



# From Cacao Beans to Chocolate Creations



## 1. SEEDING

Fine cocoa trees can produce quality pods, which come from sowing of good seeds selection.



## 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

Plants should be shaded (40-50% sunshine) and watered daily.



## 4. COCOA TREES

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



## 9. FERMENTATION (6<sup>th</sup> DAY)

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



## 10. QUALITY CUT TEST

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



## 11. SUN DRYING

Sun drying is the best way to dry the beans which should be stirred every hour, up to 7 days. LRN beans are spread out and covered by a canvas at night.



## 12. 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.

# 69% Single Origin Couverture



## 5. HARVESTING

Harvesting begins when cocoa pods change color, red pods turning orange, and green pods turning yellow. Harvesting should be carried out carefully without damaging the flowers which will produce the next harvest.



## 6. POD BREAKING

After the storing period, farmers cut the pods in half using 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, allowing the juices to drip out from the boxes.



## 8. FERMENTATION (3<sup>rd</sup> DAY)

After three days, the beans are stirred and transferred to another box.



## 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 smoothing process. For LRN beans, conching time is 48 hours to develop the flavor and texture of the couverture. Speed, duration and temperature of conching will affect the flavor.



## 15. TEMPERING

The couverture is then tempered, passing through a process of melting, cooling and reheating. This prevents the chocolate from having discoloration and fat bloom.



## 16. MOULDING

Tempered couverture is molded into various shapes and sizes, forming innovative chocolate creations.



Learn more about

*Our Chocolate*  
in this video.

# Chocolate Universe



Available in Dark and White Chocolate.



## 45 Large Globe

20-23 g / 0.71-0.81 oz. /pc.  
9 pcs. / tray, 5 trays / box  
H: 40 mm, 1.57 in  
Ø: 80 mm, 3.15 in



## 120 Small Globe

6-8 g / 0.21-0.28 oz. /pc.  
20 pcs. / tray, 6 trays / box  
H: 25 mm, 0.98 in  
Ø: 50 mm, 1.97 in



## 45 Large Moon

16-19 g / 0.56-0.67 oz. /pc.  
9 pcs. / tray, 5 trays / box  
H: 40 mm, 1.57 in  
Ø: 80 mm, 3.15 in



## 120 Small Moon

4-6 g / 0.14-0.21 oz. /pc.  
20 pcs. / tray, 6 trays / box  
H: 25 mm, 0.98 in  
Ø: 50 mm, 1.97 in



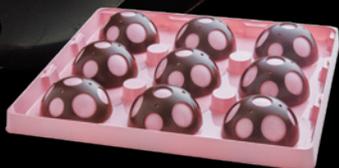


Learn more about the  
*Chocolate Creations*  
in this video.



### 45 Large Galaxy

13-16 g / 0.46-0.56 oz. /pc.  
9 pcs. / tray, 5 trays / box  
H: 40 mm, 1.57 in  
Ø: 80 mm, 3.15 in



### 120 Small Galaxy

4-6 g / 0.14-0.21 oz. /pc.  
20 pcs. / tray, 6 trays / box  
H: 25 mm, 0.98 in  
Ø: 50 mm, 1.97 in



### 45 Large Crater

12-15 g / 0.42-0.53 oz. /pc.  
9 pcs. / tray, 5 trays / box  
H: 40 mm, 1.57 in  
Ø: 80 mm, 3.15 in



### 120 Small Crater

4-6 g / 0.14-0.21 oz. /pc.  
20 pcs. / tray, 6 trays / box  
H: 25 mm, 0.98 in  
Ø: 50 mm, 1.97 in

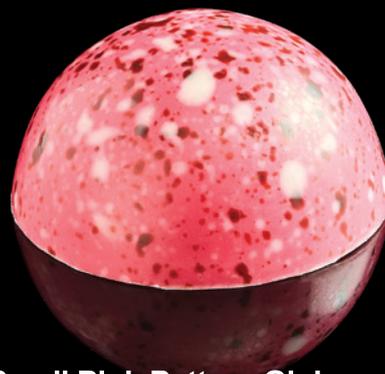


# Pink Pattern Chocolate Universe



## 45 Large Pink Pattern Globe

20-23 g / 0.71-0.81 oz. /pc.  
9 pcs. / tray, 5 trays / box  
H: 40 mm, 1.57 in  
Ø: 80 mm, 3.15 in



