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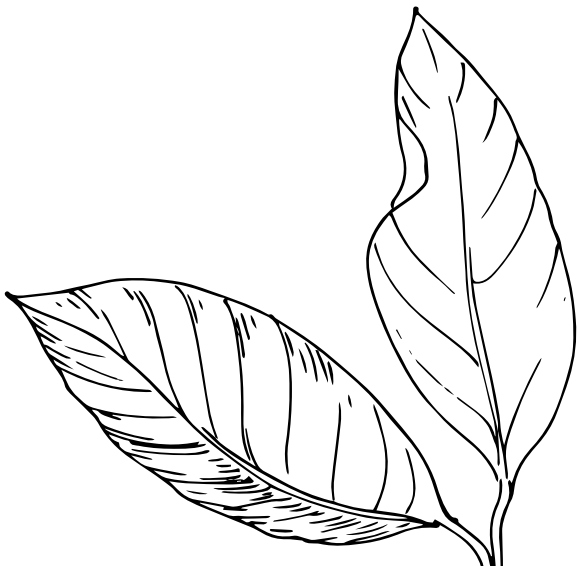
CHOCOLATE

in our genes...

For 4 generations, the de Loisy family has dedicated every effort to create exceptional chocolate products.

The family's expertise has been passed down from father to son and now Nicolas de Loisy, the 4th generation, is keeping the legacy alive.

His personal involvement in the creation of new products, **is true to Chocolaterie de l'Opéra®'s aromatic signature.**



1936

Adrien BOURGEAT

The 1st chocolate factory is founded



1947

Guy de LOISY

Laboratory products and confectionery are developed for fine food professionals in Tain-L'Hermitage



1995

Olivier de LOISY

Creation of Chocolaterie de l'Opéra® and the Pures Plantations® range



2008

Nicolas de LOISY

joins his father to develop international business



2016

Nicolas de LOISY

Succeeds his father and becomes Managing Director

DESIGNING

unique chocolates

Chocolaterie de l'Opera® is a family-run business specialising in couverture chocolate with the most exclusive flavours.

Each recipe was personally crafted by Olivier de Loisy and now by his son Nicolas. He shares the same objective: creating the most accurate expression of each cocoa bean's aromatics.

The couverture range has **a unique signature, a combination of strength, elegance and aromatic balance.** The same rigorous standards are applied to their other products such as pralinés, pure pastes, nibs and other products from their chocolate laboratory.

His vocation of Nicolas de Loisy, is to provide professionals products that are simultaneously easy to use and flavoursome. So that they can express their talent through atypical and exceptional flavours.



“ It is part of our DNA, the idea that a craftsman can express his talent through high quality ingredients resulting in different, singular creations. ”

Nicolas de Loisy

TOP CHEFS

who trust us

The unique characteristics of Chocolaterie de l'Opéra® products have won over numerous French chefs. Independent craftsmen or pastry chefs, they share this **same taste for excellence and aromatic singularity.**

They have been joined by young chefs all over the world, which has allowed Chocolaterie de l'Opéra® to expand its presence in Asia and the Middle East.

IN FRANCE...



**Pascal
CAFFET**

*Meilleur Ouvrier de France
Pâtisserie 1989
World Dessert Champion
1995*



**Vincent
DURANT**

*Meilleur Ouvrier de France
Chocolatier-Confectionner 2019*



**Frédéric
HAWECKER**

*Meilleur Ouvrier de France
Chocolatier-Confectionner 2011*



**Franck
KESTENER**

*Meilleur Ouvrier de France
Chocolatier-Confectionner 2004
Pastry Team World
Champion 2006*



**Angelo
MUSA**

*Meilleur Ouvrier de
France Pâtissier 2007
Pastry World Champion 2003*

...AND IN OTHERS COUNTRIES

**Gaël
MAJCHRZAK**

*Sweet Fashion House
Hong Kong*

**Joaquin
SORIANO**

*CJSJ co-founder Chef
Taiwan*

**Evgenios
VARDAKASTANIS**

*Member of the «Nobel Pastry Athens
Greece*

SEEKERS

of remote terroirs

“Each different chocolate endeavours to express these characteristics of the terroir and the personality of the cocoa farmers.”

