

CHAMAN

CHAMAN (VALRHONA)

ABSTRACT

Valrhona SA produces and distributes chocolate for the professional gastronomy sector. Its quality system is largely based on an incoming inspection of cocoa batches: verification of certain physico-chemical components and evaluation of the organoleptic characteristics of a chocolate prepared from the cocoa sample to be checked. The evaluation of the conformity of the sensory profile obtained is carried out at several levels: by comparison with the profiles obtained for cocoa of the same type and more globally by positioning the sample in the cartography of sensory poles, describing the universe of all types of cocoa used by Valrhona.

Year : 2015

Project number : 1505-003

Type of funding : PP

Project type : PC

Research units in the network : ITAP SPO

Start date : 2015-11-01

End date : 2019-04-30

Flagship project : no

Project leader : Renaud Boulanger

Project leader's institution : CIRAD

Project leader's RU : QUALISUD

Budget allocated : 250000 €

Total budget allocated (including co-financing) : 500000 €

Funding : Labex

GOAL

The overall objective of this project is to establish a method for directly predicting the "chocolate" organoleptic potential of a cocoa, without going through a tasting stage of the associated chocolate.

ACTION

- WP1: Understanding sensory differences, identifying organoleptic markers to predict chocolate sensory specificities.
- WP 2 - Identifying cocoa biochemical markers and modelling their relationship with chocolate biochemical markers
- WP 3 - Data analysis and modelling