## 120 Small Pink Pattern Globe

6-8 g / 0.21-0.28 oz. /pc.  
20 pcs. / tray, 6 trays / box  
H: 25 mm, 0.98 in  
Ø: 50 mm, 1.97 in



## 45 Large Pink Patten Mars

14-17 g / 0.49-0.60 oz. /pc.  
9 pcs. / tray, 5 trays / box  
H: 40 mm, 1.57 in  
Ø: 80 mm, 3.15 in



## 120 Small Pink Pattern Mars

4-6 g / 0.14-0.21 oz. /pc.  
20 pcs. / tray, 6 trays / box  
H: 25 mm, 0.98 in  
Ø: 50 mm, 1.97 in



# White Pattern Chocolate Universe



## 45 Large White Pattern Globe

20-23 g / 0.71-0.81 oz. /pc.  
9 pcs. / tray, 5 trays / box  
H: 40 mm, 1.57 in  
Ø: 80 mm, 3.15 in



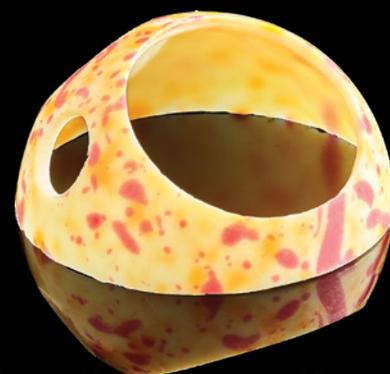
## 120 Small White Pattern Globe

6-8 g / 0.21-0.28 oz. /pc.  
20 pcs. / tray, 6 trays / box  
H: 25 mm, 0.98 in  
Ø: 50 mm, 1.97 in



## 45 Large White Pattern Mars

14-17 g / 0.49-0.60 oz. /pc.  
9 pcs. / tray, 5 trays / box  
H: 40 mm, 1.57 in  
Ø: 80 mm, 3.15 in



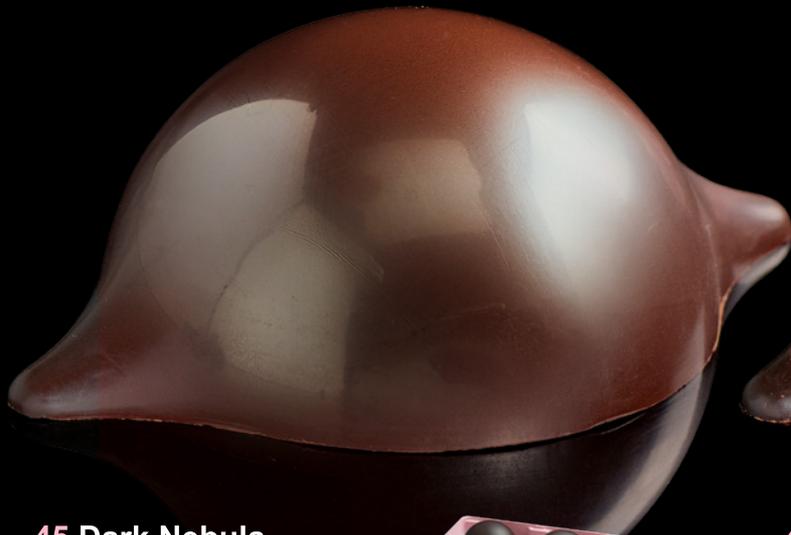
## 120 Small White Pattern Mars

4-6 g / 0.14-0.21 oz. /pc.  
20 pcs. / tray, 6 trays / box  
H: 25 mm, 0.98 in  
Ø: 50 mm, 1.97 in