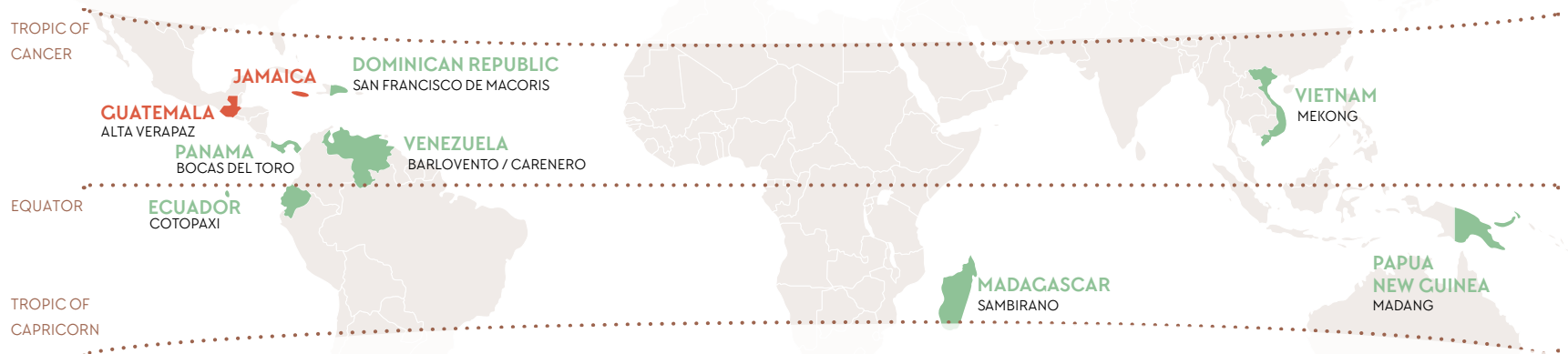
Nicolas de Loisy

The birth of Chocolaterie de l'Opéra® was based on the creation of the first range of single-origin chocolates, imagined by Olivier de Loisy® and called “Pure Plantations®”. For this purpose he will have traveled the whole world searching cocoa beans with the rarest aromatic palettes. It took nearly 25 years to select the 9 origins. **They are exclusively located in remote farming areas on both sides of the Equator (except West Africa).**

Today, faithful to the sourcing requirements of his father, Nicolas de Loisy continues to select exceptional cocoa beans for all his new creations. Faced with environmental and societal challenges, he now attaches great importance to **new eco-responsible cultivation methods.**

More respectful of people and the environment, they must now align with the necessary transformation of the cocoa industry.

THE ESSENCE OF NINE EXCEPTIONAL REGIONS



THE NEW «expert-planters»



Purchase of cocoa beans
directly from the plantation.

“ Our objective is to forge direct, lasting partnerships with small farmers to source the most expressive beans while at the same time helping to improve their everyday lives. ”

Nicolas de Loisy

Societal and climatic issues have changed the profile of the planters selected by Chocolaterie de l'Opéra®.

They must guarantee aromatic quality and stability despite the vagaries of the weather, while limiting the use of pesticides and fertilizers and optimizing the remuneration of employees. To do this, **these «expert-planters» combine traditional know-how and a perfect knowledge of their territory with new practices dictated by strict, almost scientific protocols.** Selection of plants naturally resistant to diseases, cultivation according to the principles of agro-forestry, controlled fermentation and drying, each stage of production has to be optimized.

Nicolas de Loisy favors direct purchase at the plantation and exclusive sourcing (100% of production purchased). It thus guarantees stability and aromatic rarity to its customers. Its long-term commitment with its “expert-planter” partners guarantees them financial resources that contribute to improving the living conditions of the local population.



The main criteria for selecting a plantation:

- The quality of cocoa beans, both visually and in terms of taste.
- The production method, with a protocol that ensures aromatic stability.
- Environmental aspects, with a focus on pesticide-free crops and agroforestry.
- Social aspects, including no child labor, fair compensation, and non-discrimination.

