





PURITY FROM NATURE

OCOA[™] INAYA[™] ALUNGA[™] Sustainable cocoa
100% traceable beans
Near perfect beans
Selected small farmers

Application-based couvertures

Following the harvest of cocoa beans, fermentation is a necessary and crucial step in developing the flavours present in the beans. Cacao Barry® has discovered specific ferments naturally present in the local environment (plant leaves and soil of the plantations) that have the best impact on the fermentation process. The result is intense and pure flavours released by each bean. This is Q-Fermentation.



Dark chocolate couverture

Dark chocolate couverture

Milk chocolate couverture

OCOA™ 70%

A dark chocolate couverture with a very pure and intense cocoa taste and a good balance between bitterness and acidity.

An ideal chocolate couverture for moulding and coating purposes, which will beautifully enhance your fillings.

1 kg : CHD-N700COA-W87 5 kg : CHD-N700COA-587 10 kg : CHD-N700COA-804

INAYA™ 65%

A dark chocolate couverture with a pronounced cocoa taste and a long finish with a good balance between bitterness and acidic fruity notes.

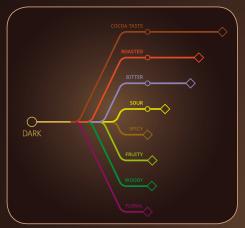
A product enriched with fat free cocoa solids ideal for pastry preparations: ganaches, mousses, moelleux, chocolate drinks and macaroons.

1 kg : CHD-S65INAY-W87 5 kg : CHD-S65INAY-587 10 kg : CHD-S65INAY-804

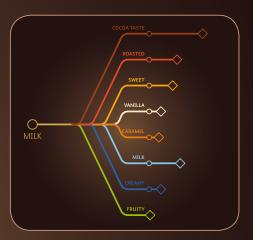
ALUNGA™41%

A slightly sweetened milk chocolate couverture with the powerful flavours of cocoa and whole milk. Perfect for use in your mousses, ganaches, chocolate drinks and macaroons.

1 kg : CHM-Q41ALUN-W87 5 kg : CHM-Q41ALUN-587 10 kg : CHM-Q41ALUN-804











New app - **ItineroTM**





Explore chocolate taste and find the chocolate that matches your taste profile.

Find **ItineroTM** on the app store.

Join us in our quest for pure and intense flavours at

www.purityfromnature.com





Cacao-Barry.ca



CacaoBarryCanada



@CacaoBarry_ca

Tel.: 450-774-9131 • Fax.: 450-774-8335