



ORGANIC



# Chocolat

## MADAGASCAR

---

*Depuis 1910*

AWARD WINNING  
FRESHLY GROWN  
& CRAFTED  
AT ORIGIN  
TREE TO BAR  
FINE FLAVOUR CHOCOLATE  
*BARS & NEAPOLITANS*

# MAVA ESTATE

AMBOHIMENA

Ambanja

1760 Hectares

SINGLE TERROIR  
FARMS

OTIANGE

MALIOLO

ANTSAMALA

ANGDONY

AMBODIVATO

GRAND CRU de  
SAMBIRANO

MASILOKA CASHEW

Unique terroir, agroforestry, traceable cacao growing, nature positive in forest.

Rare, delicate, Criollo cacao arrived in 1822 to the east coast, Vohibinany. Later in the century plantings of São Tomé Amelonado Forastero cacao was introduced in cyclone sheltered north west Sambirano river valley. The species mix & develop Malagasy Trinitario cacao offering distinct flavours depending on the area terroir ( like fine wine).

ORGANIC  
CANE SUGAR

Chocolaterie  
ORIGIN POSITIVE  
ANTANANARIVO

VOHIBINANY

GRAND CRU de  
RIANILA

MANANJARY

MANAKARA

Madagascar, 4th  
largest island in  
the world.

2.5 times larger  
than the UK

Malagasy Cacao recognised by the ICCO as rare fine flavour, producing only 0.1% world cacao.



The cacao pods are harvested all year round by the Malagasy farmers, under the shade of the forests. Peak seasons in May and November. Inside the cacao pod is around 40 seeds covered in a white fruit that tastes like lemon/ lychees. The freshly picked cacao fruit pods has to be treated in special ferment & drying centres managed by & for the Chokolaterie. The fruit is carefully fermented ( like wine grapes) for upto 5 days, this develops the cacao flavours in the cacao seeds. The cacao seeds are then dried in the sun with rain protection for upto 5 days. The quality is checked, a cut test inspects the fermentation inside, Criollo has a lighter colour, and Trinitatio - Forastero is darker. The cacao are then transported in jute sacks to the Malagasy Chocolaterie in Antananarivo.



Cacao bean (seed) -  
Roasted or Unroasted  
(Raw)



Cacao Nibs ( Roasted or Raw)

Winnowing - remove the shell  
( husk)



Natural Cocoa Butter - retain flavours & gold colour  
( most butter has flavours removed for cosmetic industry)



PRESS

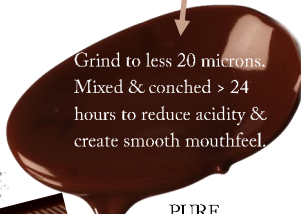
Natural Cocoa Powder - NOT alkalisied



Cocoa Liquor ( Mass)

100% cacao

Grind to 200& 75 microns



Grind to less 20 microns.  
Mixed & conched > 24  
hours to reduce acidity &  
create smooth mouthfeel.

PURE

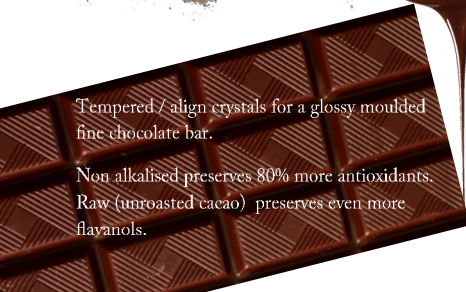
No added chemical  
alkalisation to reduce  
acidity.

No added flavour  
enhancement.



Tempered / align crystals for a glossy moulded  
fine chocolate bar.

Non alkalisied preserves 80% more antioxidants.  
Raw (unroasted cacao) preserves even more  
flavanols.



# Fine Chocolate from *Grand Cru de Sambirano cacao*

## VEGAN FINE DARK CHOCOLATE

100%, 85%, 70%, 65% CACAO

68% & CACAO NIBS, 65% & COMBAVA & FLEUR de SEL

ORGANIC CERTIFIED 100%, 85%, 70%, 68% & CACAO NIBS



## FINE MILK CHOCOLATE

80%, 65%, 50% CACAO

50% & MALAGASY CASHEW NUTS

Contains cow's milk



## FINE WHITE GOLD CHOCOLATE

45% , 37% CACAO

37% & BOURBON VANILLA CAVIAR

45% & YLANG YLANG, 45% & CINNAMON



## VEGAN FINE CASHEW NUT CHOCOLATE

VEGAN MILK 65%, 40% CACAO (25% cashew nuts)

VEGAN BLANC 35% CACAO (25% cashew nuts )

VEGAN GOLD 35% CACAO (35% cashew nuts)

Dairy milk & white chocolate alternatives



## RAW VEGAN DARK FINE CHOCOLATE

from unroasted cacao.

