Your NEW Chocolate line

deZaan Gourmet

Dark Origin chocolate couverture / **2 x 5 kg (2 x 11 lb)** bag /coins

UD

Name	Viscosity	Description	Min. Cocoa solids	Average Fat	GANACHE	MOUSSES	MOELLEUX	SAUCES	PRALINES	CHOCOLATE BARS	ICE CREAM	FROZEN PARFAIT
Ecuador 70 (Belgian)	♦♦	Naturally rich and intense bitter chocolate with a very fruity flavor profile of mixed dark berries.	70%	41.7%	•		•	•	•	•		
Ghana 70 (Belgian)	♦♦	Deep, rich chocolate with a pleasant bitterness, long-lasting aftertaste reminiscent of red berries.	70%	41.7%	•	•			•		•	•
Best before: 24 months												

Dark chocolate couverture / **2 x 5 kg (2 x 11 lb)** bag /coins

UD

Name	Viscosity	Description	Min. Cocoa solids	Average Fat	GANACHE	CAKES	PASTRIES	DESSERTS	MOUSSES	PRALINES	CHOCOLATE BARS	ENROBING MOULDING	ICE CREAM
Sensation 72	♦♦♦♦	Strong, powerful chocolate, with a rich concentration of cocoa, giving it a positive bitterness and predominant fruitiness.	72%	45%	•	•	•	•		•			•
Ovation 71 (Belgian)	♦♦	Pronounced bitter chocolate, with a beautifully proportioned harmony and pleasant aftertaste.	71%	37.9%	•	•	•	•	•	•	•		
Temptation 64	♦♦♦♦	Pronounced, dark bittersweet chocolate with a well-balanced cocoa taste and mild acidity.	64%	41%	•	•	•	•		•			
Temptation 58	♦♦♦♦	Dark, bittersweet chocolate with a delicate cocoa taste. A must-have for all artisans.	58%	37%	•	•	•	•	•			•	•
Essential 54 (Belgian)	♦♦♦	Well-balanced and rounded dark chocolate with a soft bitter chocolate note that will serve all of your needs.	54%	35.1%	•	•	•	•	•			•	•
Best before: 24 months													

Milk chocolate couverture / **2 x 5 kg (2 x 11 lb)** bag /coins

UD

Name	Viscosity	Description	Min. Cocoa solids	Average Milk solids	Average Fat	GANACHE	CAKES	PASTRIES	DESSERTS	PRALINES	CHOCOLATE BARS	ENROBING MOULDING
Intense 35 (Belgian)	♦♦♦	Finest Belgian milk chocolate, composed with a pronounced milk profile, delicate caramel touches and a serene cocoa finish.	35%	21.8%	36.5%	•	•	•	•	•	•	•
Passion 34	♦♦♦	A light teak colored milk chocolate, well-balanced with a harmonious blend of cocoa, sweetness and milk.	34%	18%	35%	•	•	•	•	•		•
Best before: 18 months												

White chocolate / **2 x 5 kg (2 x 11 lb)** bag /coins

Name	Viscosity	Description	Min. Cocoa solids	Average Milk solids	Average Fat	GANACHE	CAKES	PASTRIES	DESSERTS	MOUSSES	PRALINES	ENROBING MOULDING
Obsession 30 (Belgian)	♦♦♦	A rich creamy white chocolate with a superb balance of milky sweetness.	30%	22.7%	37.1%	•	•	•	•	•	•	•
Best before: 12 months												

Cocoa powder / **20 x 1 kg (20 x 2.2 lb)** bag **& 4 x 5 kg (4 x 11 lb)** bag

Name	Description	Average Fat	BAKERY	DESSERTS	CONFECTIONERY	TRUFFLES	DAIRY	ICE CREAM	TIRAMISU
Velvet 22-24	Alkalized cocoa powder with an intense choco-late flavor and a unique bright red color.	22-24%	•	•	•	•	•	•	•
Best before: 24 months									

Cocoa butter / **2 x 5 kg (2 x 11 lb)** bag/chips

Name	Description
Cocoa Butter	Plain colour, neutral taste, made of 100% pure cocoa butter.
Best before: 12 months	

Service products

Name	Description	Packaging
Dark Chocolate Batons 8 cm	Bake stable bittersweet chocolate, a must-have for all bakers.	15 x 1.6 kg/box 15 x 3.5 lb/box
Best before: 24 months		

Name	Description	Packaging	CAKES	PASTRIES	DESSERTS	PRALINES	CHOCOLATE BARS	VERRINES
Crispy Crunchies	Crunchy, golden brown flakes of crumbled crispy crepes.	4 x 2 kg/box 4 x 4.4 lb/box	•	•	•	•	•	•
Best before: 12 months								

Premium compound coatings / **4 x 5 kg (4 x 11 lb)** bucket

Name	Description	CAKE GLAZING	PETITS FOURS	BISCUITS	CAKE DECORATION
Onyx	Dark compound coating, fluid at 35 °C /95 °F. Does not contain trans fats.	•	•	•	•
Amber	Milk chocolate flavor compound coating, fluid at 35 °C /95 °F. Does not contain trans fats.	•	•	•	•
Best before: 14 months					