

EDITORIAL



Marc CLUIZEL

As a taste professional, you know that true quality can be achieved only with meticulously selected ingredients. Manufacture CLUIZEL was a precursor in this domain, creating a Noble Ingredient quality commitment back in the year 2000, which remains unrivalled to date. We strive to offer products that provide pure, authentic and exemplary taste experiences, day after day, and our new 2021-2022 Collection is no exception.

In our perpetual quest for quality and excellence in CLUIZEL savoir-faire, we have stepped up the aromatic potency of our Plantation Chocolates. The percentage of cacao in our Dark Plantation Chocolates has been raised to 70% or higher, giving them even more character to create recipes with exceptional flavour. These chocolates, with even more refined aromatic profiles, invite you to discover or rediscover a more potent, less sweet version of CLUIZEL Taste.

When tasting a CLUIZEL chocolate, you are struck by the force of terroir and compelling craftsmanship. Today, more than ever, we stand resolutely by your sides, offering an authentic and healthy chocolate.



Granted in 2012, the EPV (Entreprise du Patrimoine Vivant, living heritage company) label is a sign of recognition from the French government, set up to recognise French companies with artisanal expertise and excellence. The label unites those manufacturers who strive for the highest performance of their profession and their products.

The label EPV is a benchmark and a guarantee of quality. It is awarded to highly-reputable, unique firms (individual companies) that combine tradition and innovation, know-how and creation, effort and passion, heritage and future, local and international trade. These «living heritage companies» maintain their production in France and represent the «Made in France» spirit.



Manufacture CLUIZEL, A LIVING HERITAGE

A family business FOR 4 GENERATIONS

For four generations, the CLUIZEL family has evolved amidst fragrances of chocolate. With the help of skilled Cacaofèviers®, confectioners and chocolate makers, the family carries on with their tradition, where everything started: in Normandy. The Manufacture CLUIZEL developed a direct, sustainable relation with cocoa planters. This fair commitment is a pledge of quality. A genuine, natural taste, this is what the self demanding chocolaterie always strives for. To achieve this, cocoa beans are fermented according to a skilfully controlled technique, at the planter's premises.

Then, everything is made at the Manufacture CLUIZEL: from the slow roasting process that perfectly reveals all the cocoa flavours, to the subtle decorations which are often handmade. This results in a range of tastes from unique soils, emphasized by traditional or innovative recipes: CLUIZEL's chocolates.

From left to right: Sylvie CLUIZEL, Marc CLUIZEL and Catherine CLUIZEL



Commitments CSR*



Sustainability has been one of the strategic priorities of the Manufacture CLUIZEL for many years now. Today, the company has 3 CSR* objectives:

- · Improving its environmental performance
- Designing environment-friendly products
- Contributing to the social development (of its employees, and planters)

Our focus is people

The Manufacture CLUIZEL understands the importance of location: its Damville premises in Normandy, built in 1972, provide employment for **180 people**, many of them local inhabitants. An active member of the local business community, the company advocates gender equality in the workplace. Without needing to apply a quota system, the human resources boast **exemplary parity**. The gender equality index in 2020 was 96 %.

^{*} Corporate Social Responsibility

An ethical economy

CLUIZEL is synonymous with chocolate, worldwide. On a regional level, it is the name of a family business run on a human scale for 4 generations, proud of its origins and loyal to its birthplace. Today, the Manufacture CLUIZEL is the **largest company in its rural community**, which it respects and helps to prosper.

The Manufacture CLUIZEL is engaged in the local economy in terms of employment as well as fiscal responsibility: since its creation, it has always been committed to transparency and paying all of its taxes in France.

This people-first ethic also governs relations with its partners, in Normandy and around the world: **since 1999, cocoa bean planters who supply the company have also been its partners,** which implies the respect of several commitments.

Child labour has always been strictly forbidden on all plantations. Many initiatives are taken to ensure the best possible working conditions. While price regulations control the cocoa bean trade, CLUIZEL chooses to pay planters considerably more than required by fair pricing policies: it invests in the social dynamic of raising the living standards of planters and their families in often economically fragile regions. All of its partners are free to reinvest these new funds according to their priorities and personal choices: schools, plantation, investments, infrastructures, etc.

Finally, of course, we ensure **full traceability of the cocoa beans**, namely with the help of **planters** and the excellent standards of work on the plantations.



ENVIRONMENTAL AND HEALTH

Commitments

To consumers:

CLUIZEL is proud to have earned the CLEAN LABEL, a distinction which highlights the quality and natural purity of its chocolates. Our chocolates also bear the Noble Ingredients label, created by the Manufacture CLUIZEL in 1999 and which is the only one of its kind worldwide. All of its chocolates are guaranteed:

- 100% natural origin colours
- 100% pure cocoa butter
- · No soy lecithin, no GMOs, no added flavours
- No nanoparticles (no E171 or E172)

Moreover, the Manufacture CLUIZEL is committed to significantly increasing the proportion of organic creations in its catalogue, premium chocolates with complex and aromatic taste profiles.

IN 2021



96 100 Official French gender equality index

100% 100% recycled waste (cocoa beans)



100%

Traceability

100%

Cocoa beans purchased above fair-trade price



Child labour

For the environment:

The Manufacture CLUIZEL relies increasingly on **renewable energies** to run its premises. Today, these represent 30% of its energy use, and, within the next three years, this figure should increase to reach 80 %.

In addition, **CLUIZEL built its own organic waste** water management facility in 2012 (reed bed filtration): a first in French food industry. Its water flows into a pond created by the company and home to fish and amphibians.

Constantly looking for new ways to reduce its environmental footprint, The Manufacture CLUIZEL recycles and reuses its waste. The totality of its cocoa bean hulls, the only agricultural waste produced, are recycled: 80% in the form of natural agricultural fertilizer, 10% as herb teas and 10% as additives for animal feed.

Finally, the packaging used for CLUIZEL products is now eco-designed: within the next 3 years, 100% of its packaging will be recyclable.

2024 OBJECTIVES



Recyclable packaging



Renewable energies

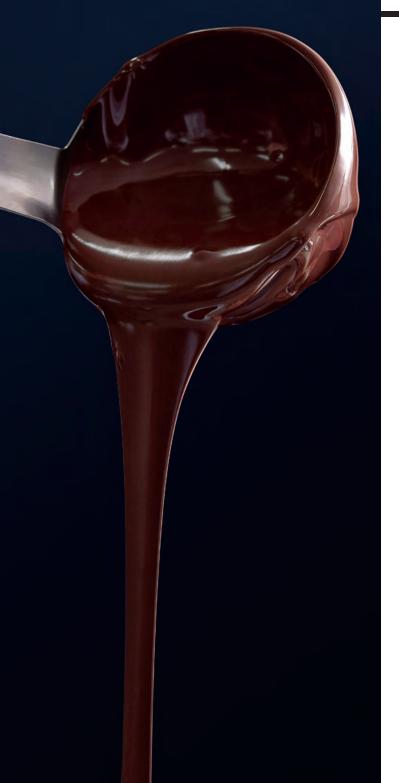
80% in the energy mix

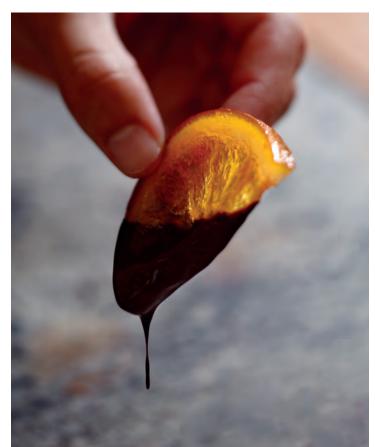














The Manufacture CLUIZEL created a unique quality commitment, the only one of its kind in the whole world, which certifies the fine selection of raw materials and appears on every single product. This 'Noble Ingredients' commitment provides professionals with the guarantee that only pure cocoa butter, Bourbon vanilla pod and sugar are used in the recipes. Moreover, CLUIZEL chocolates are guaranteed without soy and without added flavors.

Not only the cocoa beans does the Manufacture CLUIZEL carefully select but also all the raw materials used for the making of its chocolate creations and fillings.

Furthermore, the Manufacture CLUIZEL continues to be a forerunner by removing coloring E171-E172 from its products in order to provide their customers with products even more pure and natural.



3 CRAFTS









Cacaofèvier®

The Manufacture CLUIZEL is one of the few Cacaofèviers® in the world to master the processing of cocoa bean into cocoa paste first, and then into dark, milk or white chocolate.

Chocolate Maker

The Manufacture CLUIZEL processes chocolates before coating them with a thin layer of chocolate and decorating them.