MADAGASCAR

DARK CHOCOLATE TANNEA® 70%

DARK CHOCOLATE TANNEA® 62%

MILK CHOCOLATE TANNEA® 43%



The beans are grown organically on the MAVA plantation in the heart of the Sambirano region. This young company took over an historic plantation. It immediately began a replanting programme to restore some 1,600 acres spread over 8 farms to their former glory. Impressed by the subtlety and elegance of the beans, Chocolaterie de l'Opéra® purchases almost all of AMBOHIMENA SUD farm's production.



PANAMA

DARK CHOCOLATE DELTORA® 70%



It is in the heart of the BOCAS DEL TORO region that a vast reforestation project was originated to give birth to the Quebrada Limon plantation. A real vector of ecological and social change, it is nearly 865 acres of land depleted by deforestation that have been replanted and 50 permanent jobs created. From the choice of cultivars, through the organic cultivation method or the post-cultivation treatment, everything has been thought to produce fine cocoa. A quality recognized by receiving a «Cocoa Awards of Excellence» in 2021.



VIETNAM

DARK CHOCOLATE MÉKONGA® 70%



The humid, tropical Mekong region is a superb environment for growing cocoa beans with highly distinctive flavours. Chocolaterie de l'Opéra®'s ambition is always to choose the best beans while supporting the local population. Through the collaboration with the Vietcacao network dedicated to cocoa bean processing, Chocolaterie de l'Opéra® has chosen to help young people with disabilities and support the development of fine cocoa in Vietnam.



TECHNOLOGY & Expertise

Experts in every stage of great couverture chocolate production, from cocoa bean selection to creating recipes, Nicolas and Olivier de Loisy place particular emphasis on developing processes adapted to each type of bean.

The beans are treated with the utmost respect at every stage of the process to preserve their aromatic character.

The roasting stage is essential for developing the cocoa flavours and aromas. Chocolaterie de l'Opéra® therefore **invested in cutting-edge production facilities that provide extra flexibility** for roasting times and temperatures.



“This clever combination of human and technical expertise driven by rigorous standards ensures all the natural flavours of the beans are perfectly preserved.”

Nicolas de Loisy

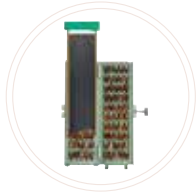
25 YEARS OF INNOVATION

- Pures Plantations® range (1 origin – 1 genetic profile)
- Pure cocoa pastes and powders from a single origin
- Range of 70% / 64% / 62% recipes
- Creation of Pure Origin nibs
- Creation of Séquencia® Technology: the roasting process that is revolutionising the world of chocolate.

MANUFACTURING

process of chocolates

PRODUCTION OF CACAO MASS BY CACAOTEC® PRODUCTION SITE (CERTIFIED BY FSSC 22000)



DELIVERY OF THE BEANS
Physical and chemical testing for each new batch.



CLEANSING
The HAF (High Aromatic Flavour) process reduces bacteria as much as possible without compromising flavours.



ROASTING
Gentle roasting in the shell, parameters (time/temperature) adapted to each variety.

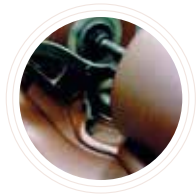


CRUSHING
Single-origin nibs.

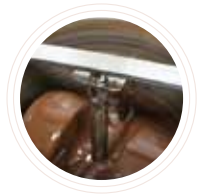


GRINDING
High-tech equipment to create fine particles and manage the increase in temperature.

OTHERS PRODUCTION STEPS



MIXING
No vanilla is added to the dark chocolate couvertures, completely natural flavourings are used for the other couvertures.



CONCHING
Use of GMO-free soya lecithin.



BAGGING
Ultra-resistant triple-layer pouch bags
Size: 5 kg / 1.5kg for Japan



A unique production mode that optimizes Best Before Dates (after the production date):
Dark chocolates: **24 months** | Milk and white chocolates: **18 months**

SÉQUENCIA®

range

SEQUENCIA®

Technology

A range made up of 3 chocolates, intended to surprise the finest and most demanding palates. Their cocoa beans benefit from a unique roasting process, **Séquencia® Technology**, designed by Olivier and Nicolas de Loisy.