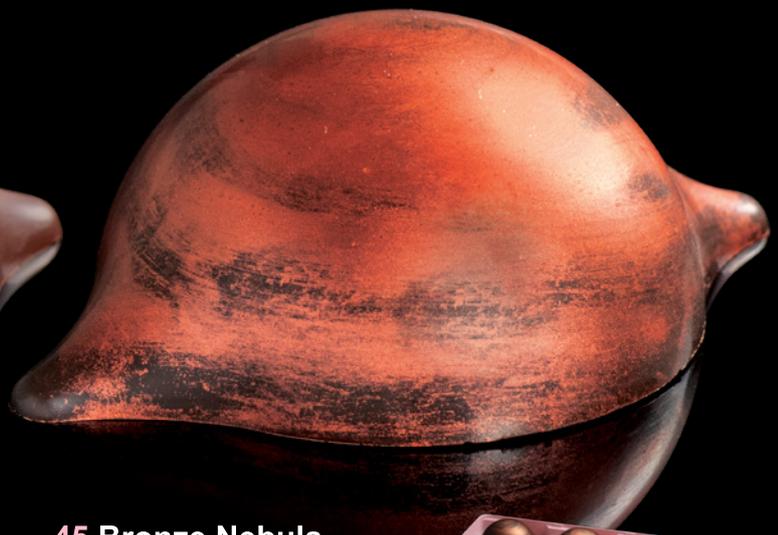
# Galactic Chocolate Universe

Available in Dark, Bronze, and White Chocolate.



## 45 Dark Nebula

20-23 g / 0.71-0.81 oz. /pc.  
9 pcs. / tray, 5 trays / box  
L: 115mm, 4.53 in  
W: 79mm, 3.11 in  
H: 39 mm, 1.54 in



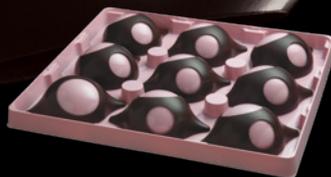
## 45 Bronze Nebula

20-23 g / 0.71-0.81 oz. /pc.  
9 pcs. / tray, 5 trays / box  
L: 115mm, 4.53 in  
W: 79mm, 3.11 in  
H: 39 mm, 1.54 in



## 45 Dark Pulsar

14-17 g / 0.49-0.60 oz. /pc.  
9 pcs. / tray, 5 trays / box  
L: 115mm, 4.53 in  
W: 79mm, 3.11 in  
H: 39 mm, 1.54 in



## 45 Bronze Pulsar

14-17 g / 0.49-0.60 oz. /pc.  
9 pcs. / tray, 5 trays / box  
L: 115mm, 4.53 in  
W: 79mm, 3.11 in  
H: 39 mm, 1.54 in



# Artistic Novelties

Available in Dark, White, Pink Pattern, and White Pattern Chocolate.



## 45 Large Heart

16-19 g / 0.56-0.67 oz. /pc.  
9 pcs. / tray, 5 trays / box  
H: 40 mm, 1.57 in  
Ø: 80 mm, 3.15 in



## 45 Large Star

16-19 g / 0.56-0.67 oz. /pc.  
9 pcs. / tray, 5 trays / box  
H: 40 mm, 1.57 in  
Ø: 80 mm, 3.15 in



## 45 Large Tree

16-19 g / 0.56-0.67 oz. /pc.  
9 pcs. / tray, 5 trays / box  
H: 40 mm, 1.57 in  
Ø: 80 mm, 3.15 in



## 45 Large Mickey Mouse

16-19 g / 0.56-0.67 oz. /pc.  
9 pcs. / tray, 5 trays / box  
H: 40 mm, 1.57 in  
Ø: 80 mm, 3.15 in



# Single Origin Chocolate Shells

Available in Dark and White Chocolate.



## 54 8cm Chocolate Shell

16-18 g / 0.56-0.63 oz. /pc.  
9 pcs. / tray, 6 trays / box  
H: 17 mm, 0.67 in  
Ø: 80 mm, 3.15 in



## 65 7cm Chocolate Shell

13-15 g / 0.46-0.53 oz. /pc.  
13 pcs. / tray, 5 trays / box  
H: 19 mm, 0.75 in  
Ø: 70 mm, 2.76 in



## 100 Medium Round

9-10 g / 0.32-0.35 oz. /pc.  
20 pcs. / tray, 5 trays / box  
H: 16 mm, 0.63 in  
Ø: 57 mm, 2.24 in



## 180 Slim Medium Round

6-7 g / 0.21-0.25 oz. /pc.  
20 pcs. / tray, 9 trays / box  
H: 10 mm, 0.39 in  
Ø: 55 mm, 2.17 in



