

# CHOICE GUIDE

## CONFISERIE

## PATISSERIE

## GLACE

Enrobing

Shell Molding

Cremeux

Ganache

Mousse

Baking

Ice Cream & Sorbet

### COUCHER DU SOLEIL

ITEM #3720

CACAO 72%  
TOTAL FAT 44 +/- 1%  
VISCOSITY 60° - 70° McM  
FLUIDITY ●●●●○



### L'ETOILE DU NORD

ITEM #3640

CACAO 64%  
TOTAL FAT 39 +/- 1%  
VISCOSITY 80° - 90° McM  
FLUIDITY ●●●○○



### LEVER DU SOLEIL

ITEM #3610

CACAO 61%  
TOTAL FAT 40 +/- 1%  
VISCOSITY 60° - 70° McM  
FLUIDITY ●●●●○



### LA NUIT NOIRE

ITEM #3550

CACAO 55%  
TOTAL FAT 35 +/- 1%  
VISCOSITY 110° -120° McM  
FLUIDITY ●●○○○



### ÉCLIPSE DU SOLEIL

ITEM #3410

CACAO 41%  
TOTAL FAT 39 +/- 1%  
VISCOSITY 55° - 65° McM  
FLUIDITY ●●●●○



### SOLEIL D'OR

ITEM #3380

CACAO 38%  
TOTAL FAT 38 +/- 1%  
VISCOSITY 55° - 65° McM  
FLUIDITY ●●●●○



### SOIE BLANCHE

ITEM #3350

CACAO 35%  
TOTAL FAT 41 +/- 1%  
VISCOSITY 45° - 55° McM  
FLUIDITY ●●●●●



### CRÈME FRANÇAISE

ITEM #3310

CACAO 31%  
TOTAL FAT 38 +/- 1%  
VISCOSITY 70° - 80° McM  
FLUIDITY ●●●●○



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## COUVERTURE

EST 1868 • SAN FRANCISCO



**{72% CACAO} COUCHER DU SOLEIL**  
DARK CHOCOLATE COUVERTURE

ITEM #3720

**FLAVOR NOTES**

A dark and rich chocolate with a smooth, creamy mouthfeel. The chocolate flavor is full-bodied throughout with a clean, fresh finish.

**TOTAL FAT** 44 +/- 1%      **FLUIDITY** ●●●●○

**VISCOSITY SCALE – DEGREES MACMICHAEL**



**{41% CACAO} ÉCLIPSE DU SOLEIL**  
MILK CHOCOLATE COUVERTURE

ITEM #3410

**FLAVOR NOTES**

European-style milk chocolate with notes of caramelized dairy and dulce de leche and a creamy mouthfeel that adds layers of complexity.

**TOTAL FAT** 39 +/- 1%      **FLUIDITY** ●●●●○

**VISCOSITY SCALE – DEGREES MACMICHAEL**



**{64% CACAO} L'ETOILE DU NORD**  
DARK CHOCOLATE COUVERTURE

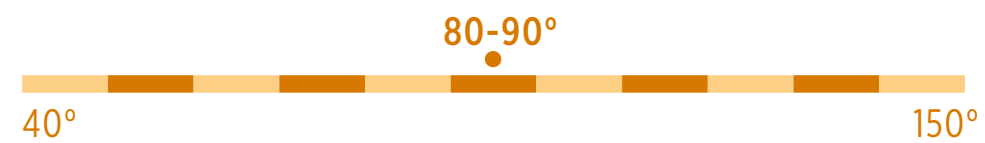
ITEM #3640

**FLAVOR NOTES**

High impact, lingering bittersweet chocolate balanced with minimal sweetness, dark color with warm chocolate and spice notes.

**TOTAL FAT** 39 +/- 1%      **FLUIDITY** ●●●○

**VISCOSITY SCALE – DEGREES MACMICHAEL**



**{38% CACAO} SOLEIL D'OR**  
MILK CHOCOLATE COUVERTURE

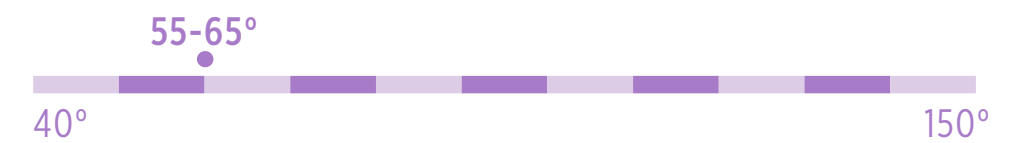
ITEM #3380

**FLAVOR NOTES**

Bold, rich upfront chocolate flavor accented with subtle caramel notes and a lingering hint of cinnamon, fresh dairy flavor and a spicy finish.

**TOTAL FAT** 38 +/- 1%      **FLUIDITY** ●●●○

**VISCOSITY SCALE – DEGREES MACMICHAEL**



**{61% CACAO} LEVER DU SOLEIL**  
DARK CHOCOLATE COUVERTURE

ITEM #3610

**FLAVOR NOTES**

Warm, fragrant chocolate flavor with a light, spicy note upfront leading into ripe cherry and complex raisin flavors. Ends with a refreshing chocolate finish.

**TOTAL FAT** 40 +/- 1%      **FLUIDITY** ●●●●○

**VISCOSITY SCALE – DEGREES MACMICHAEL**



**{35% CACAO} SOIE BLANCHE**  
WHITE CHOCOLATE COUVERTURE

ITEM #3350

**FLAVOR NOTES**

Smooth and silky melt-in-your-mouth texture with minimal sweetness. Pure cocoa butter flavor with a rich and creamy dairy note and lingering vanilla finish.

**TOTAL FAT** 41 +/- 1%      **FLUIDITY** ●●●●●

**VISCOSITY SCALE – DEGREES MACMICHAEL**



**{55% CACAO} LA NUIT NOIRE**  
DARK CHOCOLATE COUVERTURE

ITEM #3550

**FLAVOR NOTES**

Classic deep chocolate flavor with a pronounced fudge and multi-dimensional, balanced flavor profile. Nutty with lingering chocolate and vanilla finish.

**TOTAL FAT** 35 +/- 1%      **FLUIDITY** ●●○○○

**VISCOSITY SCALE – DEGREES MACMICHAEL**



**{31% CACAO} CRÈME FRANÇAISE**  
WHITE CHOCOLATE COUVERTURE

ITEM #3310

**FLAVOR NOTES**

French-style white chocolate with a sweet fresh cream flavor, nutty undertones and a lingering hint of citrus. Balanced, sweet dairy and rich cocoa butter taste.

**TOTAL FAT** 38 +/- 1%      **FLUIDITY** ●●●○

**VISCOSITY SCALE – DEGREES MACMICHAEL**