An avant-garde technology made up of roasting sub-cycles, which brings out the notes of fresh cocoa beans. Fruity and powerful, these three dark chocolates have an exceptional length in the mouth.



ROASTING THAT REVEALS THE TRUE FLAVOUR OF COCOA BEANS



Séquencia® Technology : Innovation n°537259
Research co-funded by the French Ministry of Industry,
the Département of Les Bouches du Rhône
and the Provence Alpes Côtes d'Azur region.



This method represents a genuine revolution in the world of chocolate-making. It received an award at the SIRHA 2017 show for its cutting-edge approach.

DARK CHOCOLATE COUVERTURES 73% / 70%

Intensity
■■■■■



JAMAYA® 73%

Jamaica

Region: Paroisse Saint Mary

Main Profile: Trinitario

Well-rounded & subtle

A “signature” chocolate with subtle flavours: a combination of vanilla, green and woody notes with a dried fruit aftertaste.

73% *Ideal for coating, moulding, bars*
Recommended for ganache, mousse, decoration, etc.

Intensity
■■■■■



ALTAPAZ® 73%

Guatemala

Main Profile: Trinitario

Complex & pure

Altapaz® 73% is a trail-blazing chocolate. Séquencia® roasting takes its blend of cocoa and candied berry notes from Guatemalan beans to another level.

73% *Ideal for coating, moulding, bars*
Recommended for ganache, mousse, decoration, etc.



Intensity
■■■■■



VIBRATO® 70%

Guatemala & Madagascar

Main profiles: Trinitario (Guatemala) & Criollo (Madagascar)

Fresh & dense

Two outstanding terroirs, Guatemala and Madagascar, come together to make an exceptional chocolate. The flavour of dried fruit and berries collides with an intense cocoa hit.

70% *Ideal for coating, moulding, bars*
Recommended for ganache, mousse, decoration, etc.



“ Three dark couverture chocolates with strong personalities and powerful, fresh, fruity notes. Exceptional length on the palate.”
Nicolas de Loisy



Note!

Also available:

- Pure cocoa paste Guatemala
- Pure cocoa paste Jamaica
- Cocoa nibs Guatemala

© Recipe by Christophe Tuloup, Pastry Consultant and Instructor

PURES PLANTATIONS®

range

The very first range of single-origin chocolates, designed by Olivier de Loisy in 1995. Today there are 13 chocolates with typical accents, **true expressions of 9 remote terroirs**.

Each chocolate is made from cocoa beans from **a single region and mostly of the same profile**. Each cocoa bean is processed with the greatest care during its transformation. Each has its own roasting curve to preserve its aromatic personality.

Without adding vanilla, the aromatic notes are 100% natural.



DARK CHOCOLATE 70%

Intensity
■■■■■



DELTORA® 70 %

Panama

Region: Bocas del Toro
Main Profile: Trinitario



Smooth with cocoa-edged notes

Subtle tangy notes, flavors of vanilla, plum and liquorice, great cocoa length.

70% *Ideal for coating, moulding, bars*
Recommended for ganache, mousse, decoration, etc.

Intensity
■■■■■



MEKONGA® 70 %

Vietnam

Region: Mekong
Main Profile: Trinitario



Warm & tangy

This indulgent dark chocolate is packed with cocoa flavour and a surprising aftertaste with the subtle and sharp notes of fresh cocoa beans.

70% *Ideal for coating, moulding, bars*
Recommended for ganache, mousse, decoration, etc.

Intensity
■■■■■



MADONG® 70 %

Papua New Guinea

Main Profile: Trinitario

Full-bodied & wild

A surprising, almost animal chocolate from a wild and volcanic terroir. A flavour combination of cut grass and leather with swirls of cigar smoke...

70% *Ideal for coating, moulding, bars*
Recommended for ganache, mousse, decoration, etc.

DARK CHOCOLATE 70% / 64% / 62%

Intensity
■■■■■



SAMANA® 70 % / 62 %

Dominican Republic

Main Profile: Trinitario

Category: Española

Well-rounded & fruity

An initial flavour with strong spicy notes followed by notes of ripe cherries and dried figs.

