

## ALTERECO

**Address:** 217 Chemin du Grand Revoyet

**Postal Code / District:** 69230

**Town:** Saint Genis Laval

**Province:** France

**Phone:** 04 72 67 10 20

**Foundation year:** 1765

**Country:** ES

**Web:** <https://www.altereco.com/>

*Altereco is dedicated to the manufacture of organic products, such as chocolate, coffee, tea, sugar and cereals. Altereco chocolates are made by a Swiss chocolatier, who roasts, crushes and refines the cocoa beans.*

### DESCRIPTION

**Altereco** works only with groups of small producers who own their land. Altereco is made in France. For what Altereco practices fair trade, behind all this there is a whole process of consumer awareness.

The variety of cocoa most present in Altereco chocolates is the Castro Naranjal 51 Collection. Sometimes **dark chocolate** has a white veil. This **whitening** is completely natural. With the heat, certain fats contained in the chocolate melt and rise to the surface, forming a film of white crystals. This phenomenon is the normal result of temperature variations that occur during the manufacture of chocolate.

All Altereco chocolates (except our 200g Whole Hazelnut and Whole Almond references) will now have a silver aluminum foil. Before the film was golden. This development, due to a change in our manufacturing process, has no impact on the method or shelf life of our products. Aluminum is non-toxic if not ingested and is suitable for contact with food. To date, aluminum preserves the organoleptic characteristics of the products throughout their useful life. In addition, aluminum is an easily recyclable metal to infinity. It is estimated that 30% of the aluminum used today comes from recycling.

Most Altereco chocolates contain vanilla. This touch makes the difference with other chocolates. Altereco's vanilla is harvested in Madagascar by the Mananara cooperative, whose work and products are certified organic and fair trade. The sector is located in the northeast of the island, in a tropical forest protected by UNESCO. These certifications allow altereco to ensure that the exploitation and collection of vanilla is carried out with respect for the environment and the human being who works in it. Two essential requirements to appear in the compositions of your products!






The vanilla you find in Altereco's ingredients is not an aroma or an extract, but a truly beautiful bourbon vanilla bean! They are dried in Madagascar after harvest, before being shipped to our master chocolatier in Switzerland, who holds the secrets of how our chocolates are made. It is in his workshops where the







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Pods are integrated into the recipe.

### PRODUCTS:

	Chocolate with Himalayan pink salt Bio 100 grams <b>PVP 3,39€</b>
	Dark chocolate Peru 85% Bio 100 grams <b>PVP 3,90€</b>
	Dark chocolate with lemon Bio 100 grams <b>PVP 3,90€</b>
	Organic Dark Chocolate with Orange 100 g <b>PVP 3,90€</b>
	Organic milk chocolate and caramel with salt 100 grams <b>PVP 3,39€</b>

	Dark chocolate Ecuador 70% Bio 100 grams <b>PVP 3,39€</b>
	Dark chocolate Peru 90% Bio 100 grams <b>PVP 3,90€</b>
	Dark chocolate with whole almonds Bio 200 grams <b>PVP 5,20€</b>
	Organic milk chocolate 100 grams <b>PVP 3,90€</b>

