

Chocolaterie
**MICHEL
CLUIZEL**



ELIANZA IVOIRE

WHITE COUVERTURE

réf : 20614 - 3 kg/bag
réf : 20619 - 21 kg/bag



Tasting notes (on a 1 to 5 scale)

Nose : Butter, anise

Texture : Fluid, smooth

Flavors :

Sugar: +++

Aromas :

- **Attack:** Butter, milk, vanilla
- **Core note:** caramel, crème brûlée
- **Finish:** milky dessert with vanilla, elusive anise note

Taste combinations

• Chocolaterie

• 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, emulsifier: rapeseed lecithin, Bourbon vanilla pods.

Tempering curve

40 - 45° C
106 - 113° F

29° C
84,2° F

27° C
80,6° F

33.5% : Cocoa

46% : Sugar

38% : 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