70% *Ideal for coating, moulding, bars*

62% *Ideal for: ganache, mousse, etc.*

Intensity
■■■■■



GAYAS® 70 % / 64 %

Ecuador

Category: Grade 1 or 2

Subtle & harmonious

The initial flavour is light before cocoa notes with a vanilla tone flood in, underpinned by hints of coconut and floral notes.

70% *Ideal for coating, moulding, bars*

64% *Special coating
Suitable for other uses*

NEW PRODUCT



Intensity
■■■■■



TANNEA® 43 %

Madagascar

Region: Sambirano

Main Profile: Criollo

Category: Cacao Fine Aroma

Fresh & intense

A very fresh initial flavour followed by slightly acidic milk notes with a good taste of dried fruit.

43% *Ideal for coating, moulding, bars
Recommended for ganache, mousse,
decoration, etc.*

Intensity
■■■■■



CARUPANO® 70 % / 62 %

Venezuela

Region: Barlovento

Main Profile: Criollo

Category: Carenero

Balanced & Cocoa-edged

Very-well rounded, it strikes the perfect balance between roasted cocoa and dried fruit aromas underpinned by woody almond notes.

70% *Ideal for coating, moulding, bars*

62% *Ideal for: Ganache, mousse, etc.*

Intensity
■■■■■



TANNEA® 70 % / 62 %

Madagascar

Region: Sambirano

Main Profile: Criollo

Category: Cacao Fine Aroma

Fresh & fruity

Citrus notes that mingle with honey and dried fruit notes. It finishes on a rich and well-balanced variety of flavours.

70% *Ideal for coating, moulding, bars*

62% *Ideal for: Ganache, mousse, etc.*



Intensity
■■■■■



DUARTA® 70 %

Dominican Republic

Main Profile: Trinitario

Without Lecithin

Fruity & spicy

Large aromatic palette with an initial flavour made of blackcurrant and black cherry notes. A long finish with a touch of bitterness.

70% *Ideal for coating, moulding, bars
Recommended for ganache, mousse,
decoration, etc.*

Composition adapted to your uses:

	CHOCOLATES 62 %	CHOCOLATES 64 %	CHOCOLATES 70 %
Cocoa Butter	31 %	37 %	44 %
Cocoa min.	62 %	64 %	70 %
Ideal use	Ganache / Mousse / Crèmeux	Coating / Moulding	Bars / Moulding
Possible use	Ice-cream / Biscuit	All uses	All uses



THE CLASSICS

range

An elegant range of 10 blended chocolates, with consensual aromas.

Made from 2 to 3 masses of **exceptional cocoa** (the same as the range Pure Plantations®), the palette of dark chocolates is perfectly natural, with no added vanilla.

Milk chocolates, like whites, have deliberately low-sweet notes that highlight the milky side.

The composition of these chocolates meets all the needs of professionals. They are **particularly suitable for making individual desserts with neat textures.**



DARK CHOCOLATE

Intensity
■■■■■

LARGO® 70 %

Caribbean & Indian Ocean

Main Profile: Criollo, Trinitario

Powerful & well-rounded

A powerful, very cocoa-edged couverture with aromatic notes of peach followed by persistent spicy cocoa notes.

70% *Ideal for: coating, moulding, bars...*
Recommended for: ganache, mousse, etc.

Intensity
■■■■■

ARCATO® 66 %

South America & Indian Ocean

Main Profile: Criollo, Forastero

Generous & harmonious

An initial flavour with mild cocoa-edged and vanilla notes that lingers. The finish is sweet and gourmet with light roasted notes.

66% *Ideal for: coating, moulding, bars...*
Recommended for: ganache, mousse, etc.

Intensity
■■■■■

PASSIONATO® 62 %

**Caribbean, Indian Ocean
& Southeast Asia**

Main Profile: Criollo, Trinitario

Well-rounded & fruity

This chocolate starts off sweet before melting into cocoa and fruit notes. It has a lingering and full-bodied aftertaste.

62% *Ideal for: coating, moulding, bars...*
Recommended for: ganache, mousse, etc.

