

Chocolaterie
**MICHEL
CLUIZEL**

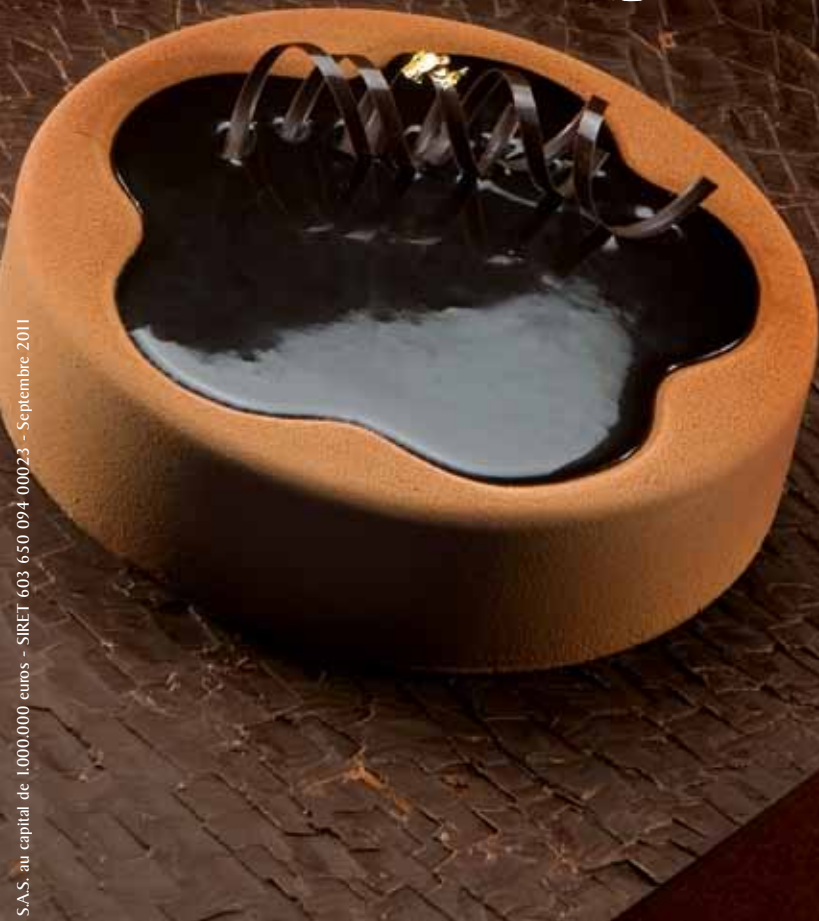


ARCANGO

DARK COUVERTURE

85%

ref : 20081 - 5 kg/case
ref : 20084 - 20 kg/case



Tasting notes (on a 1 to 5 scale)

Nose: Havana, slightly acid fruits, black pepper, rosewood

Texture: Sudden, then slightly compact

Flavors:

- **Sugar:** + Only slightly sweet
- **Acidity:** ++ Elusive notes (zest of citrus fruit)
- **Bitterness:** ++ Final length, yet subtle
- **Salt:** Traces
- **Cocoa intensity:** +++ Blossoms on length

Aromas:

- **Attack:** Woody
- **Core note:** Spicy, fruit, slightly acid, similar to grapefruit
- **Aftertaste:** Roast cocoa and coffee, fresh finish emphasized by nice bitterness

Taste combinations

- Pastry
- Red meat
- fish
- Salt food

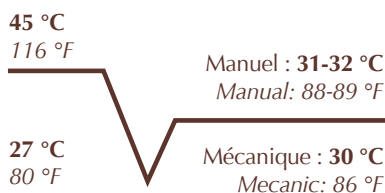


- Recommended for: Ganache, Filling, Biscuit, Mousse/Bavaoise
- Possible use for: Molding, Praliné filling, Coating, Ice-creams, Sherbets

Ingredients

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

Tempering curve



85% : Cocoa

14% : Sugar

48% : 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

Chocolaterie MICHEL CLUIZEL

Avenue de Conches - 27240 Damville - France - Tél. : +33 (0)2 32 35 60 00 - fax : +33 (0)2 32 34 83 63 - www.cluizel.com