100%, 85, 75%, 70%, 65% CACAO



# Fine Chocolate from *Single Estate and Single Terroirs Cacao.*



DOMAINE MAVA Estate - 1726 ha., agroforestry, north west Madagascar, lies along the lowlands and highlands of the Sambirano river valley, north west Madagascar.

Fine Dark Chocolate 75%, 85%, 100% Cacao

Cacao Variety—Casse Claire/ Criollo/ Trinitario/ Forastero

Taste notes—toasted nuts & driedfruits

**RAW** - Fine Dark Chocolate 100%, Coarse ground Dark 70% & nibs



SINGLE TERROIR FARMS of MAVA Estate agroforestry.

Fine Dark Chocolate 100% & 75% cacao.

AMBOHIMENA - OTTANGE - MALIOLIO -

ANKIDONY - AMBODIVATO - ANTSAMALA

Taste notes - depends on harvest and location - include dried fruits, citrus, raisins, bananas, forest fruits, roasted nuts, peach, flowers, tobacco, spices, smooth mouthfeel, mellow, long aftertaste.



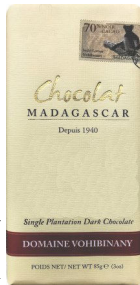
EAST COAST MADAGASCAR DOMAINES

(Harvests can be susceptible to cyclone risks)

DOMAINE VOHIBINANY - near Brickville Grand cru de Rianila river valley. Fine Dark Chocolate 70% Cacao . Taste notes are caramel, biscuit, nuts, banana hints.

MANANJARY TERROIR - Grand cru de Mananjary river valley, agroforestry. Hints of spice cinnamon.

Fine Milk Chocolate 50% & Fine Dark Chocolate 75%



MANAKARA TERROIR - Grand cru de Manakara river valley, new agroforestry. Chocolate coming soon, we hope!

## WINNERS OF OVER 80 INTERNATIONAL AWARDS



ETHICAL, TRACEABLE & SUSTAINABLE

**ORIGIN+**



Madagascar has less than 1% income per person compared to Europe/ USA, because it traditionally relies heavily on low value exports of commodities, minerals & foreign aid, and the economy sticks in a cycle of poverty ( limited tax revenues for health & education etc). By investing in growing, making & packaging chocolate in Madagascar, it can add 400% value at origin, raises more awareness of the origin & help kick start the economy to drive future responsible trade & investment, reduce economic migration & create a more responsible sustainable future for Madagascar and our delicate world. Madagascar is facing ecological challenges, hence it is critical to help nurture Malagasy businesses, to employ Malagasy people, that embrace agroforestry, reforestation, rewilding, green energy, resource & wildlife conservation. Nature and Origin Positive is the goal!

### BENEFITS TO YOU

You know where, what, how? Unlike most chocolate—this is freshly grown and crafted chocolate at origin, fine and interesting flavours of Madagascar, no added chemicals, low or no added sugar, minimal ingredients, high fibre, GMO free, gluten free. We preserve the high flavanol/ antioxidant levels of cacao ( studies show that this helps cardiovascular health) by not alkalisising the cacao ( this can destroy 80% of them).

See, snap, smell, melt on your tongue in your own mindful time.....ENJOY!

WWW.CHOCOLATMADAGASCAR.COM

INFO@CHOCOLATMADAGASCAR.COM

INSTAGRAM @ CHOCMADAGASCAR

X (formerly Twitter) @CHOCMADAGASCAR

TIKTOK @CHOCOLATMADAGASCAR

FACEBOOK @CHOCOLATMADAGASCAR

LINKEDIN / CHOCOLAT-MADAGASCAR

WECHAT/ CHOCOLAT MADAGASCAR



**ORIGIN+**

GROWN & CRAFTED BY

MALAGASY CHOCOLATERIE ROBERT SA,

472, BOULEVARD RATSIMANDRAVA

OUEST AMBOHIJANAHARY

ANTANANARIVO, 101, MADAGASCAR.

+44(0) 161 298 1900 /+261 (0)3411 430 97

SGS HACCP CERTIFIED - ECOCERT ORGANIC CERTIFIED