Confectioner

The Manufacture CLUIZEL designs its own filling recipes: praliné, almond paste, caramel, nougatine, liqueur, gianduja...





CLUIZEL CHEF

Jordi Puigvert Colomer

After working in the most prestigious restaurants and pastry shops, Jordi Puigvert Colomer was finalist of «The Best Restaurant Dessert» championship in 2007. He then taught pastry-confectionary and plated desserts in the Hotel School of Girona for several years in parallel with his consulting activity. He created his own company «Sweet'n Go» more than ten years ago with the aim of sharing his avant-guard pastry and chocolate technics through trainings and consulting activities to high-end pastry shops, hotels, restaurants, chocolate makers and caterers all around the world.

«The word which most perfectly describes the Manufacture CLUIZEL is «quality». It uses noble ingredients and creates products which combine perfectly with my profile of pastry chef. It is why I have been collaborating with the Manufacture CLUIZEL now since several years.

It gives me the possibility to fully express myself professionally. I am free to represent the brand with creations which are a reflection of myself and my way of working.

The family structure enables to be in direct relation with all the company departments, thus making me feel completely integrated to the Manufacture Cluizel team and implicated in the creation of products.

Finally, I like to work with the Manufacture CLUIZEL products because they «speak for themselves» in so much for their taste as for their quality. It is ideal when I give training sessions or make demonstrations, the seduction operates immediately.»

Couverture CHOCOLATES

Since 1948, the Cluizel family has been narrating the story of chocolate «Chocolats d'Exception». As one of the rare independent Cacaofèvier® in the world, the Manufacture CLUIZEL perfectly masters each step of the transformation of the cocoa beans into chocolate.

We are hereunder introducing our wide range of chocolates with **recognized** taste characteristics meeting an unequalled **quality commitment**:

- Plantation Chocolates with incomparable flavours and aromatic profiles
- «Organic Grands Crus», typical of leading cocoa-growing territories
- «Accords d'Exception» Chocolates with exceptional and unique flavours
- Gourmet Chocolates with natural ingredients for varying recipes
- «Craft» Chocolates to meet all your needs, as a chocolate professional

CLUIZEL chocolate is produced in the form of Mini Grammes®, which are 0.25 gram pellets, for easy, fast and accurate use.





Plantation CHOCOLATES



An encounter, a chocolate

With its Plantation Chocolates, the Manufacture CLUIZEL embarks on a quest for ancestral flavours, genuine and untainted: it works with the very essence of chocolate. With these singular, unadulterated cocoas, enhanced by exceptional processes, the Manufacture sets itself apart: its approach and its process are exemplary in every way.

Unique terroirs

Chocolate earns the "Plantation chocolates" qualification only if it is made entirely from cocoa beans from one and the same plantation. It's higher quality than a "single-origin chocolate", whose beans come from only one country, and even superior to a "grand cru", whose beans come from a single region. The cocoa beans are carefully selected from the world's most strictly run cocoa plantations, respecting nature and purity to the utmost.





Our planters, our partners

For 20 years, each of our Plantation Chocolates has told a story, featuring the encounter of the Manufacture and the planters' families with whom it works. The ties that unite them are made up of dialogue, respect and constant exchange. As a tribute to these families who make the CLUIZEL adventure possible around the world, these chocolates are named after the plantation their beans come from, showcasing the value of these partnerships.

Sharing a passion for exceptional products, the CLUIZEL workshops and plantation owners work together to develop premium chocolates as well as to raise and maintain the living conditions of their families while respecting their country's cultural standards and customs. Today, the Manufacture maintains direct and trusted relationships with each of its 7 exclusive partners.

An exceptional flavour profile

Working with a Plantation Chocolate requires dedication and determination. Three factors guarantee the quality and unique character of the chocolate: terroir, fermentation and roasting the beans. Working closely with planters, the Manufacture uses a mix of age-old agricultural methods, ancestral fermentation processes and new roasting techniques. Over twenty trials were carried out to determine the ideal "fermentation-roasting" combinations. This hard work paid off: the chocolates thus created can be qualified as perfect.

Fermentation

Permanent and transparent exchange between the Manufacture and its partner planters have enabled them to leverage ancestral savoir-faire. Together, they have developed exclusive fermentation processes, one for each cocoa bean. Always carried out at the plantation itself, fermentation is a key stage on the road to excellence. It is the stage that reveals the natural taste profile of the cocoa beans and the aromatic range of their terroir.

Unique and artisanal roasting

Here, again, the Manufacture raises the bar. To avoid altering the cocoa's multiple aromatic notes or losing any nutritional value, different roasting processes have been developed for each terroir, slow, more homogenous and using low temperatures.

A unique, eminently qualitative approach

On a permanent quest for quality and excellence, the Manufacture has ramped up its Plantation Chocolates to enhance their flavour profile. All of our chocolates now boast percentages of over 70% cocoa, or more. To facilitate traceability, the cocoa beans are sent from the plantations to the Manufacture's Normandy workshops as soon as they have been dried. Each of the stages in Plantation Chocolate making are controlled without fail.



HIGHER COCOA PERCENTAGES IN PLANTATION CHOCOLATES

For over 70 years, Manufacture CLUIZEL has showcased the origin and quality of the cocoa beans it uses through the know-how and expertise of a professional Cacaofèvier®. Taking this approach one step further, the cocoa percentage has been reassessed and raised in some of our Plantation Chocolates,

enabling them to express their full flavour potential. With their over 70% cocoa content, they unleash their full power with less added sugar, allowing you to develop recipes with more pronounced flavours.

OUR DARK PLANTATION CHOCOLATES AND THEIR NEW COCOA %

PLANTATION	NEW COCOA % (P)	FORMER COCOA % (K)	RATIO (K/P)
El Jardín Plantation	75 %	69 %	0,92
Mokaya Plantation	75 %	66 %	0,88
Los Anconès Plantation	73 %	67 %	0,92
Vila Gracinda Plantation	73 %	67 %	0,92
Mangaro Plantation	71 %	65 %	0,92

ADJUSTING YOUR RECIPES TO THE NEW COCOA PERCENTAGES IN PLANTATION CHOCOLATES

The simple equation below will help you to adapt your existing recipes:

- K = Former cocoa % in Plantation couverture chocolate
- P = New cocoa % in Plantation couverture chocolate
- X = Quantity of couverture chocolate with the initial %
- Y = Quantity of couverture chocolate with the new %
- Z = Quantity of sugar to be added

$$Y = X \times (\frac{K}{P})$$
 $Z = X - Y$

For example, in a recipe using 1.25 kg of 65% cocoa Dark Mangaro Plantation Chocolate:

K = 65 (the chocolate's former cocoa %)

P = 71 (the chocolate's new cocoa %)

X = 1.25 kg

To determine the quantity of Mangaro Noir, 71 % cocoa dark chocolate to use: $Y = 1,25 \times (\frac{65}{71}) = 1,15 \text{ kg}$

$$Z = 1.25 - 1.15 = 0.10 \text{ kg}$$

You will need to use 1.15 kg of 71% cocoa Dark Mangaro Plantation Chocolate and add 0.10 kg of sugar to your recipe. Weighing a total of 1.25 kg, these ingredients will ensure that your recipe maintains its delicate balance.

PLANTATION

Chocolates

The Plantation Chocolates are the **reflection of our Cacaofèvier® know-how.** Each chocolate presents **an exceptional aromatic profile**, resulting from our durable collaboration founded on **exchange and sharing with the planter.** All the chocolates of this range will convey a strong personality to your creations, for **unique achievements at your own image.**

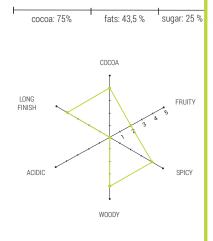
We have ramped up the cocoa content in our Dark Plantation Chocolates to enhance their flavour profile. With a minimum of 70% cocoa content, they unleash their full power with less added sugar, allowing you to develop recipes with more pronounced flavors.





DARK EL JARDÍN

PLANTATION 75 %



NEW



Located in the Finca El Jardín, in the flood- plains of the Ariari river, the El Jardín Plantation extends over 20 hectares. It is protected by an exceptionally luxurious environment that gives the cocoa trees their richness. The name of the El Jardín Plantation evokes the Meta region, which overflows with natural "jardin" of breath-taking beauty.

