

Chocolaterie
**MICHEL
CLUIZEL**



Vanuari
MILK COUVERTURE

39%

ref: 20433 - 3 kg/bag
ref: 20435 - 21 kg/bag



Tasting Notes on a 1 to 5 scale

Nose: caramel

Texture: brittle / smooth

Flavors:

- **Sugar:** +++
- **Acidity:** + evanescence
- **Bitterness:** + the one of brown caramel
- **Salt:** + the one of salted butter caramel
- **Cocoa intensity:** + slight

Aromas:

- **Attack:** cocoa, whole milk
- **Core note:** milk jam, salted butter caramel
- **Aftertaste:** hot chocolate

Taste combinations

- Pastry
- Chocolate making
- Ice Cream



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

Ingredients

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

Tempering curve

45 - 50 °C
113 - 122 °F

manuel : 29-30 °C
manual: 84-86 °F

26 °C
78.8 °F

mécanique : 29 °C
mecanic: 84.2 °F

39% : Cocoa

35.5% : Sugar

39% : 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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