## 378 Slim Mini Round

2.5-3.5 g / 0.09-0.12 oz. /pc.  
42 pcs. / tray, 9 trays / box  
H: 10 mm, 0.39 in  
Ø: 35 mm, 1.38 in





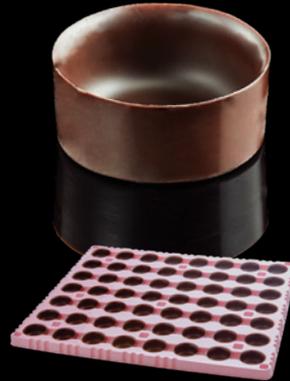
**125 Small Round**

7-8 g / 0.25-0.28 oz. /pc.  
25 pcs. / tray, 5 trays / box  
H: 19 mm, 0.75 in  
Ø: 48 mm, 1.89 in



**210 Mini Round**

4-5 g / 0.14-0.18 oz. /pc.  
42 pcs. / tray, 5 trays / box  
H: 19 mm, 0.75 in  
Ø: 33 mm, 1.30 in



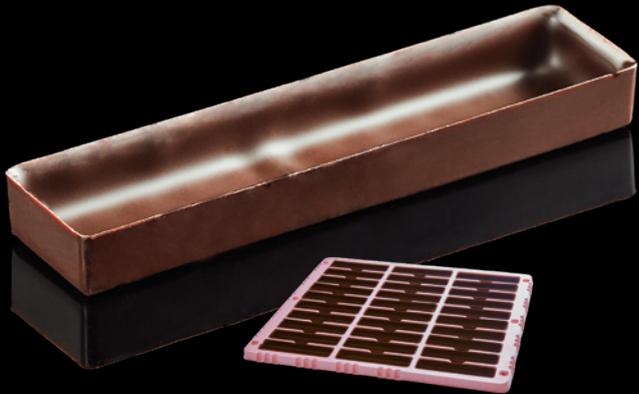
**392 Extra Mini Round**

2-3 g / 0.07-0.11 oz. /pc.  
56 pcs. / tray, 7 trays / box  
H: 13 mm, 0.51 in  
Ø: 29 mm, 1.14 in



**900 Micro Round**

1-1.5 g / 0.04-0.05 oz. /pc.  
100 pcs. / tray, 9 trays / box  
H: 10 mm, 0.39 in  
Ø: 22 mm, 0.87 in



**270 Medium Rectangle**

5-6 g / 0.18-0.21 oz. /pc.  
30 pcs. / tray, 9 trays / box  
H: 10 mm, 0.39 in  
L: 89 mm, 3.50 in  
W: 21 mm, 0.83 in



**450 Slim Mini Rectangle**

2.5-3.5 g / 0.09-0.12 oz. /pc.  
50 pcs. / tray, 9 trays / box  
H: 10 mm, 0.39 in  
L: 44 mm, 1.73 in  
W: 21 mm, 0.83 in



**648 Extra Mini Square**

1.5-2 g / 0.05-0.07 oz. /pc.  
72 pcs. / tray, 9 trays / box  
H: 10 mm, 0.39 in  
L: 23 mm, 0.91 in  
W: 23 mm, 0.91 in



**324 Wave**

2.5-3.5 g / 0.09-0.12 oz. /pc.  
36 pcs. / tray, 9 trays / box  
H: 10 mm, 0.39 in  
L: 62 mm, 2.44 in  
W: 24 mm, 0.94 in



**162 Yin Yang**

6-7 g / 0.21-0.25 oz. /pc.  
18 pcs. / tray, 9 trays / box  
H: 10 mm, 0.38 in  
L: 76 mm, 3.00 in  
W: 48 mm, 1.89 in