Fuente de Oro, COLOMBIA

TASTING NOTES:

Hints of honey, caramel, mild tart notes, roasted cocoa, peppery and woody notes, liquorice notes, minty and fresh

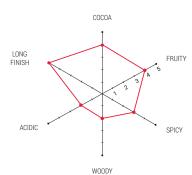
3 kg • ref. 20582

DARK MOKAYA

ORGANIC PLANTATION

75 %





NEW



The Mokaya Plantation is situated in the Chiapas region, the cradle of cocoa, which extends to the border of Guatemala. Almost 2000 years before this era, the Mokayas, an indigenous fishermen people, were fond of a drink made from cocoa pulp or seeds: the first "chocolate" in the world, called "kakawa".

Tapachula, MEXICO

TASTING NOTES:

Biscuit, soft exotic fruits, gingerbread, hot cocoa, notes of citrus and pepper

3 kg • ref. 20489

DARK LOS ANCONÈS

ORGANIC PLANTATION

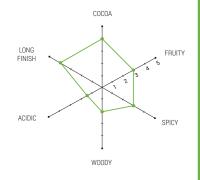
73 %







cocoa: 73 % fats: 43,5 % sugar: 27 %



NEW



In the heart of the Caribbean, to the west of San Francisco de Macoris, the Los Anconès Plantation, situated at the centre of the island at a slight altitude, benefits from the abundant warm rains brought by the trade winds. Since 1903, the Rizek family has cultivated cocoa beans, under the protection of the palm trees, using no pesticides.

San-Francisco de Macoris, DOMINICAN REPUBLIC

TASTING NOTES:

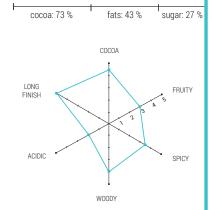
Liquorice stick and raw cocoa, tart notes, points of green olive, aftermelt of raisins and dried apricots

3 kg • ref. **20494**

DARK VILA GRACINDA

PLANTATION

73 %



NEW



Located in the Gulf of Guinea in Africa, São Tomé is a small island on the equator. Its volcanic soil and equatorial climate are so much suitable for cocoa trees that São Tomé is nicknamed the "chocolate island". The nearby Atlantic Ocean sprays on the beans from the Vila Gracinda Plantation a hint of indine

Santo Amaro, SÃO-TOMÉ

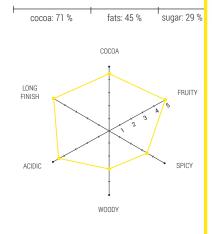
TASTING NOTES:

Notes of roasted cocoa, spiced and woody, grassy notes, aftermelt of tropical and candied fruits

3 kg • réf. **20592**

DARK MANGARO

PLANTATION 71 %



NEW



In Africa, in the north-west of the island of Madagascar, the Mangaro Plantation lies in the rich valley of the Sambirano River.

Ambohimarina, MADAGASCAR

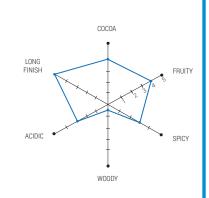
TASTING NOTES: Biscuit, tart exotic fruits, gingerbread, hot cocoa, notes of citrus and pepper

3 kg • ref. **20530**

DARK LA LAGUNA

70 %

fats: 40,5 %



cocoa: 70 %



Plantation La Laguna is nestled in the mountainous forest of Alta Verapaz, central Guatemala.

Languín, GUATEMALA

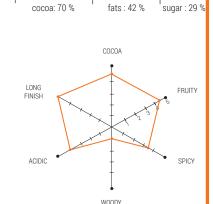
TASTING NOTES:

Plum, roasted cocoa, hot buttered apple, liquorice, tart notes, tropical pepper, refreshing minty notes

3 kg • ref. 20480

DARK RIACHUELO

70 %





Situated in the Bahia region in Brazil, the Riachuelo Plantation benefits from a lush environment, in the heart of the Atlantic Forest close to the ocean.

Ilheus, BRASIL

TASTING NOTES:

Roasted cocoa beans, dried fruits and nuts, red currant, aftermelt of fruity sweet pepper and raw cocoa

3 kg • ref. 20586

CEDRIC PERRET

PASTRY CHEF AT LES MAISONS DU CLAIR DE LA PLUME (1-STAR RESTAURANT IN THE MICHELIN GUIDE) – WINNER OF THE PROMOTION PASSION DESSERT 2021 AWARD IN THE GUIDE MICHELIN

" From a company standpoint, I appreciate the family values and savoir-faire of the Manufacture CLUIZEL, the continual search for quality growers, working on a human-scale and the highly respectful relations with pastry making professionals. These are the reasons we have been working together closely for over 4 years. From



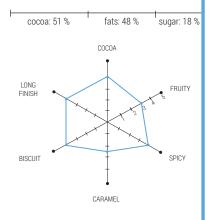
a product standpoint, I respect their dedication to making high quality chocolate: a discernible "Cluizel signature" sets their products apart. This same demanding quality can be found in their range of pralinés, made the old-fashioned way for truly exceptional results.

Finally, from a user's point of view, I can create my desserts with total confidence in the quality of the products, no need to dress them up. And this holds true for the Clair de la Plume fine dining restaurant, the bistro and the boutique.»

MILK RIACHUELO

PLANTATION

51 %





Situated in the Bahia region in Brazil, the Riachuelo Plantation benefits from a lush environment, in the heart of the Atlantic Forest close to the ocean.

Ilheus, BRASIL

TASTING NOTES:

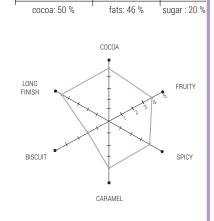
Dairy, creamy, buttery caramel, roasted cocoa, fleeting notes of berry, spicy cocoa

3 kg • ref. 20588

MILK MANGARO

PLANTATION

50 %





In Africa, in the north-west of the island of Madagascar, the Mangaro Plantation lies in the rich valley of the Sambirano River.

Ambohimarina, MADAGASCAR

TASTING NOTES:

Dark caramel, exotic fruits, raisins, light honey and points of gingerbread

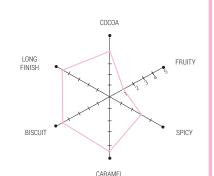
3 kg • ref. 20501

MILK LA LAGUNA

PLANTATION

fats: 43,5 %

47%



cocoa: 47 %



Plantation La Laguna is nestled in the mountainous forest of Alta Verapaz, central Guatemala.

Languín, GUATEMALA

TASTING NOTES:

Cappuccino, hot cocoa, hazelnut, toast, buttery caramel, notes of intense cocoa

3 kg • ref. 20518

ALEXIS BOUILLET

«WORLD PASTRY CHAMPION 2011 – WORLDSKILLS COMPETITION»
«ESCAPE FROM PARIS» – TAIPEI
CLUIZEL AMBASSADOR – ASIA PACIFIC

"Coming from Normandy, it was my roots that led me to discover CLUIZEL chocolates, which are made in this wonderful region.

Meeting the CLUIZEL team and using CLUIZEL products has taught me that high quality chocolate requires savoir-faire and passion above all else. Our goals were aligned and remain the same; uncompromising



quality allows me to offer a range of Plantation chocolates with exceptional character. Unique flavour for unique creations. I am also honoured to have been one of the main ambassadors for Manufacture CLUIZEL worldwide for several years, in search of excellence and opportunities for sharing.»



sugar : 22 %

« ORGANIC GRANDS CRUS »

Chocolates

Midway between Plantation chocolate and «Accords d'Exception», the «Organic Grands Crus» are lecithin-free and their strong character makes them ideal for coating and for all your chocolate creations. The San Martín and Guayas «Organic Grands Crus» respectively originate from Peru and the Equator. These unique terrains define the typical characteristics and strength of their aromatic notes.

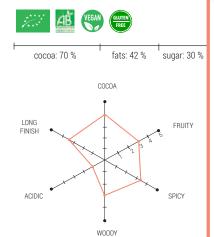




ORGANIC GRAND CRU

DARK SAN MARTÍN

70 %





At the edge of the Peruvian Amazonian jungle, the organic Grand Cru San Martín cocoa terroir is found amidst lush surroundings, enjoying a hot, humid climate.

San Martín, PERU

TASTING NOTES:

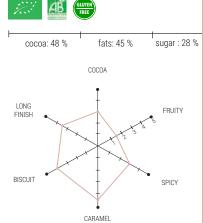
Norman orchard fruits, apple, pear, herbaceous notes, spiced, roasted cocoa, creamy notes

3 kg • ref. **20552**

ORGANIC GRAND CRU

MILK SAN MARTÍN

48 %





At the edge of the Peruvian Amazonian jungle, the organic Grand Cru San Martín cocoa terroir is found amidst lush surroundings, enjoying a hot, humid climate.

