

Chocolaterie
**MICHEL
CLUIZEL**



KAYAMBE
MILK COUVERTURE

45%

ref : 20450 - 3 kg/bag



Tasting notes (on a 1 to 5 scale)

Nose: Caramel

Texture: Creamy, fluid

Flavors:

- **Sugar:** ++ Notes of honey candy
- **Acidity:** + Imperceptible
- **Bitterness:** ++ Delicate
- **Salt:** Blended in with the whole
- **Cocoa intensity:** ++

Aromas:

- **Attack:** Cocoa, Milk
- **Core note:** Salted butter
- **Aftertaste:** Chestnut honey, brown caramel and brown sugar

Taste combinations

- Pastry
- Chocolate
- Poultry
- Foie gras



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

Ingredients

sucré de canne, beurre de cacao, lait entier en poudre, cacaos, vanille Bourbon en gousse.

Tempering curve

45-50° C
113-122° F

Manuel : 30-31° C
Manual: 86-88° F

26° C
78° F

Mécanique : 29° C
Mecanic: 84° F

45% : Cocoa

31% : 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