

Oabika

Valrhona
unveils
Oabika,
gold of
the pod

an exceptional new
ingredient



VALRHONA

Let's imagine the best of chocolate®



*A new material to work with,
won from the cocoa tree.*

*A multitude of applications for chefs
and artisans. The power of a rare and
unexpected taste...*

*Valrhona presents Oabika,
a new universe of creativity.*



The birth of a new material

Almost 100 years old, and true to its pioneering spirit, Valrhona is committed more than ever to creating a fair and sustainable cocoa industry and to inspiring creative and responsible gastronomy. As such, it was a natural step for the brand **to take another overall look at the development of cocoa by-products.**

Besides cocoa beans, how else could the richness of the cocoa fruit be enhanced? How could the mucilage and cocoa fruit juice be used? How could the cocoa industry be sustained, and how could additional revenue for partner producers be guaranteed?

To carry out this new thought process to the fullest, **Valrhona approached the Swiss-Ghanaian start-up Koa and surrounded itself with eight inspired and passionate chefs** to perfect the ways in which this new ingredient can be used.

After several months of research, exchanges, and tests, Oabika was born. Made from mucilage, the white pulp that envelops cocoa beans in the pod, **this is the very first 72-degrees Brix cocoa fruit juice concentrate** available on the market. This concentrate, which is the highest on the food service market, provides a unique texture and a rare, aromatic complexity.

A new source of emotions

The name “Oabika” is an inspired translation of “the gold of the pod” in Twi, a Ghanaian language. For chefs and artisans alike, it is a treasure. A treasure that astonishes and surprises, and **invites them to push back the limits of their creativity.**

Much more than a simple cocoa fruit juice concentrate, **Oabika is a unique material with a silky texture and an amber color similar to that of honey.** Its unique taste reveals a complex, nuanced, and subtle aromatic profile that combines **fruity and tangy notes, such as redcurrant or passion fruit, with the more gourmet and rounder notes of candied fruit.** A single drop of Oabika instantly transports you deep inside a cocoa plantation to uncover a mysterious fruit, with an exceptional treasure hidden inside the pod. **It offers a new experience to those who work with it and to those who taste it.**



An infinite field of possibilities

«Be daring! ». **This completely unprecedented golden concentrate offers a multitude of applications:** icing, molten centers, fruit pastes, chocolate bonbons, drinks, ice creams and more. It allows you to compose new gourmet scores, imagine sweet and savory gastronomy in a different way, and to push your limits.

This was the challenge taken up by eight inspired chefs who participated in the development of the product, as well as in the creation of the recipe booklet that accompanies it.

The chefs of Valrhona:

- **Frédéric Bau**, Pastry explorer at Maison Valrhona;
- **David Briand**, Executive pastry chef at the École Valrhona;
- **Baptiste Sirand**, Pastry chef and instructor at the École Valrhona.

As well as pastry chefs and artisans who are also clients or partners of our Maison:

- **Julia Canu**, Ice cream maker for Único (Lyon);
- **Victor Delpierre**, Drink expert and gastronomy consultant;
- **Rémy Havetz**, Pastry chef for Sapnà and La Bijouterie restaurants (Lyon);
- **Jérémie Runel**, Pastry chef and ice cream maker, co-founder of La Fabrique Givrée (Lyon);
- **Eric Verbauwhede**, Pastry chef for Maison Pic (Valence).

They became involved in the project very early on to ensure that they developed a product that was as close as possible to the creative desires of gastronomy, pastry, chocolate, ice cream and even mixology professionals.

Excited by this rare and unique product, they gave free rein to their imagination and developed twelve new recipes that were then gathered into a booklet.

This collection of recipes, made available to chefs around the world, no matter their specialty, is a premier source of inspiration for using this totally new product. **An avant-garde innovation and inexhaustible source of creativity for artisans and chefs, whose imagination feeds on new sensory experiences.**

Eric VERBAUWHEDE

Pastry chef for
Maison Pic (Valence)

Victor DELPIERRE

Drink expert and gastronomy
consultant

Baptiste SIRAND

Pastry chef and instructor
at the École Valrhona

David BRIAND

Executive pastry chef
at the École Valrhona

Frédéric BAU

Pastry explorer at
Maison Valrhona

Julia CANU

Ice cream maker for
Único (Lyon)

Jérémic RUNEL

Pastry chef and ice cream
maker, co-founder of La
Fabrique Givrée (Lyon)

Rémy HAVETZ

Pastry chef for Sapnà
and La Bijouterie
restaurants (Lyon)

Oabika, a concentrate 100% extracted from cocoa pulp

They worked with Oabika in pairs and shared their thoughts with us...