San Martín, PERU

TASTING NOTES:

spiced hot chocolate, vanilla caramel, blackcurrant

3 kg • ref. 20557

ORGANIC GRAND CRU

DARK GUAYAS

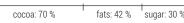
70 %

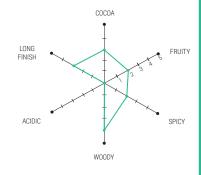














Before it flows into the Pacific Ocean, the Río Guayas crosses the Equator's largest river basin and breathes life into the cocoa terroir of the Grand Cru Guayas.

Guayas, EQUATOR

TASTING NOTES:

hot chocolate, roasted cocoa, vanilla, dried fruit, black tea, green and fruity notes

3 kg • ref. 20562

MARCO D'ANDRÉA

EXECUTIVE PASTRY CHEF AWARDED PATISSIER OF THE YEAR IN GERMANY BY GAULT&MILLAU (2020) «THE FONTENAY», HAMBURG, GERMANY

"You can taste the love, the passion and the perfection in each and every product. I can still recall my first encounter with Michel Cluizel chocolate. The taste was divine, the aromas deep and intense. It has been indispensable to me ever since. I have got to know the family and the staff and am very fond of all those involved at Cluizel. Everything



produced in Damville, from the chocolate to the pralinés, is both exquisite and unrivalled. I am delighted to be able to work with it and proud that these superb Cluizel products make my creations what they are truly exceptional! »

«ACCORDS D'EXCEPTION»

Chocolates

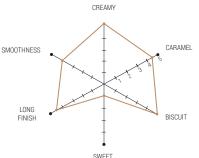
Our «Accords d'Exception» Chocolates are obtained from the association of quality cocoa beans which rings with **unique aromatic notes** in perfect harmony. These exclusive creations emanate from our confectioner's know-how perpetuated for four generations, and are ideal for professionals in search of a **quality chocolate with intense aromatic notes** for character creations.





KEWANE 34 %

cocoa: 34 % fats: 40 % sugar: 42 %





With its light golden hue, this chocolate expands the usual spectrum of chocolate choices. Upon tasting, it reveals a creamy texture of butter-cake notes, with a delightful soft vanilla caramel finish. It will undoubtedly enhance your most inventive creations.

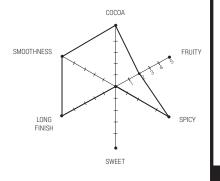
Biscuit notes & Creamy

TASTING NOTES:

butter cake, vanilla cream, toasted biscuit, hints of lemon drops, soft, creamy vanilla caramel

NOIR INFINI







The exceptional, intense flavour of this couverture chocolate requires delicate handling. Used like a spice, it enhances dishes to unveil new flavours.

Powerful & Bitter

TASTING NOTES:

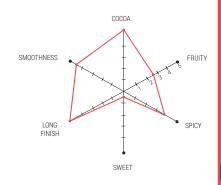
intense cocoa bean notes, toasted coffee accent, rosewood aromas

3 kg • ref. **20103**

20 kg • ref. 20104

DARK ARCANGO 85 %







Pure, robust and authentic, with a lavish, aromatic bouquet, this couverture chocolate offers flavour and inspiration.

Intense & Spicy

TASTING NOTES:

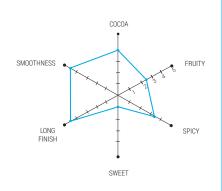
woody, spiced accents, acidulated fruit notes

3 kg • ref. 20081

20 kg • ref. 20084

DARK KAYAMBE 72 %







This couverture chocolate is the preserve of leading chefs. Intense, with subtle aromas, it brings elegance and sophistication to all your creations.

Strong & Aromatic

TASTING NOTES: red berry flavours, liquorice,

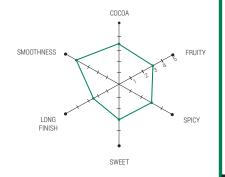
red berry flavours, liquorice, slightly bitter cocoa

3 kg • ref. 20067

20 kg • ref. 20064

DARK VANUARI 63 %







In a gently aromatic atmosphere, this couverture chocolate strikes the balance between flavour, intensity and indulgence.

Fruity & Balanced

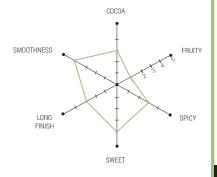
TASTING NOTES:

honey sweetness, red berries, peppery notes

3 kg • ref. 20047

DARK ELIANZA 55 %







This couverture chocolate is a basic staple: it will cover all your creations with simple elegance.

Round & Chocolatey

TASTING NOTES: toasted cocoa, liquorice,

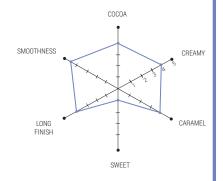
toasted cocoa, liquorice, fresh star anise notes

3 kg • ref. 20053

20 kg • ref. **20058**

MILK KAYAMBE 45 %







This couverture chocolate reveals an aromatic cocoa bouquet and a unique and generous creamy flavour. This is the milk chocolate of choice for leading chefs.

Milky & Bitter

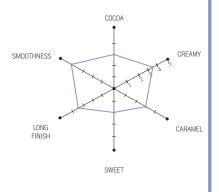
TASTING NOTES:

salted butter, honey notes, hints of cocoa

3 kg • ref. 20450

MILK VANUARI 39 %







The balance of this couverture chocolate makes it stand out: cocoa, sugar and creamy velvety smoothness combine to create a refined sweetness.

Smooth & Caramelized

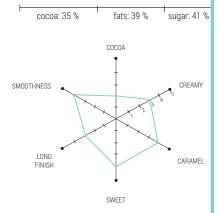
TASTING NOTES:

intense whole milk flavour, subtle caramelised notes

3 kg • ref. **20433**

20 kg • ref. **20434**

MILK ELIANZA 35 %





This elegant couverture chocolate has a pleasingly indulgent cocoa flavour. It can be used in many different ways.

Sweet & Creamy

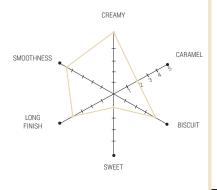
TASTING NOTES:

caramel ice cream, toasted cocoa notes

3 kg • ref. 20401

WHITE KAYAMBE 36 %





This exceptional white chocolate marries creaminess and fresh chocolaty notes, creating a sweetness suitable for berries and indulgent creations.

Smooth & Creamy

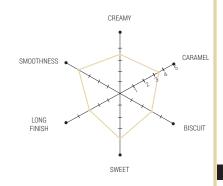
TASTING NOTES:

butter cake, vanilla custard cream, slight notes of caramel and notes of freshness

3 kg • ref. **20607**

WHITE ELIANZA







Milky & Vanilla

TASTING NOTES: crème brulée, butter biscuits, accents of honey

3 kg • ref. 20614

20 kg • ref. 20615

BRUNO LE DERF

BEST CHOCOLATE CONFECTIONER OF FRANCE IN 2007

«Throughout my entire professional career, the CLUIZEL Manufacture has always been synonymous with quality. First Michel and now Marc have kept faith with this charter of noble products with unique and characteristic flavour. Since striking out on my own 6 years ago, the CLUIZEL Manufacture is not simply a sup-



plier; it is an indispensable partner to me in my work as a chocolate confectioner. It is crucial to me that the CLUIZEL Manufacture has remained a family business with an emphasis on the quality, rather than the volume of the product. As with their Plantation Chocolates, each product must have the required aromatic profile, which can take several years to achieve. The range of Plantation Chocolates (dark, milk-wherever the aromatic notes enable it-and cocoa paste) adds genuine value for us as professionals, allowing us to customise our recipes to delight our customers' taste buds.

Marc Cluizel and the whole team at the Manufacture are always attentive to customers, expanding their range in response to the evolution of our profession.»

GOURMETChocolates

Our Gourmet couverture chocolates are the symbol of our quality commitment «Noble Ingredients». Caramel bits fabricated in our workshops and authentic ground coffee beans are mixed directly into our preparations. These added ingredients infuse **naturally their aromatic richness**. **No added aromas**, thus giving a genuine taste. Perfect chocolates to realise unique and gourmet creations!



