



Nyangbo 68%

Nyangbo is the single Origin Ghana chocolate, a cocoa-growing land

HISTORY

When Valrhona wanted to showcase African cocoas in 2007, we naturally turned to Ghana, a country which has been a home to cocoa-growing since the early 19th century. Our sourcers explore the country and discover the commitment with which players of the cocoa sector defend the homogeneity and quality of raw ingredients. Since then, they have maintained a close relationship with local growers to offer **Nyangbo** the best cocoa. But this is only part of Valrhona's Ghanaian story. Since 2011, we have been supporting a local foundation which helps to improve local communities' living conditions and promotes environmental protection. "Nyangbo" is the name of an African dialect comes from an African dialect spoken in south-east Ghana and pays homage to the area's strong cultural heritage.

ORIGIN

Southern Ghana is also home to one of Africa's finest cocoas. Between the beaches of the Gulf of Guinea and Lake Volta, Ghanaian farmers cultivate warm, sunlit lands regularly doused with tropical rain, nurturing the beans which go into the **Nyangbo** Grand Cru single origin.



David Briand
EXECUTIVE PASTRY CHEF
ÉCOLE VALRHONA

“**Nyangbo** is a chocolate I particularly love. Thanks to its single origin from Ghana, it has a very interesting aromatic profile which really sets it apart. What I appreciate the most about it are its spiced notes and powerful toasted aroma. It works wonderfully with dried fruits and nuts, spices and most fruits.”

SENSORY PROFILE

MAJOR CHARACTERISTIC:

SWEET SPICES

MINOR NOTE: **ROASTED**

EXCEPTIONAL NOTE: VANILLA

Nyangbo's spiced, toasted, and vanilla notes bring you on a journey to Ghana's rich mustard-colored earth.

PACKAGING

3kg Fèves bag

Code : 6085

COMPOSITION

Cocoa min. 68%

Fat 41%

Sugar**31%

INGREDIENTS

Cocoa beans from Ghana, sugar, cocoa butter, emulsifier: sunflower lecithin, natural vanilla extract.

USE WITHIN*

18 months

CONSERVATION

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

* calculated based on the date of manufacture

** added sugar

APPLICATIONS

NYANGBO 68%	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS
TECHNIQUE						

Ideal application Recommended application

PAIRINGS



SPICES



CHESTNUT HONEY



SPECULOOS



ORANGE



DRIED FRUITS



BANANA



PEAR



“NANA”

An original l'École Valrhona recipe

PINEAPPLE FRUIT PASTE

800 g Fresh pineapple juice
830 g Caster sugar
20 g Lime juice
120 g Glucose DE38/40
24 g Slow set yellow pectin
11 g Citric acid solution

1805 g Total weight

Mix together the pectin and the sugar. Heat the fruit pulp with the lime juice to 105°F (40°C) then add the pectin and sugar mix, stirring all the while.
Boil, then gradually add the rest of the caster sugar.
Boil again then add the glucose.
Cook at 75°Bx or 230°F (106°C).
Once cooked, add the citric acid liquid mix and pour out immediately.

CITRIC ACID LIQUID MIX FOR THE PINEAPPLE FRUIT PASTE

6 g Water
6 g Citric Acid
12 g Total weight

Warm the water and incorporate the citric acid.
Mix and leave to dissolve.

NYANGBO 68% GANACHE FOR FRAMING

140 g UHT cream 35%
30 g Glucose DE60
160 g NYANGBO 68%
20 g Dry butter 84%
350 g Total weight

Heat the cream with the glucose to 165/175°F (75/80°C), then pour half over the chocolate fèves.
Mix well with a spatula, add the rest of the cream, and mix in an electric mixer to form a perfect emulsion.
Once the ganache is at 95/105°F (35/40°C), add the cubed tempered butter, which should be at approximately 65°F (18°C) and mix in the electric mixer again.
Pour out the ganache at a temperature of 90/95°F (34/36°C).

ASSEMBLY & FINISHING

Recipe for use with 34x34x10cm frame.

Pour out the pineapple fruit paste into two 34x34cmx4mm frames on a silicon sheet.

Leave to cool.

Lay a 2mm-high frame over one of the frames of fruit paste and pour out the Nyangbo ganache.

Leave to harden for 1 to 2 hours before covering the ganache with the second layer of fruit paste.

Leave to harden for 24 to 36 hours at 60°F (17°C) and a 60% relative humidity level.

Once the ganache has crystallized, use the tempered dark couverture chocolate to coat both sides of the frame and use a slicing machine to cut out 15x37.5mm rectangles.

For the decoration, dip a plain pastry cutter into the sparkling gold and sparkling green solution.

Leave to harden.



VALRHONA

Fedco
Ghana



GHANA

Tarkwa
Western Region
5°19'24.9"N
1°48'52.9"W

2016

PARTNERSHIP
SIGNATURE

Renewed in 2023
for 3 years

LBC

LICENSED BUYING
COMPANY

Type of organization

3,086

PRODUCERS

A LONG-TERM PARTNERSHIP

Founded in 1997, our partner FEDCO is one of Ghana's leading cocoa buyers, sourcing cocoa from over 50,000 farmers across the country. The company places farmers at the heart of its ambitions, working to improve livelihoods and protect the environment. Valrhona has been working with FEDCO since 2013.

Our cocoa comes from the Tarkwa district, where there are eleven cocoa-producing communities nearby - Wassa Nkran, Pieso, Atwereboanda, Aboso Layout, Bonsawire, Damang, Boamah, Huni-Valley, Esuoso, Abekakrom, Gyantekrom.

SOCIAL AND ENVIRONMENTAL COMMITMENTS

FEDCO supports producers via a team of technicians who offer training in good agricultural, social and environmental practice in order to improve plantations' productivity and quality. Since 2017, Valrhona and FEDCO have conducted a large-scale program to improve educational conditions in the 11 communities.



OUR SOCIAL AND ENVIRONMENTAL ACTIONS TOGETHER

2016

Financing of a community center for events and training in Wassa Nkran, including a library and ICT center

2017

Launch of a five-year program to increase access to education and improve school facilities in eight communities in the district of Tarkwa

2018

Construction of an elementary school in Wassa Nkran and a kindergarten in Pieso

2019

Construction of a middle school in Atwereboanda
Renovation of an elementary school in Atwereboanda

2020-2021

Construction of a primary school in Bosomtwe

2021-2022

Construction of a middle school in Pieso

2022

Producer support program
• Financing of Aboboyas, a motorized 3-wheeled scooter to support logistics for cocoa producers
• Cocoa and shade tree distribution

Income diversification project launch:
• Creation of rabbit and agouti farms
• Soap making project

THE IMPACT

2,980

RESIDENTS

of Wassa Nkran
benefitting from the
community center

12,171

CHILDREN

will benefit from our
program to improve
access to education

1,600

CHILDREN

benefitting from the new
schools