



- 1 100% PLANT-BASED
- 2 EXTRA INDULGENT
- 3 ORGANIC
- 4 JUST THE RIGHT AMOUNT OF SUGAR
- 5 MADE IN FRANCE
- 6 FROM 100% TRACEABLE COCOA BEANS
- 7 FONDETTES: A HANDY SHAPE FOR ALL APPLICATIONS

 **5%**
of the world's population is vegetarian*

Around  **68%** of the population is estimated to be lactose intolerant**

Vegan chocolate: an increase in global sales of

 **+ 16%**
each year*

The global market for vegan and plant-based pastries should grow to

 **\$5.97**
billion by 2027*

The VAO (Vegan & Organic) Movement Is Here To Stay

VAO 35% & 42% Plant-based, Gourmet & Organic

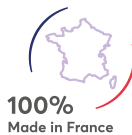
• **Vao 35%**, a couverture crafted from organic rice and organic coconut cream ; its amazing full creamy mouthfeel is reminiscent of white chocolate.



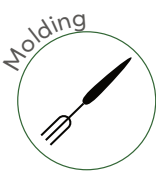
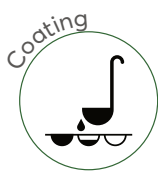
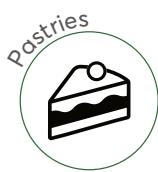
• **Vao 42%**, a couverture with emergent powerful fruity cocoa notes that finishes with a hint of vanilla.



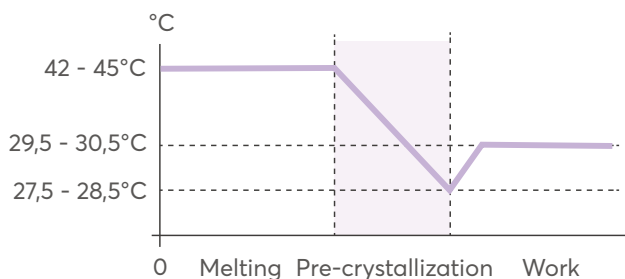
Weiss has selected the Hispaniola cocoa, it is collected, fermented and dried by the CONACADO cooperative. This cooperative works with producers from The Dominican Republic. The beans are certified organic Fairtrade/Max-Havelaar.



Applications



Tempering curves



Technical data



VAO 35%

- Total Fat: 39%
- Cocoa Fat: 35%
- Cocoa dry matter: 0%
- Sugars: 38%

5 kg container
Ref. 1122780

VAO 42%

- Total Fat: 39%
- Cocoa Fat: 35%
- Cocoa dry matter: 7,5%
- Sugars: 31%

5 kg container
Ref. 1122769



FLUIDITY