Z+CAFÉ

cocoa: 60 %

fats: 39 %

sugar: 32 %



Dark chocolate with roasted and ground pure Arabica coffee beans



REAL PURE ARABICA COFFEE BEANS
PURE COCOA BUTTER
NO ADDED FLAVORS
WITHOUT SOY

TASTING NOTES: intense fruity coffee, toasted notes

3 kg • ref. **20200**

Z+KARAMEL

cocoa: 43 %

fats: 39 %

sugar: 31 %



Milk chocolate with 43 % cocoa and real caramel bits



REAL CARAMELS BITS PURE COCOA BUTTER NO ADDED FLAVORS WITHOUT SOY BOURBON VANILLA POD

TASTING NOTES: gentle caramel sweetness and crunch, fresh cream

3 kg • ref. **20460**

Z+KARAMEL

A UNIQUE COUVERTURE

With real caramel bits

Made with over 40 % cocoa

With intense creamy notes

No added flavours

Just the taste of ingredients conforming to our **«Noble Ingredients»**commitment

AN UNMISTAKABLE **FLAVOUR**

The production of a special caramel in our Workshops

The selection of beans to harness their flavour as a perfect match for the milk and caramel: cocoa notes which do not overwhelm the milk or caramel

The blending skill needed to combine the 2 textures: the couverture, the caramel bits

Just a hint of sweetness



«CRAFT»

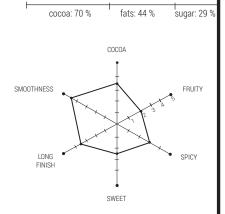
Chocolates



Our Craft Chocolates have been designed to meet the needs of professionals, including confectioners, chocolate manufacturers, caterers and restaurant owners. **Low-sugar, their good chocolate taste** is perfectly suited to all your creations. Easy to use, they are particularly suitable for professionals handling large volumes.



DARK YZAO 70 %





A sophisticated marriage of intense and aromatic cocoa notes, this chocolate couverture is easy to work with, making it ideal for coating and perfect for your chocolate creations.

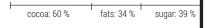
Ideal Coating

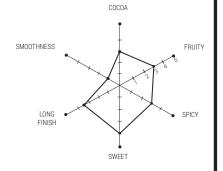
TASTING NOTES:

hot chocolate, caramel, toasted cocoa, biscuit and vanilla

20 kg • ref. 20094

DARK **Z*60** 60 %







With aromas of cocoa and low in fat, this is an ideal chocolate to use in all your fillings.

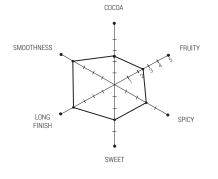
Ideal Filling

TASTING NOTES:

herbaceous notes with lingering cocoa, vanilla

DARK CAOZELO 66 %







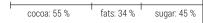
This couverture chocolate reveals rich, concentrated cocoa notes.

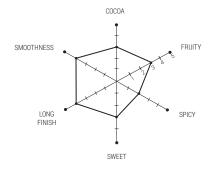
Polyvalent

TASTING NOTES: gourmet, grilled cocoa, woody, spicy, fruity, lightly acidulated, dried fruits

20 kg • ref. 20110

DARK CAOZELO







This chocolate couverture featuring delicious cocoa flavors offers flexibility, excellent fluidity and is easy to use.

Polyvalent

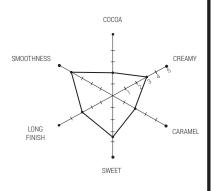
TASTING NOTES:

gourmet hot chocolate, vanilla cocoa with a spicy and grilled cocoa finish

20 kg • ref. 20115

MILK CAOZELO 38 %







This couverture chocolate gently unveils a delicate cocoa with delightful hints of creamy caramel and biscuit.

Polyvalent

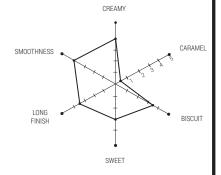
TASTING NOTES:

milky biscuits, creamy caramel, honey, cocoa, dried fruits

20 kg • ref. 20428

WHITE **CAOZELO**







Polyvalent

TASTING NOTES:

freshness of cocoa butter, vanilla cream, gourmet milk

USING OUR CHOCOLATES

		MOULDING Bar	MOUSSE	GANACHE	BISCUIT, PASTE FOUR QUARTER	ICE SORBET	GLAZING	COATING	COND. (KG/SACK)		LECITHIN- FREE	VEGAN	ORGA- NIC	GLUTEN- FREE
									3	2X10				
PLANTATION CHOCOLATES	Dark El Jardín Plantation 75%	*	•	•		•			•		•			
	Dark Mokaya Plantation 75%	*	•	•	•	•	*	♦	•		•	•	•	•
	Dark Los Anconès Plantation 73%	*	•	•	•	•	•	\Diamond	•		•	•	•	•
	Dark Vila Gracinda Plantation 73%	*	•	•	•	•	•	\Diamond	•		•			
	Dark Mangaro Plantation 71%	•	•	•	•	•	•	♦	•		•			
	Dark La Laguna Plantation 70%	*	•	•		•	\Diamond	\Diamond	•		•			
	Dark Riachuelo Plantation 70%	*	•	•		*		♦	•		•			
	Milk Riachuelo Plantation 51%	•	•	•	•	•	•	\Diamond	•		•			
	Milk Mangaro Plantation 50%	•	•	•	♦	•	•	\Diamond	•		•			
	Milk La Laguna Plantation 47%	•	•	•	♦	•	♦	♦	•		•			
ANDS	Dark San Martín 70%	•	•	•	♦	•	♦	♦	•		•	•	•	•
«ORGANIC GRANDS CRUS» CHOCOLATES	Dark Guayas 70%	*	•	•	\Diamond	•	♦	\Diamond	•		•	•	•	•
«ORG/	Milk San Martín 48%	•	•	•	\Diamond	•	♦	\Diamond	•		•		•	•
«ACCORDS D'EXCEPTION» CHOCOLATES	Dark Noir Infini 99%	*	•	•		•	•	\Diamond	•	•	•			
	Dark Arcango 85%	*	•	•	♦	•	*	\Diamond	•	•	•			
	Dark Kayambe 72%	*	•	•	•	•	*	•	•	•	•			
	Dark Vanuari 63%	*	•	•	•	•	*	*	•	•				
	Dark Elianza 55%	*	•	•	•	•	•	•	•	•				
	Milk Kayambe 45%	*	•	•	♦	•	•	•	•		•			
	Milk Vanuari 39%	*	•	•	\Diamond	•	*	*	•	•				
	Milk Elianza 35%	*	•	•	♦	•	•	•	•	•				
	White Kewane 34%	*	•	•	•	•	•	•	•					
	White Kayambe 36%	*	•	•	\Diamond	•	♦	•	•					
	White Elianza 33%	•	•	•		•	•	•	•	•				
«CRAFT» CHOCOLATES	Dark Yzao 70%	♦	♦	♦	♦	\Diamond	♦	•		•				
	Dark Caozelo 66%	•	•	•	•	•	•	•		•				
	Dark Z◆60 60%		•	•	♦	•	♦			•				
	Dark Caozelo 55 %	•	•	•	•	•	•	•						
	Milk Caozelo 38%	•	•	•	•	•	*	•		•				
	White Caozelo 30%	•	•	•	•	*	*	*		•				
GOURMET CHOCOLATES	Dark Z◆Café 60%	*	•	•	•	*	•	\langle	•		•			
	Milk Z◆Karamel 43%	•	•	•	♦	•	•	♦	•					

VISIT OUR WEBSITE DEDICATED

TO PROFESSIONALS WWW.PROS.CLUIZEL.COM

FIND ALL OUR RECIPE SHEETS WRITTEN BY CLUIZEL'S PARTNER CHEFS









AND OUR GUIDES TO HELP YOU IN YOUR CREATION PROCESS



For more information on using our Couvertures and Foodservice Chocolates, check out the updated **2021 Basics Guide**, bigger and better than ever. This practical – and inspirational – reference guide will help you through every step of your creative process.

With the help of our CLUIZEL Chef, Jordi Puigvert Colomer, we have dreamed up and tweaked the Guide's recipes to offer you practical, flexible ideas and instructions designed to serve as springboards for your creativity. Over 30 recipes have been added to the "Biscuits", "Creams and creamy fillings" and "Ice Creams and Sorbets" chapters. You will also find a whole new chapter, "Chocolate Makers", a treasure trove of key techniques to master the great classics of chocolate making.

All these new recipes, adapted to today's tastes, offer you plenty of leeway to create standout sweets and desserts that are truly unique. Our **guide «Les Façonnables»** will enable you to discover numerous ideas for recipes, chocolate bonbons, snacks, «petits fours» and other dessert dishes

FILLINGS & MISCELLANEOUS

The perfect expertise in our three crafts enables us to offer you a wide choice of fillings and miscellaneous products. As a «Cacaofèvier®» (cocoa bean selector), we manufacture the cocoa pastes and the cocoa nibs ourselves from quality beans. In addition, our role as a Confectioner enables us to offer you pralinés, gianduja, nougat and almond paste, which we produce in our Normandy workshops, respectful of the traditions of the artisanal know-how recognised by our EPV Label. These are complemented by the service products that we select for you, ever respectful of our commitment to «Noble Ingredients». The diversity of this product range will enable you to incorporate a multitude of tastes and textures in your creations!





