

**MICHEL  
CLUIZEL**

CHOCOLATIER À DAMVILLE  
DEPUIS 1948

**“GRANDS ACCORDS®” CHOCOLATE  
36% IVORY KAYAMBE®**



**LA MANUFACTURE DU GOÛT**

# “GRANDS ACCORDS”<sup>®</sup> CHOCOLATES

The alliance  
of lightness  
and gourmet treat

Discover the new Kayambe<sup>®</sup> 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.



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.

## 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<sup>®</sup> chocolat.

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



# 36% IVORY KAYAMBE®

Meltingly and  
creamy texture

Low-sugar

QUALITY  
NOBLE  
INGREDIENTS  
COMMITMENT

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



Sweet and  
delicate notes

Smoothness

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

**NEW  
2019**



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



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



**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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