

Chocolaterie  
**MICHEL  
CLUIZEL**



**ELIANZA**  
MILK COUVERTURE

**35%**

ref : 20401 - 3 kg/bag  
ref : 20404 - 21 kg/bags



## Tasting notes (on a 1 to 5 scale)

**Nose:** Caramel

**Texture:** Creamy

### Flavors:

- **Sugar:** ++++ Prevailing tasting core
- **Acidity:** Not observed
- **Bitterness:** + Subdued, brown caramel bitterness
- **Salt:** ++ Salt of salted butter caramel
- **Cocoa intensity:** + Light

### Aromas:

- **Attack:** Caramel ice-cream
- **Core note:** Salted butter, caramel
- **Aftertaste:** Notes of roasted cocoa and Chestnut honey

## Taste combinations

• Pastry/chocolate



• Poultry



• Foie gras



- 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

27° C  
80,6° F

Mécanique : 29° C  
Mecanic: 84,2° F

**35% : Cocoa**

**41.5% : Sugar**

**36.5% : 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

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