PRALINÉS and products made with dried fruits

Our dried fruit fillings are made in our Normandy workshops. Our know-how and rigorous selection of fruits allows us to create tasty fillings with intense dried fruit notes.

The Manufacture CLUIZEL pralinés are crafted according to tradition and respect our inimitable know-how.



OLD-STYLE PRALINÉ

- Rigorous selection of ingredients
- Use of large calibrated whole dried fruits to obtain an homogeneous cooking
- Cooked in large copper cauldrons
- Traditionally ground with granite millstone

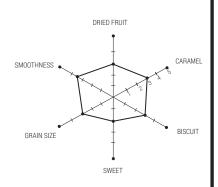




FRUITY PRALINÉ

Almonds and hazelnuts: 50 %

curar: 50 %





With an explosion of caramelised dried fruit notes, this traditional recipe for old-fashioned praliné is ideal for any purpose.

Almonds and hazelnuts

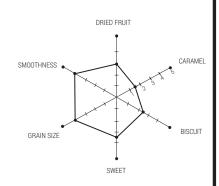
Cooked until: brown caramel Grain size: medium Texture: soft, light grains

5 kg • ref. 21070

OLD-STYLE PRALINÉ

Almonds and hazelnuts: 50 %

sugar: 50 %





The strength of hazelnuts balanced with the delicacy of almonds makes this praliné ideal for various creations.

Almonds and hazelnuts

Cooked until: light caramel Grain size: medium Texture: grainy, soft

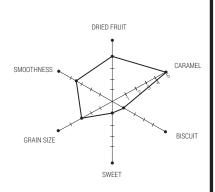
2.5 kg • ref. 21067

5 kg • ref. 21065

FULL-BODIED PRALINÉ

Almonds and hazelnuts: 60 %

sugar: 40 %





Enjoy the full-bodied flavour of toasted nuts with their rich aroma. Popularly used for making ice cream.

Almonds and hazelnuts

Cooked until: full-bodied, very brown caramel Grain size: medium Texture: smooth, soft

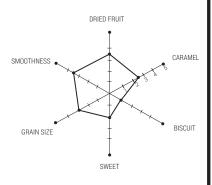
2.5 kg • ref. **21020**

5 kg • ref. **21015**

PURE ALMOND PRALINÉ

Almonds: 50 %

sugar 50 %





Our most delicate praliné, thanks to its subtle almond flavour.

Almonds

Cooked until: brown caramel Grain size: medium Texture: smooth, soft

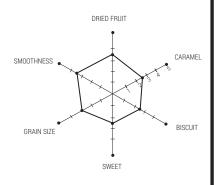
5 kg • ref. 21030

PURE HAZELNUT

PRALINÉ

Hazelnuts: 50 %

sugar: 50 %





The power of hazelnut enhanced by caramelised sugar to intensify the flavour of Paris Brest, dacquoise and other meringuebased cakes.

Hazelnuts

Cooked until: caramel Grain size: medium Texture: smooth, soft

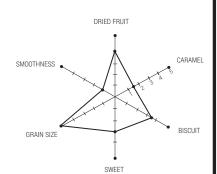
5 kg • ref. **21050**

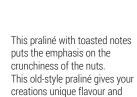
COARSE GRAIN

PRALINÉ

Almonds and hazelnuts: 50 %

sugar: 50 %





Almonds and hazelnuts

Cooked until: light caramel Grain size: large Texture: crunchy, coarse

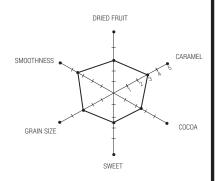
2.5 kg • ref. 21058

5 kg • ref. **21055**

NIBS Praliné

Almonds, hazelnuts, cocoa nibs: 55 %

sugar: 45 %





The ideal praliné for very characteristic cocoa creations. Adds character to even the simplest crème patissière.

Almonds, hazelnuts and cocoa nibs

Cooked until: light caramel Grain size: medium Texture: grainy, coarse

5 kg • ref. 21069

Using our Pralinés



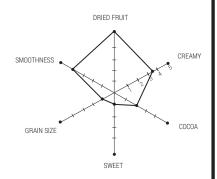
	ALMONDS AND HAZELNUTS %		SUGAR %	USE		
				SES	HES	EAM
	ALMONDS	HAZELNUTS	SUC	MOUSSES	GANACHES	ICE CREAM
Full bodied praliné	60%		40%	\Diamond	•	•
Fruity praliné	50%		50%	♦	\Diamond	•
Old style praliné	50%		50%	•	\Diamond	•
Coarse grain praliné	50%		50%	•	•	\Diamond
Pure almond praliné	50%		50%	♦	\Diamond	♦
Pure hazelnut praliné		50%	50%	♦	\$	•
Nib praliné	55% (Almonds, hazelnuts, cocoa nibs)		45%	\Diamond	•	•

recommended

 \Diamond optimal

*HAZELNUT HEART>>

GIANDUJA





This Gianduja has a particularly smooth and creamy texture, revealing delicate notes of hazelnuts and vanilla cream with a hint of cocoa.

Ideal: chocolate fillings, flavouring ice cream, or using as a spread

Grain size: fine Texture: smooth, soft

5 kg • ref. 21105

PURE HAZELNUT PASTE





The large hazelnuts, which are calibrated and fully roasted, bring their aromatic intensity to this smooth, soft paste. This paste is perfect for enhancing the flavour of your creations, without the need for added sugar.

Ideal: perfect for fillings, or flavouring ice creams/mousses

Grain size: smooth Texture: fluid

5 kg • ref. 21210

ALMOND PASTE

50%





With an intense taste, this finely ground almond paste is easy to use.

Ideal for: frangipane, almond cream or financier cakes

5 kg • ref. **21205**

MONTÉLIMAR NOUGAT

FOR DIPPING





In line with the authentic recipe, our Montélimar nougat is rich in almonds and pistachios, enhanced by a strong honey taste.

Ideal for: cut into pieces, they are perfect for creating chocolate treats

5.5 g/piece L 35 x l 14.5 x h 14.5 mm Case of 1.5 kg

1.5 kg • ref. **21500**

DIAPHANENeutral glaze

Suitable for sweet or savoury dishes, this transparent glaze allows you to create elaborated textures and refined toppings for a flawless finish. Whatever their temperature, your creations will be enhanced without being weighed down, ensuring they are elegant to the eye and protected from absorbing other flavours.





DIAPHANEGLAZE





This neutral-tasting, transparent glaze is extremely easy to use. Perfectly suited to hot or cold creations, it can be used on its own or combined with fruit purées, chocolate, praliné or gianduja, as well as in savoury dishes.

Ideal : Glazes, toppings, adding texture, coulis, sauces

Available as of 12/04/2021

5 kg • ref. **21700**

DIAPHANE

NEUTRAL GLAZE

Neutral flavour and transparent

Excellent hold and shine

In glazes, it protects and enhances your creations with its mirror effect

In toppings, it enhances your dishes and stops them from drying out

A range of application methods: pouring, dipping, brushing, spraying

Step by Step



Take the quantity of Diaphane® glaze you want to use. Put it in a pan.



Add 10% water to the Diaphane® glaze. Option: Replace the water with 15% fruit purée.



Heat to 60°C, then leave to cool to 40 – 45°C. Option: For spray application, heat to 80°C and use immediately.



Apply to the entremet, frozen in advance to -18°C.

Option: The Diaphane glaze can be sprayed on in a very thin layer for a less sweet result.



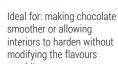
Spread carefully using a flat spatula.



Products made with COCOA

Our cocoa-based products can be used for all your recipes. They are easy to include and essential for your creations. To vary textures, enhance flavours or embellish your dishes, it's up to you to let your creativity run wild!

COCOA **BUTTER**



interiors to harden without or adding sugar.

4.5 kg • ref. **21000**



cocoa: 100 % fats: 21 %





A cocoa powder with an intense taste. Rich in cocoa butter, it won't dry out your mixtures.

Ideal for: cake, decoration, sauce

3 kg • ref. **21005**



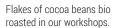




GRUÉTINE



Caramelised sugar with cocoa paste and roasted cocoa bean.





3 kg • ref. 21800



750 g • ref. **21009**

Step by Step



Spread a thin layer of Gruétine in a circle on a silicone mat.



Bake at 170 - 175°C for 7 - 8 minutes.



Make circles with a pastry cutter.



Roll the Gruétine around a cylinder. Leave to cool completely. Carefully remove the cylinder.

