



VALRHONA

Let's imagine the best of chocolate®

Oabika

GOLD OF THE POD

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Cocoa fruit juice concentrate 72° Brix

Oabika is a cocoa fruit juice concentrate, made from the still-undervalued white pulp that protects beans in the cocoa pod, also known as mucilage.

Its nuanced aromatic profile, oscillating between fruity and tangy notes, instantly takes us to the heart of the plantations to discover the rare and exceptional taste of the fruit of the cocoa tree.

Its syrupy texture and amber color make it an exceptional ingredient, the new key ingredient for chefs and artisans around the world.

Adding value to an exceptional raw material

The fresh juice is harvested sustainably and responsibly directly from cacao plantations in Ghana, then filtered, pasteurized and gently evaporated at 72 degrees Brix, producing a concentrate 100% extracted from cocoa pulp.

The name means "gold of the pod" in Twi, a language spoken in Ghana. It refers to cocoa mucilage, an extraordinary resource that is still undervalued.

In promoting this exceptional raw material, Valrhona is continuing its commitment to making the cocoa industry fair and sustainable, by using another part of the pod and enabling cocoa producers to generate additional revenue from selling this co-product.

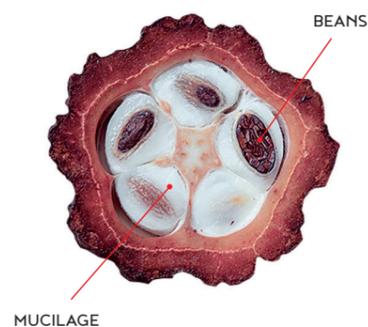
The extraordinary taste of cocoa fruit

When you taste Oabika, you will experience the extraordinary flavor of cocoa fruit, with powerful acidity and surprising aromas. It has a very nuanced profile, oscillating between subtle fermented notes, fruity notes of small, tangy berries such as redcurrant and more gourmet notes of candied fruit.

Oabika is an ode to creative escapism. The unusual taste instantly transports you deep inside cocoa plantations to uncover a mysterious fruit, with an exceptional treasure hidden inside the pod.



Cocoa pod cut



Oabika is made from Koa cocoa pulp juice:

KOA® TASTE YOUR IMPACT

Koa turns cocoa pulp into added value. The Swiss-Ghanaian start-up collects the cocoa fruit juice used to make this concentrate from its network of more than 1,600 cocoa producers in Ghana.

By processing this by-product, Koa is contributing to reducing waste from cocoa production by using solar-powered production technology. Koa is committed to communities in Ghana, ensuring the traceability of its operations and providing additional income to cocoa smallholders.

Find out more about Koa on the koa-impact.com website.

By making its concentrate from Koa cocoa fruit juice, Valrhona is reaffirming its desire to shift the status quo towards a fair, sustainable cocoa industry and gastronomy that tastes great, looks great and does great things for the world.

Applications & Pairings

Oabika is an all-new material to work with and an inexhaustible source of creativity for chefs and artisans, whose imagination is fed by new sensations.

Oabika is an ingredient that will satisfy the needs of all gastronomy professionals—pastry chefs, chocolatiers, ice cream makers, restaurateurs, caterers and mixologists. It can be used pure or diluted to make toppings, sauces, glazes, ganaches, jellies, mousses, creams, ice creams, sorbets, drinks and much more.

To help chefs use this new material, Valrhona has also created a booklet of 12 exclusive recipes, available on request.



PACKAGING

5kg Bag-in-Box (metallized pouch fitted with a cap and placed in a cardboard box). Code: 34200

INGREDIENT

Cocoa pulp

USE WITHIN*

12 months

STORING

Before opening, store in a dry place away from light, between 60°F and 65°F (16°C and 18°C), or keep chilled below 40°F (4°C) in order to preserve the optimal organoleptic qualities of the product.

After opening, keep chilled below 40°F (4°C).

*Calculated based on the date of manufacture.



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