

**MICHEL
CLUIZEL**

CHOCOLATIER À DAMVILLE
DEPUIS 1948

“GRANDS ACCORDS®” CHOCOLATE 36% IVORY KAYAMBE®



LA MANUFACTURE DU GOÛT

“GRANDS ACCORDS” CHOCOLATES

The alliance
of lightness
and gourmet treat

Discover the new Kayambe® 36% Ivory chocolate, the ivory chocolate with the **lowest sugar content** by the Manufacture CLUIZEL. Its soft, creamy texture envelops the palate with **sweet and subtle notes**. **Slightly sweet**, it delicately reveals aromas of butter cake, vanilla-flavoured milk and vanilla custard, and finishes with fine notes of caramel and freshness.



Bourbon Vanilla pod

To keep up with our “Noble Ingredients” quality commitment, we decided to put grains from **Bourbon vanilla pods** in our 36% Ivory Kayambe® chocolat.

The **Bourbon vanilla reinforces the generous, smooth and subtle taste of our chocolate** and brings an extra gourmet note when tasting it.

This chocolate will allow you to make **delicious tasting but light creations**. For example, combined with red berries or tropical fruits, you can make fresh, delicate and low-sugar desserts to the greater delight of your customers.



36% IVORY KAYAMBE®

**Meltingly and
creamy texture**

**Sweet and
delicate notes**

Low-sugar

Smoothness



•
PURE COCOA BUTTER
NO ADDED FLAVORS
WITHOUT SOY
BOURBON VANILLA POD
•



IVORY KAYAMBE® 36%
| 3 kg re-sealable bag • ref. 20607

TASTING NOTES

INITIAL TASTE



Shortbread,
vanilla-flavored milk

CORE NOTES



Vanilla cream

AFTERTASTE



Light caramel
and fresh notes

TECHNICAL INFORMATION

Texture: crunchy, meltingly soft, creamy

Sugar: +++++

Aromatic intensity: +++++

INGREDIENTS

Cocoa butter, sugar, whole milk powder, skimmed milk powder,
emulsifier (rapeseed lecithin), Bourbon vanilla pod.

CHARACTERISTICS

Cocoa: 36% | Fats: 43% | Sugar: 37%

Fluidity: +++++

Humidity <1%

TEMPERING CURVE

40-45° C

106-113° F

manuel : 29-30° C

manual: 84-86° F

25° C

77° F

mécanique : 28-29° C

mecanic: 82.4-84° F

SUGGESTIONS OF USE

Bar | Ganache | Mousse | Ice cream | Coating

Take a look at our complete range of "Grands Accords®" Chocolates

QUALITY
NOBLE
INGREDIENTS
COMMITMENT



NOIR INFINI® 99%
3 kg • ref. 20103
20 kg • ref. 20104



DARK ARCANGO® 85%
3 kg • ref. 20081
20 kg • ref. 20084



DARK KAYAMBE® 72%
3 kg • ref. 20067
20 kg • ref. 20064



DARK VANUARI® 63%
3 kg • ref. 20047
20 kg • ref. 20048



DARK ELIANZA® 55%
3 kg • ref. 20053
20 kg • ref. 20058



MILK KAYAMBE® 45%
3 kg • ref. 20450



MILK VANUARI® 39%
3 kg • ref. 20433
20 kg • ref. 20434



MILK ELIANZA® 35%
3 kg • ref. 20401
20 kg • ref. 20402



NEW 2019
IVORY KAYAMBE® 36%
3 kg • ref. 20607



IVORY ELIANZA® 33%
3 kg • ref. 20614
20 kg • ref. 20615

Do not hesitate to ask your sale man for the recipe sheets

MANUFACTURE CLUIZEL

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