

Store in a cool, dry place between 60/65°F (16/18°C).

\* Added sugar

\*\* Calculated based on the date of manufacture

## APPLICATIONS

SIOKA 56%

COATING

MOLDING

BARs

MOUSSES

CRÉMEUX  
& GANACHES

ICE CREAMS  
& SORBETS

TECHNIQUE



Recommended use Not recommended as a use

## PAIRINGS



PEANUT



PUFFED RICE



STAR ANISE



TANGERINE



MULLED WINE



RUM



COCONUT

# Sioka 56%

Developing thoughtful cocoa farming



CÔTE D'IVOIRE  
Dibobly, Guémon  
6°44'32"N  
7°0'44.2"W

2018  
THE PARTNERSHIP  
IS SIGNED

2,872  
MEMBERS

## THE STORY BEHIND THE COCOA

Our cocoa comes from the Coopérative Agricole Persévérance de Dibobly-Guezon (CAPEDIG), which is a member of ECOOKIM (Union des Sociétés Coopératives Kimbè). ECOOKIM promotes and celebrates the quality of its cocoa on the international market so it can further rural communities' sustainable development. In line with our ambition to support the development of a fairer, more sustainable cocoa industry, we have been working with ECOOKIM / CAPEDIG since 2014 and signed a partnership in 2018.

ECOOKIM is also an Ivorian pioneer of Fairtrade (2010), UTZ (2012), Rainforest Alliance (2014) and now Agriculture Biologique (2018) certified cocoa.

## THE PROJECT

Through our long-term partnership, Valrhona has taken part in numerous projects supporting the development of a fair and sustainable local cocoa industry:

Access  
to education  
(building  
4 schools)

Income  
diversification  
(poultry and fish  
farms, beekeeping)

Access  
to water (building  
infrastructure)

Training  
(in good agricultural,  
environmental, social and  
financial practices)

In addition to all this action to support producer communities, 100% of the plots have been geolocated and mapped since 2016 to guarantee that no cocoa comes from protected natural areas.

This couverture supports the cooperative's efforts to promote environmentally-friendly cocoa farming.