MILK CHOCOLATE

Intensity
■■■■■

LEGATO® 57 %

South America & Indian Ocean

Main Profile: Forastero, Criollo

Well-balanced & smooth

A wide variety of flavours with vanilla and roasting notes. No bitterness or acidity.

57%

Ideal for: decoration.

Recommended for: ganache, mousse, etc.

Intensity
■■■■■

TEMPO® 56 %

South America & Indian Ocean

Main Profile: Criollo, Trinitario

Intense

This chocolate starts off with notes of dried grapes followed by a strong taste of cocoa. It finishes with a hint of acidity and bitterness.

56%

Ideal for: ganache, mousse, etc.

Intensity
■■■■■

MORENDO® 32%

NEW PRODUCT

Main Profile: Forastero

Clear & Creamy

A light and elegant color, enhanced by delicately milky notes. A creamy texture that leaves a subtly sweet finish on the palate.

32%

Ideal for: Ganache, Mousse...

Recommended for: molding, Bars...

Intensity
■■■■■

DIVO® 40 %

Main Profile: Forastero

Gourmet & smooth

A superbly delicious chocolate, well-rounded with notes of breakfast pastries and vanilla. It finishes with a more cocoa-edged touch.

40%

Ideal for: coating, moulding, bars

Recommended for: ganache, mousse, etc.

Intensity
■■■■■

ADAGIO® 40 %

Main Profile: Forastero

Well-balanced & caramelised

Very well-balanced and low in sugar, a unique flavour of fresh milk and caramelised milk.

40%

Ideal for: coating, moulding, bars

Recommended for: ganache, mousse, etc.

Intensity
■■■■■

MEZZO® 38 %

Main Profile: Forastero

Milky & fresh

Well-rounded and sweet notes with a good flavour of fresh milk.

38%

Ideal for: coating, moulding, bars

Recommended for: ganache, mousse, etc.

WHITE CHOCOLATES

Intensity
■■■■■

DIAPASON® 33 %

Milky & vanilla

Very low in sweetness, a delicious full-fat milk flavour with light vanilla notes.

33%

Ideal for: coating, moulding, bars

Recommended for: ganache, mousse, etc.

Intensity
■■■■■

CONCERTO® 32 %

Mild & gourmet

A gourmet chocolate with a good flavour of dulce de leche and caramelised vanilla.

32%

Ideal for: coating, moulding, bars

Recommended for: ganache, mousse, etc.

“More consensual, this range is easy to combine with other flavours. With its wide variety of chocolate recipes, it is easy to use for both chocolates and pastry.”

Nicolas de Loisy

PRALINES

range

As with the couverture chocolates, Nicolas de Loisy attaches great importance to the selection of raw materials for the production of pralines, pure pastes and giandujas.

Hazelnut-based products are made from fruits grown in Piedmont (Italy) and which have **PGI (Protected Geographical Indication) certification**. This is the guarantee of a high quality product and excellent traceability.

Almond pralines are made from a variety known for its aromatic qualities, the Valencia.

TRADITIONAL PRALINE

Hazelnuts 60% **NEW PRODUCT**

A praline with the rich taste of hazelnuts from the Naples region.

(only available smooth texture).

Hazelnuts 50%

This smooth yet creamy praline showcases delicious PGI Piedmont hazelnut flavour.

(Available smooth or crunchy texture)

Valencia almonds 50%

A balanced praline with a good almond flavour elevated by gentle roasting and mild sweetness.

(Available smooth or crunchy texture)

Almonds 30% Hazelnuts 30%

A subtle blend: the exquisite delight of Valencia almonds and the freshness of PGI Piedmont hazelnuts.

(Available smooth or crunchy texture)

Provence almonds 60%

Upon tasting this gourmet praline, the taste of almond is immediate and intense, yet balanced by notes of spices and roasting.

(only available smooth).

Pistachio 60%

The initial taste is sugar but real pistachio flavour soon comes through. Our gentle roasting process brings hints of honey to the aftertaste.

(only available smooth texture).

