

Chocolaterie
**MICHEL
CLUIZEL**



VANUARI

DARK COUVERTURE

63%

réf : 20047 - 3 kg/sac

réf : 20048 - sachet de 20 kg/carton



Tasting notes (on a 1 to 5 scale)

Nose: cocoa, Woody

Texture: brittle / smooth

Flavors:

- **Sugar:** ++
- **Acidity:** ++ Subtile, fruit
- **Bitterness:** ++ very light
- **Cocoa intensity:** ++ Dominant, balanced

Aromas:

- **Attack:** gingerbread, honey
- **Core note:** red fruit
- **Aftertaste:** Note fine cocoa roasted, pepper, vanilla

Taste combinations

- Pâtisserie
- Chocolaterie

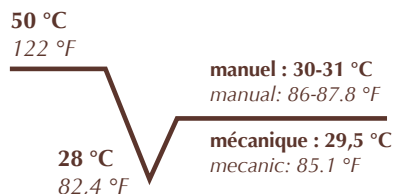


- Recommended for: Ganache, Praliné filling, Coating, Molding
- Possible use for: Filling, Ice-creams, Sherbets, Mousse/Bavaoise

Ingredients

cane sugar, cocoas, cocoa butter, emulsifier: rapeseed lecithin, Bourbon vanilla pod.

Tempering curve



63% : Cocoa

35.5% : Sugar

37.5% : Fat

Fluid : - ●●●● +

Humidity < 1%

Optimized use:

- Quicker melting (4 times quicker than with 1 g chips, 12 times quicker than with 3 g chips)
- Loss reduction
- Makes tempering easier, through inoculation
- Makes blend mixing easier

Smart packaging:

- 3 kg bag
- tight seal, protective zipped bag
- quick opening and closing

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