

TEMPERING TECHNIQUES

			% COCOA	% TOTAL FAT	% SUGAR
PLANTATION CHOCOLATES	Dark La Laguna 70 %		70	42	30
	Dark Riachuelo 70 %		70	42	30
	Dark El Jardín 69 %		69	42	30
	Dark Vila Gracinda 67 %		67	42	32
	Dark organic Los Anconès 67 %		67	42	34
	Dark organic Mokaya 66 %		66	42	34
	Dark Mangaro 65 %		65	41	34
	Milk Riachuelo 51 %		51	49	18
	Milk Mangaro 50 %		50	46	20
	Milk La Laguna 47 %		47	43,5	22
«ORGANIC GRANDS CRUS» CHOCOLATES	Dark San Martin 70 %		70	42	30
	Dark Guayas 70 %		70	42	30
	Milk San Martin 48 %		47	46	28
GOURMET CHOCOLATES	Z•Café		60	39	32
	Z•Karamel		37	39	41

Michel CLUIZEL Minigrammes® come in 0,25 g chocolate drops for an easier, quicker and more precise use.

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«GRANDS ACCORDS» CHOCOLATES	Noir Infini® 99 %		99	55	1	
	Dark Arcango® 85 %		85	50	14	
	Dark Kayambe® 72 %		72	43	27	
	Dark Vanuari® 63 %		63	40	36	
	Dark Elianza® 55 %		55	37	43	
	Milk Kayambe® 45 %		45	43	31	
	Milk Vanuari® 39 %		39	41	36	
	Milk Elianza® 35 %		35	39	41	
	White Kayambe® 36 %		36	44	37	
	Kewane® 34 %		34	39	41	
	White Elianza® 33 %		33	38	47	
	CRAFT CHOCOLATES	Dark Yzao® 70 %		70	44	28
		Dark Caozelo® 66 %		66	41	33
		Z+60	—	60	34	39
Milk Caozelo® 38 %			38	40	38	
White Caozelo® 30 %		30	35	43		