“It is a complete and playful experience. Oabika is a magical ingredient that highlights, enhances and balances tastes. It represents an exceptional moment in time, deliciously refreshing, which takes you on a journey deep inside the pod to the heart of a cocoa plantation.”

Victor Delpierre & Frédéric Bau

“In this dessert, Oabika is really used as a seasoning. It spices things up and adds character.”

Rémy Havetz

“It's an intense taste, with a tropical and honeyed scent, along with an acidity similar to that of a ripe citrus fruit.”

Eric Verbauwheide & Baptiste Sirand

“Oabika is a noble and delicate product. It brings with it notes from elsewhere, a typical acidity that makes your mouth water. It's an invitation to embark on a journey.”

Julia Canu & Jérémie Runel

“We want Oabika to take your taste buds on a journey into the still unknown taste of cocoa pod nectar. Still very distinct from notes of cocoa, it takes us to the confines of its fruity, tangy, exotic and floral notes.”

Frédéric Bau & Baptiste Sirand



Valuing what nature offers

Cocoa pulp, an exceptional material, has now unexpectedly become highly valued, thanks to Valrhona's chocolate-making expertise. Fresh cocoa fruit juice is sustainably and responsibly harvested from more than 1,600 cocoa farmers in Ghana, members of the network created by partner start-up Koa. It is then filtered, pasteurized, and gently reduced to 72 degrees Brix to obtain a 100% concentrate from the cocoa pulp.

After the juice has been extracted, the beans are returned to the producers with enough residual pulp to allow optimal fermentation, an essential process for making chocolate.

By transforming cocoa pulp, **Koa and Valrhona are thus helping to reduce the waste created from cocoa production by 40%**, and are helping producers to generate **additional income** through the sale of this joint product.

Thanks to Oabika, Valrhona can solidly illustrate its desire to push boundaries, and to pursue its commitments towards a fair and sustainable cocoa industry and gastronomy that tastes great, looks great and does great things for the world.

KOA® TASTE YOUR
IMPACT

Koa is a young Swiss-Ghanaian start-up, created in 2017, which has taken on the mission of turning the cocoa pulp into added value promoting joint products made from cocoa beans. The company has developed a mobile processing unit that operates on solar energy, and which allows the cocoa juice to be extracted directly next to the cocoa farms to preserve the fresh taste, and allowing the producer to immediately recover their cocoa beans after the juice extraction.

*The Brix scale is used to measure the fraction of sucrose in a liquid in degrees Brix, meaning the percentage of soluble, dry matter. The higher the degree Brix, the sweeter the sample, with more concentrated flavors.



Oabika, the gold inside the cocoa pod

TECHNICAL SHEET



- Concentration: 72 degrees Brix (the highest on the food service market)
- Silky texture and amber color
- Complex and nuanced taste, fruity acidity, original cocoa pulp taste
- Nutritional values for 100 g: water 27,9 g, Carbohydrate 61 g of which sugars 60 g (28,8 g fructose, 26,4 g glucose, 4,1 g sucrose), Protein 1,9 g, Fiber 2,5 g, Organic acids 3,4g, magnesium 81,9 mg, Potassium 782 mg, Calcium 70,3 mg, pH: 3.5 (acid)
- 5-kg bag-in-box (box format) packaging
- Easy delivery and storage at 60°F (16°C); Refrigerate the product at 40°F (4°C) once it has been opened
- Release date: 16/09/2021

About Valrhona

TOGETHER, GOOD BECOMES BETTER

A partner of taste artisans since 1922, and a pioneer and specialist in the world of chocolate, Valrhona defines itself today as a company whose mission statement “Together, let's use good food to make the world a better place” conveys the strength of its commitment. Together with its employees, chefs, and cocoa producers, Valrhona creates the best in chocolate to shift the status quo towards a fairer, more sustainable cocoa industry and gastronomy that tastes great, looks great and does great things for the world.

Building long-term partnerships directly with cocoa producers, sharing know-how and looking for the next chocolate innovation are the challenges that drive us to do better every day. Working alongside chefs, Valrhona promotes craftsmanship and supports them in their quest for uniqueness by constantly pushing the limits of creativity.

Thanks to its constant engagement with this raison d'être, Valrhona is proud to have obtained the very demanding B Corporation® certification. It rewards the world's most engaged companies that put equal emphasis on economic, societal, and environmental performance. This distinction emphasizes our “Live Long” sustainable development strategy, marked by the desire to co-construct a model with a positive impact for producers, employees, taste artisans, and all chocolate enthusiasts.

Choosing Valrhona means committing to responsible chocolate made only from cocoa that can be traced back to the producer. 100% of the cocoa that we use can be traced back to the producer, which provides the assurance of knowing where the cocoa came from, who harvested it, and that it was produced in good conditions. Choosing Valrhona means committing to a chocolate that respects both people and the planet.

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