# Chocolate Curls



## Dark Chocolate Curls

300-320 g / 10.58-11.29 oz. /tray  
4 trays / box



## Pink Chocolate Curls

300-320 g / 10.58-11.29 oz. /tray  
4 trays / box



## White Chocolate Curls

300-320 g / 10.58-11.29 oz. /tray  
4 trays / box



## Orange Chocolate Curls

300-320 g / 10.58-11.29 oz. /tray  
4 trays / box



## Milk Chocolate Curls

300-320 g / 10.58-11.29 oz. /tray  
4 trays / box



## Green Chocolate Curls

300-320 g / 10.58-11.29 oz. /tray  
4 trays / box



# Chocolate Mini Cones



## 40 Dark Chocolate

3-4 g / 0.11-0.14 oz. /pc.  
H: 55 mm, 2.17 in  
Ø: 26.4 mm, 1.04 in



## 20 Green Chocolate

3-4 g / 0.11-0.14 oz. /pc.  
H: 55 mm, 2.17 in  
Ø: 26.4 mm, 1.04 in



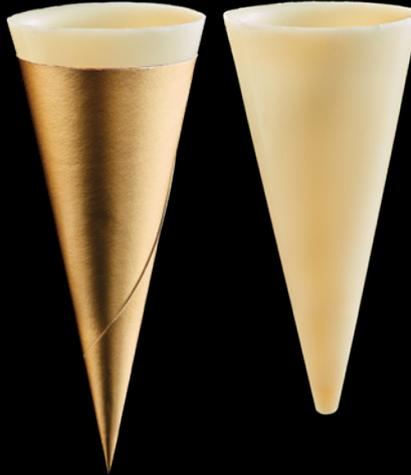
## 20 Milk Chocolate

3-4 g / 0.11-0.14 oz. /pc.  
H: 55 mm, 2.17 in  
Ø: 26.4 mm, 1.04 in



## 20 Pink Chocolate

3-4 g / 0.11-0.14 oz. /pc.  
H: 55 mm, 2.17 in  
Ø: 26.4 mm, 1.04 in



## 20 White Chocolate

3-4 g / 0.11-0.14 oz. /pc.  
H: 55 mm, 2.17 in  
Ø: 26.4 mm, 1.04 in



## 20 Orange Chocolate

3-4 g / 0.11-0.14 oz. /pc.  
H: 55 mm, 2.17 in  
Ø: 26.4 mm, 1.04 in



## 140 Assorted Chocolate Mini Cones

70 pcs / tray, 2 trays / box



## 140 Single Origin Chocolate Mini Cones

70 pcs / tray, 2 trays / box



# Chocolate Discs

Available in Dark and White Chocolate.



## 432 Assorted Chocolate Discs

2-3 g / 0.07-0.11 oz. /pc.  
36 pcs. / tray, 12 trays / box  
Ø: 44 mm, 1.73 in



# Volcanic Discs



72 Dark Chocolate



72 Green Chocolate



72 Milk Chocolate



72 Pink Chocolate



72 Orange Chocolate



72 White Chocolate

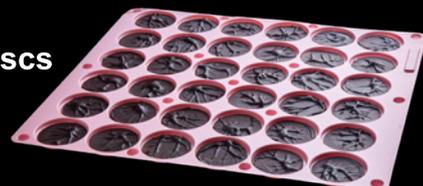
## 432 Assorted Chocolate Volcanic Discs

2-3 g / 0.07-0.11 oz. /pc.  
36 pcs. / tray, 12 trays / box  
Ø: 44 mm, 1.73 in



## 432 Single Origin Chocolate Volcanic Discs

2-3 g / 0.07-0.11 oz. /pc.  
36 pcs. / tray, 12 trays / box  
Ø: 44 mm, 1.73 in



# Artistic Chocolate Leaves

Available in Dark and White Chocolate.