CREATION PRALINE

Available smooth texture

Almonds 50% Peanuts 25%

A surprising sweet and savoury combination! We find in this praline a good roasted peanut flavour thanks to a fairly heavy roasting. Almonds bring balance and sweetness.

Hazelnuts 65% Coriander 23%

Fresh coriander brings out the roasted hazelnut notes. This gives the smooth praline a delicate and beautifully balanced taste.

PURES PASTES OF DRIED FRUITS

Available smooth texture

Pure hazelnut paste

This hazelnut paste is made solely from PGI (Protected Geographical Indication) Piedmont Hazelnuts. We feel an outstanding hazelnut flavour elevated by subtle roasted notes.

Pure pistachio paste

This paste is intense yet balanced with a crisp pistachio flavour elevated by roasting. You can taste little grains of salt and it has a lovely aftertaste.

PREPARATION

Available smooth texture

Gianduja Chocolate 40% Hazelnuts 26%

The perfect balance of milky Divo® chocolate and sweet PGI Piedmont hazelnut paste. Together they produce an indulgent product that isn't too sweet.

OTHER PRODUCTS

COCOA BUTTER

Available in 3 kg buckets

- Crystallised and deodorised butter



COCOA POWDER

Available in 600 g bags

- Red cocoa powder **22/24% FAT**
- Black cocoa powder **10/12% FAT**



HAZELNUTS

Available in 2 kg bags

PGI Piedmont Hazelnuts

- Raw version
- Roasted version



ROASTED BEANS

Available in 2 kg containers

- Venezuela



PURE COCOA PASTE

100%

Available in 2 kg containers

- Jamaica
- Guatemala
- Venezuela
- Vietnam
- Dominican Republic
- Madagascar
- Extra pure paste:

Selection of premium quality cocoa beans

SEQUENCIA
Technology

SEQUENCIA
Technology

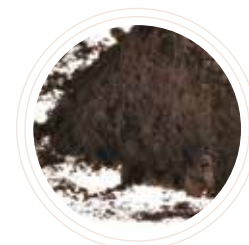


SINGLE-ORIGIN POWDER

75%

Disponible en seau de 4 kg

- Madagascar



NIBS

100%

Available in 1kg and 2kg buckets

- Guatemala
- Venezuela
- Premium
- Calibrated

SEQUENCIA
Technology



Please note:

All products indicating an origin are made from the same cocoa beans as Séquencia® and Pure Plantations® chocolates. A guarantee of traceability and aromatic quality.

CHOOSE OUR PRODUCTS

and set yourself apart

As a Chokolaterie de l'Opéra® customer, you can showcase your expertise and craftsmanship by offering your customers different aromatic experiences. Choosing single-origin couverture chocolates shows a certain awareness for an increasing demand for traceability.

Chocolaterie de l'Opéra® has a full range of tools and services to meet our three-fold ambition: support you in the use of our products, give you new recipes and promote chocolate's unique origins with your customers.

“Helping our customers express their talent is part of our DNA. To achieve this we have an expert and dedicated sales team at their disposal. We do not sell our products on the retail market.”

Nicolas de Loisy



INTERNET

All of the tools are available on our website via a secure login to ensure exclusivity.

1 PRODUCT USE

- For each couverture chocolate: product information + technical information
- For basic recipes: recipe file
- Support: a consultant helps fine-tune recipes and provides new recipes too

2 NEW RECIPES

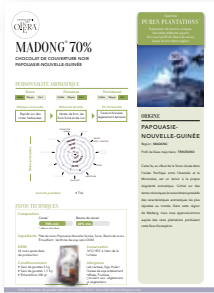
- For each new product: a recipe booklet
- Every year: demonstrations by famous chefs
- New recipes regularly posted on our website

3 ADVERTISING

- For each couverture chocolate: labels for window displays
- Videos about the origins of the chocolates
- New product flyers for shops



Recipe by Julien Dugourd



Product sheet



Private demonstration booklet

AND ALSO...

TRAINING YOUR TEAMS

Through private demonstrations with the most renowned Chefs. Customised training provided by a sales representative will help your sales teams promote the unique origins of your couverture chocolate to your customers.



Private demonstration by Angelo Musa



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