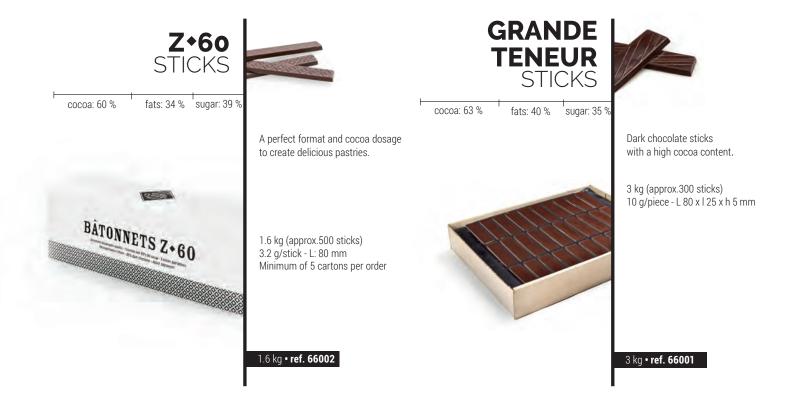


Form tuiles with the help of a tube.



Or bend the Gruétine to shape.

Products made with cocoa



CLÉMENT MARTIN

CHEF AT GLACIER C IN LOURMARIN (THE PROVENCE REGION)
WINNER OF THE 8TH ANNUAL FRENCH CUP OF YOUNG CHOCOLATE
MAKERS AND CONFECTIONERS

«I discovered CLUIZEL chocolates as an apprentice, and today, 11 years later, they are still an integral part of my creations. What I especially like are the Plantation Chocolates' subtle (fruit, vanilla, etc.) and/or potent (spicy, etc.) notes which inspire me to create pairings I might not have come up with on my own. Hats off to their pralinés as well.



Their range is wide and varied, the reflection of a real commitment to quality that is head and shoulders above the rest.»

Crunchy products

CROUSTILLINE



Shards of real crispy wafer with no vegetable fats.



Ideal for: adding a delicate crunch to praliné or making a crunchy ganache.

2.5 kg • ref. 21007

SOUFFLÉTINE





Puffed cereal grains to be incorporated into your creations to add a more pronounced crunch.

2.5 kg • ref. 21820

SOUFFLÉTINE

USE

Can be frozen (coat with cocoa butter or chocolate beforehand)

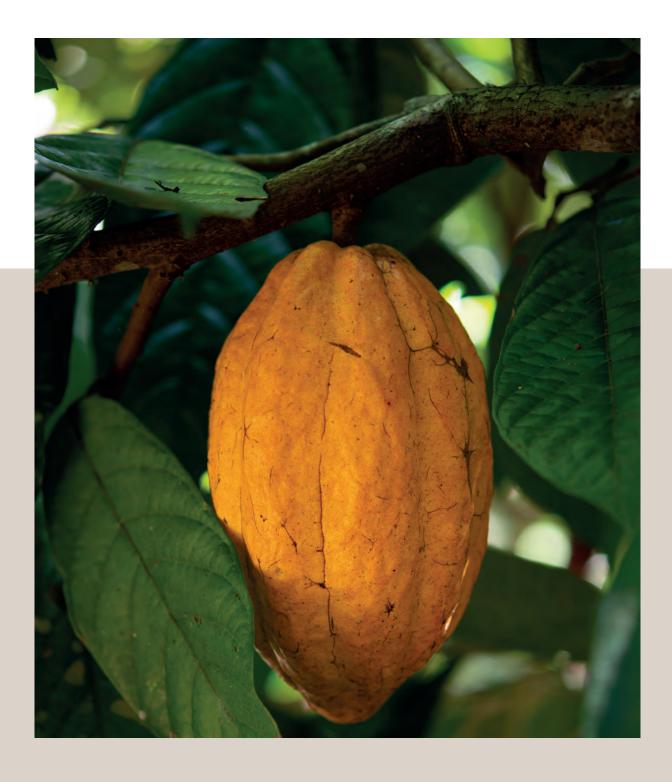
Preparation of original, very crunchy desserts

Tip: in case of freezing and use of ganache, precoat with cocoa butter or chocolate



PLANTATION COCOA PASTES

As a result of their aromatic richness, the Plantation Cocoa Pastes enable to **increase the percentage of cocoa** and in this way create **new and harmonised gustatory alliances**. Used as an ingredient, the aromatic force of our cocoa paste will give a character and a real personality to your recipes.



RIACHUELO PLANTATION



TASTING NOTES: Roasted cocoa beans, dried fruits and nuts, red currant, aftermelt of fruity sweet pepper and raw cocoa

EL JARDÍN PLANTATION



TASTING NOTES: Hints of honey, caramel, mild tart notes, roasted cocoa, peppery and woody notes, liquorice notes, minty and fresh



1 kg • ref. 20804



1 kg • ref. 20808

LOS ANCONÈS ORGANIC

PLANTATION













TASTING NOTES: Liquorice stick and raw cocoa, tart notes, points of green olive, aftermelt of raisins and dried apricots

1 kg • ref. 20801

MOKAYA ORGANIC

PLANTATION













TASTING NOTES: Notes of freshness, mild exotic fruits, honey, roasted almonds and hazelnuts, roasted and peppery fine cocoa, vanilla

1 kg • ref. 20805

VILA GRACINDA PLANTATION



TASTING NOTES: Notes of roasted cocoa, spiced and woody, grassy notes, aftermelt of tropical and candied fruits





TASTING NOTES: Biscuit, tart exotic fruits, gingerbread, hot cocoa, notes of citrus and pepper



1 kg • ref. 20807

FLANTARION BLANCASO

kg • ref. 20802

SOPHIE DE BERNARDI

PASTRY CHEF
INTERCONTINENTAL PARIS

«I have been working with Manufacture CLUIZEL for over three years. I like the authenticity of their natural products and the range of their aromatic palette. I especially love the El Jardín Plantation chocolate. I was won over by its varied notes, starting with the sweetness of honey, followed by flavours of red berries and finally, some slightly peppery notes that remind me of peppermint, which I like Manufacture CLUIZEL has un



like. Manufacture CLUIZEL has unrivalled chocolate making know-how and offers quality products made with respect, passion and love.»

LA LAGUNA PLANTATION



TASTING NOTES: Plum, roasted cocoa, hot buttered apple, liquorice, tart notes, tropical pepper, refreshing minty notes



1 kg • ref. 20809

CREATING

YOUR OWN CHOCOLATE

How can you boost a recipe's cocoa percentage?

Combining the cocoa pastes with the corresponding chocolate coating allows you to increase the percentage of cocoa and create a unique chocolate coating in itself.

The calculation:

K = % of cacao in the basic Plantation Chocolate coating

P = % of cacao in the desired coating

X = quantity (%) in the basic Plantation Chocolate coating

Y = quantity (%) in the cocoa paste from the same Plantation Chocolate as the basic coating.

$$X = \frac{10000 - (100 \times P)}{100 - K}$$

$$Y = 100 - X$$

Exemple

You want to make La Laguna Plantation Chocolate with 74% cocoa content.

K= 70 %
P= 74 % X=
$$\frac{10000 - (100 \times 74)}{100 - 70} = 87 \% \quad Y = 100 - 87 = 13 \%$$

You therefore need to mix 87 % of «La Laguna» couverture with 13 % of «La Laguna» cocoa paste.



FAÇONNABLES

Created in 2003, this range of products is one of **CLUIZEL's innovations**. The main feature of these hollow chocolate shells is the **incomparable thinness of the edges** and the high quality of the chocolate. Finesse of shape, strength of chocolate: this is the balance we aim to offer with each of our Façonnables.

This is why they are produced in a traditional way with our **Dark Kayambe 72%**, **Milk Kayambe 45% and White Kayambe 36%**.

Packed in tailor-made honey-combed trays, they are carefully protected to minimise the risk of damage during transport.





Slim

These Façonnables are ideal for the creation of **small flat appetizers**, snacking style, or to ally with other dessert elements on a plate, in accordance with latest trend recipes. With these smaller portions, your customers will not leave a single crumb! You can also create tarts without pastry, and therefore gluten-free. Let your imagination run wild: our **Façonnables «Slim»** will introduce an **original and gourmet touch** to your creations!