## 72 Oak Leaf

2-3 g / 0.07-0.11 oz. /pc.  
L: 61 mm, 2.40 in  
W: 30.85 mm, 1.21 in



## 72 Canadian Maple Leaf

2-3 g / 0.07-0.11 oz. /pc.  
L: 41 mm, 1.61 in  
W: 40 mm, 1.57 in



## 72 Mint Leaf

2-3 g / 0.07-0.11 oz. /pc.  
L: 47.7 mm, 1.88 in  
W: 25.9 mm, 1.02 in



## 72 Holly Leaf

2-3 g / 0.07-0.11 oz. /pc.  
L: 51 mm, 2.01 in  
W: 26.8 mm, 1.06 in



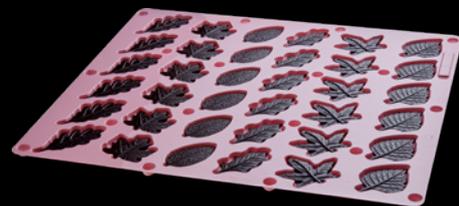
## 72 Liquidambar Leaf

2-3 g / 0.07-0.11 oz. /pc.  
L: 45 mm, 1.78 in  
W: 49 mm, 1.93 in



## 72 Birch Leaf

2-3 g / 0.07-0.11 oz. /pc.  
L: 51 mm, 2.01 in  
W: 34.75 mm, 1.37 in



## 432 Assorted Artistic Chocolate Leaves

36 pcs. / tray, 12 trays / box



# La Rose

All colors are available in Medium and Mini size.



## 40 Medium La Rose

15-18 g / 0.53-0.63 oz. /pc.  
10 pcs. / tray, 4 trays / box  
Ø: 60 mm, 2.36 in



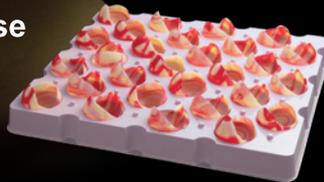
## 84 Mini La Rose

5-8 g / 0.18-0.28 oz. /pc.  
28 pcs. / tray, 3 trays / box  
Ø: 43 mm, 1.69 in



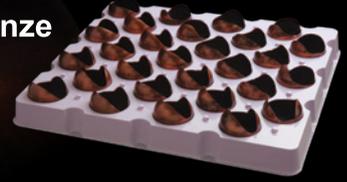
## 84 Mini La Rose Rose

5-8 g / 0.18-0.28 oz. /pc.  
28 pcs. / tray, 3 trays / box  
Ø: 43 mm, 1.69 in



## 84 Mini La Rose Bronze

5-8 g / 0.18-0.28 oz. /pc.  
28 pcs. / tray, 3 trays / box  
Ø: 43 mm, 1.69 in



## 84 Mini La Rose Dark

5-8 g / 0.18-0.28 oz. /pc.  
28 pcs. / tray, 3 trays / box  
Ø: 43 mm, 1.69 in



## 84 Mini La Rose White

5-8 g / 0.18-0.28 oz. /pc.  
28 pcs. / tray, 3 trays / box  
Ø: 43 mm, 1.69 in



# Chocolate Comet



## 32 Dark Chocolate Comet

11-15 g / 0.39-0.53 oz. /pc.  
32 pcs. / set, 1 set / box  
H: 100 mm, 3.94 in  
Ø: 48 mm, 1.89 in



## 32 White Chocolate Comet

11-15 g / 0.39-0.53 oz. /pc.  
32 pcs. / set, 1 set / box  
H: 100 mm, 3.94 in  
Ø: 48 mm, 1.89 in





*Each box of Chocolate Comet comes with a blister mold.*

*These colorful Chocolate Comet have been spray-painted using the products from the left page.*





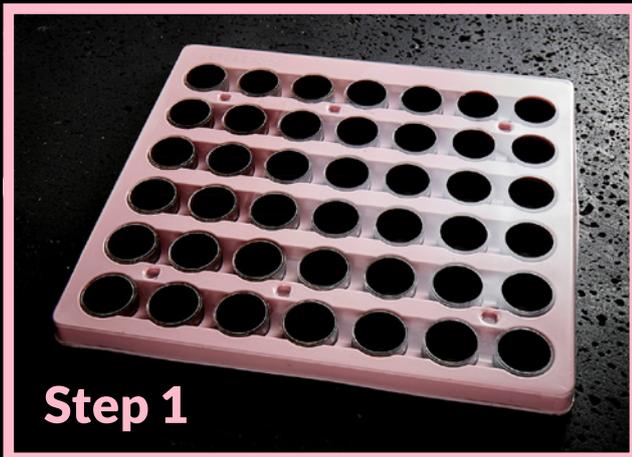
Learn more about  
**LAROSE NOIRE**  
in this video.



*These colorful Chocolate Creations have been spray-painted using the products from the left page.*



# Easy-to-Use 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**

Pipe each shell with filling while the blister with holes is still in place.



**Step 3**

Scrape off the excess filling using a spatula.



**Step 4**

Carefully remove the cover, leaving beautiful filled chocolate shells.



**Step 5**

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



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



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