

Chocolaterie
**MICHEL
CLUIZEL**



KAYAMBE
DARK COUVERTURE

72%

réf : 20067 - 3 kg/sac

réf : 20064 - sachet de 20 kg/carton



Tasting notes (on a 1 to 5 scale)

Nose: Virginia tobacco, spices, rosewood, cocoa

Texture: Creamy

Flavors:

- **Sugar:** ++
- **Acidity:** ++ Subtle
- **Bitterness:** +++ Light and balanced
- **Cocoa intensity :** +++ Prevailing over roasted cocoa

Aromas:

- **Attack:** Red berries, gingerbread
- **Core note:** Licorice, pink pepper and slightly bitter cocoa
- **Aftertaste:** Candied fruit, citrus fruits

Taste combinations

- Pastry
- Chocolate

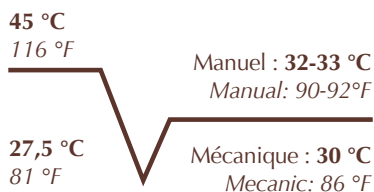


- Recommended for: Coating, Filling, Ice-creams, Sherbets, Mousse/Bavaroise
- Possible use for: Molding, Praliné filling, Biscuit

Ingredients

cane sugar, cocoas, cocoa butter, Bourbon vanilla pod.

Tempering curve



72% : Cocoa

27% : Sugar

42% : 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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