



CALLEBAUT®

BELGIUM 1911

RUBY RB1, AN AMAZING GIFT OF MOTHER NATURE

The unique taste and colour of ruby RB1 are directly derived from the ruby cocoa bean. They are both delicate, and preserving them during the creation process requires a few rules of thumb.

By using this guide, you will avoid unpleasant flavour or colour dilution and will guarantee an end result that will wow your customers time after time.

GETTING STARTED WITH RUBY RB1

1 HOW TO STORE RUBY RB1 CALLETS™?

Exposure to light, air, humidity and high temperatures may cause ruby RB1 to change colour.

- Store ruby RB1 in a **clean, dry** (relative humidity of max. 70%) and **odourless** environment.
- To maintain colour and overall quality, airtight packaging and protection from light is recommended: e.g. always reseal the original packaging after use.
- Storage temperature: **12°C-20°C**

STORAGE

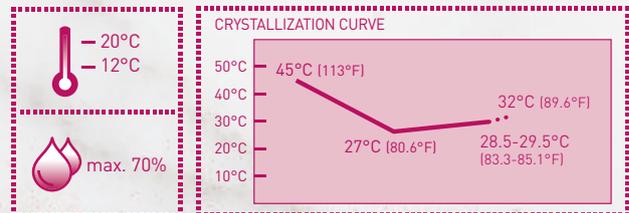


2 HOW TO ORGANISE YOUR WORKING ENVIRONMENT?

Too hot or humid working conditions may cause ruby RB1 to change taste and colour.

- Process ruby RB1 in a **clean, dry** (relative humidity of max. 70%) and **odourless** environment.
- Using ruby RB1 in the wheel and tempering machine for a few days does not affect its taste or colour. Ensure continuous movement (stirring) to avoid separation.
- When keeping ruby RB1 in **liquid condition**: it is mandatory to maintain processing temperature between **40-50°C**.

PROCESSING



3 WHICH INGREDIENTS TO PAIR WITH?

Ruby RB1 opens up exciting new flavour pairings, from sweet to salty and sour. These pairings created by chefs yield amazing results: let this pairing table inspire you.



HOW TO CREATE WITH RUBY RB1?



1 PROCESSING RUBY RB1 IN ITS PURE FORM (100% chocolate – in bars, tablets, hollow figures and cake decorations)

We recommend using ruby RB1 as a pure chocolate as much as you can. Simply to allow your customers to fully explore and enjoy the taste and colour of the 4th chocolate in the purest possible way.

2 MIXING RUBY RB1 WITH FAT-BASED INGREDIENTS (to create butter creams, etc.)

For confectionery fillings and pastry creams, we recommend mixing ruby RB1 with fat-based ingredients, like butter. This prevents any dilution of taste or colour.

3 MIXING RUBY RB1 WITH WATER-BASED INGREDIENTS (to create ganaches, mousses, sauces, etc.)

In numerous pastry and dessert applications – such as chocolate creams, crémeux, glazes, etc. – chocolate is mixed with liquids to obtain a perfect taste and texture.

Watch out:

When mixing ruby RB1 with other ingredients such as cream or milk, you may experience its natural colour to fade or turn grey. This is normal: diluting ruby RB1 changes the pH and causes the colour change. Restoring the pH however can help you tune the colour precisely to the typical ruby colour or even creatively play with the colour.

Add acidity from fruits
(e.g. fruit purees, lime juice, etc.)
to restore the original pH

AND/OR

Add colour through natural ingredients from dried flower petals (rose, hibiscus) or dried beetroot, raspberries...

▶

For the most appealing RUBY colour appearance, we advise achieving a pH value between 3.3 and 3.8

On top: you create interesting pairings, bringing out great flavour experiences.

4 RUBY CHOCOLATE CREATIONS ON SHELF

To maximise shelf life, always keep the final product:

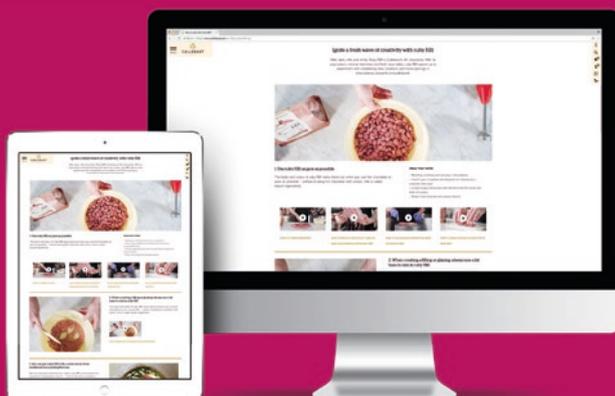
- in an air-conditioned environment: max. **20°C**
- away from sunlight

Inform your customers about **storage recommendations** and **communicate them on-pack**: To preserve the natural flavour and appearance of ruby chocolate, we recommend storage below 20°C.

We recommend to always run a **shelf life test** of the final product prior to commercialisation.

Please respect the storage and processing recommendations to prevent your finished ruby products from changing taste and colour.

Check all tutorials & recipes of ruby chocolate essentials at www.callebaut.com/createwithruby



GET IN TOUCH

"As Callebaut chefs, we're here to help with technical advice. Any question? Get in touch with us directly or through the Chocolate Academy centre™ close to you."

Callebaut Chocolate Academy™ centre Belgium

ryan.stevenson@barry-callebaut.com

www.chocolate-academy.com

T +32 53 411 815

Or get in touch through facebook & messenger:

facebook.com/chocolateacademybelgium

facebook.com/callebautchocolate

instagram.com/callebautchocolate