DARK DELTA

Contents: 35 ml L 110 x I 60 x h 15 mm / \simeq 14 g/piece 80 pcs/case

ref. 23495



LITTLE DARK DELTA

Contents: 8 ml L 55 x | 30 x h 15 mm / ≈ 4 g/piece 144 pcs/case





LITTLE DARK RONDINE

Contents: 15 ml \emptyset 40 x h 15 mm / \simeq 4,5 g/piece 144 pcs/case

ref. 23098



LITTLE WHITE RONDINE

Contents: 15 ml \emptyset 40 x h 15 mm / \simeq 4.5 g/piece 144 pcs/case

ref. 23100



DARK RONDINE

Contents: 30 ml \emptyset 60 x h 15 mm / \simeq 11 g/piece 72 pcs/case

ref. 23470



WHITE RONDINE

Contents: 30 ml \emptyset 60 x h 15 mm / \simeq 11 g/piece 72 pcs/case

ref. 23474



LITTLE DARK INGOT

Contents 15 ml L 60 x I 20 x h 15 mm / \simeq 5.5 g/piece 135 pcs/case

ref. 23502



WHITE INGOT

Contents: 30 ml L 120 x l 25 x h 15 mm / \simeq 11.5 g/piece 84 pcs/case

ref. 23233



DARK INGOT

Contents: 30 ml L 120 x I 25 x h 15 mm / \simeq 11.5 g/piece 84 pcs/case

Cups

The Façonnables are perfect for creating **plated desserts** and **individual pastries**.



DARK SPHERE Contents: 50 ml Ø 70 mm / ≈ 12.5 g/piece 30 pcs/case (15 spheres)

ref. 23480



WHITE SPHERE Contents: 50 ml \emptyset 70 mm / \simeq 12.5 g/piece 30 pcs/case (15 spheres)

ref. 23486



DARK ROUNDContents: 80 ml \emptyset 60 x h 35 mm / \simeq 18 g/piece 48 pcs/case

ref. 23460



DARK DROPContents: 55 ml
L 75 x I 45 x h 35 mm / \simeq 18 g/piece
32 pcs/case

ref. 23165



MILK SPHERE
Contents: 50 ml
Ø 70 mm / ≈ 12.5 g/piece
30 pcs/case (15 spheres)

ref. 23484



DARK LITTLE SPHERE CUP Contents: 20 ml Ø 50 mm/≈ 5.5 g/piece 48 pcs/case (24 spheres)

ref. 23225



MILK ROUND Contents: 80 ml Ø 60 x h 35 mm / \simeq 18 g/piece 48 pcs/case

ref. 23465



WHITE DROP Contents: 55 ml L 75 x I 45 x h 35 mm / \simeq 18 g/piece 32 pcs/case



DARK RECTANGLE

Contents: 60 ml L 120 x I 25 x h 30 mm / \simeq 20 g/piece 42 pcs/case

ref. 23430



DARK MINI RECTANGLE

Contents: 20 ml L 60 x l 20 x h 25 mm / \simeq 9 g/piece 135 pcs/case

ref. 23220



DARK CUBE

Contents: 55 ml 41 x l 41 x h 41 mm / \simeq 15 g/piece 40 pcs/case

ref. 23130



DARK TEARDROP

Contents: 75 ml L 100 x l 50 x h 35 mm / \simeq 21 g/piece 32 pcs/case

ref. 23200



MILK RECTANGLE

Contents: 60 ml L 120 x l 25 x h 30 mm / \simeq 20 g/piece 42 pcs/case

ref. 23432



DARK CONE

Contents: 40 ml \emptyset top 45/ \emptyset base 17 x h 65 mm \simeq 14 g/piece 24 pcs/case

ref. 23115



DARK CYLINDER

Contents: 70 ml h 100 mm - Ø 30 mm / \simeq 23 g/piece 54 pcs/case

Mignardises

Our miniatures are the perfect size for your **sweet** or **savoury petit fours**, or an assortment of chocolates for **coffee**. You can also create **delicious treats** with original shapes with ease.



BLACK ROUND

 \emptyset 27/h 18 mm \simeq 3.5 g/piece 288 pcs/case

ref. 23030



MILK ROUND

Ø 27/h 18 mm ≈ 3.5 g/piece 288 pcs/case

ref. 23032



WHITE ROUND

 \emptyset 27/h 18 mm \simeq 3.5 g/piece 288 pcs/case

ref. 23035



DARK ROUND WITH PLEATS

 \emptyset 25/h 20 mm \simeq 3 g/piece 288 pcs/case

ref. 23095



MILK ROUND WITH PLEATS

Ø 25/h 20 mm = 3 g/piece 288 pcs/case

ref. 23096



WHITE ROUND WITH PLEATS

 \emptyset 25/h 20 mm \simeq 3 g/piece 288 pcs/case

ref. 23097



DARK TART

 \emptyset base 30 / \emptyset top 43/h 15 mm \simeq 3 g/piece 100 pcs/case

ref. 23105



DARK SQUARE

L 24 x l 24 x h 18 mm \approx 3.5 g/piece 288 pcs/case

Caissettes

The «Caissettes» are perfect for creating **sweet** or savoury **petit fours**. Several forms are proposed in order to allow your creativity to express itself.



DARK ROUND Ø 27/h 11 mm

≈ 1.8 g/piece 384 pcs/case

ref. 23020



MILK ROUND

 \emptyset 27/h 11 mm \simeq 1.8 g/piece 384 pcs/case

ref. 23022



WHITE ROUND

 \emptyset 27/h 11 mm \simeq 1.8 g/piece 384 pcs/case

ref. 23025



DARK OVAL

L 32 x l 19 x h 13 mm \approx 1.9 g/piece 384 pcs/case

ref. 23045



DARK RECTANGULAR

L 30 x l 16 x h 13 mm \approx 1.9 g/piece 384 pcs/case

ref. 23065



DARK SQUARE

L 24 x I 24 x h 11 mm \approx 1.8 g/piece 384 pcs/case

ref. 23000



DARK HEART

L 27 x I 27 x h 13 mm \simeq 2 g/piece 384 pcs/case

DECORATIONS

To reinforce our «Noble Ingredients» quality approach, we removed artificial colours from all our products, such as E171 and E172, from all our products, and replaced them with 100% natural colours.





Must-haves

To be added as a final touch to set off your creations, these decorations, made in Dark Kayambe 72% and White Kayambe 36% chocolate, introduce a sober and elegant trend. In addition, in the continuity of our quality commitment «Noble Ingredients» we have undertaken an important process to remove from our products all artificial food colourings, such as E171 and E172, and to replace them by 100% natural origin colours. Let loose your creativity!



MINI-BAR

72% dark chocolate L 45 x l 28 mm • 5 g/piece 216 pcs/case

ref. 26275



DARK STREAMER

72% dark chocolate I: 3 mm • 0.5 g/piece 552 pcs/case

ref. 26470



WHITE STREAMER

36% white chocolate I: 3 mm • 0.5 g/piece 552 pcs/case

ref. 26472



MICRO-BAR

72% dark chocolate L 35 x l 20 mm • 3 g/piece 224 pcs/case

ref. 26270



DARK TEASPOON

72% dark chocolate L:90 mm • 3.5 g/piece 96 pcs/case

ref. 25110



ROUND WOODY ENAMELS

72% dark chocolate and 36% white chocolate Ø: 35 mm • 3 g/piece 216 pcs/case

ref. 25308

CHOCOLATE BANDERILLA

Dark chocolate 72% cocoa L 240 x I 5 mm • 5.6 g/piece 126 pcs/case



GREEN PEARL

Puffed rice Pot of 150 g

ref. 27337



SUN PEARL

Puffed rice Pot of 150 g

ref. 27344



COLOURED MARBLES

Puffed cereals coated with White chocolate assortment of 3 colors Pot of 750 g

ref. 27340



MAGENTA PEARL

Puffed rice Pot of 150 g

ref. 27348



RED MARBLE

Puffed cereals coated with colored white chocolate Pot of 750 g

ref. 27336



BLACK MARBLE

Puffed cereals coated with colored dark chocolate Pot of 750 g

ref. 27325



BLACK COFFEE BEAN

Dark chocolate with pure arabicas coffee (milled grains) Pot of 750 g

ref. 27355



BLACK MINI COCOA POD

72% dark chocolate Pot of 750 g

Must-haves



WHITE SPECKLED SQUARE

36% white chocolate 35 x 35 mm • 3 g/piece 288 pcs/case

ref. 25107



DARK CONSTELLATION ENAMEL

72% dark chocolate 35 x 35 mm • 3 g/piece 288 pcs/case

ref. 25109



PASTEL ENAMEL 36% white chocolate 35 x 35 mm • 3 g/piece 288 pcs/case

ref. 25256



RED SHORTBREADS SQUARE

36% white chocolate 35 x 35 mm • 3 g/piece 288 pcs/case

ref. 25132



COLOURED STRIPED SQUARE

72% dark chocolate 35 x 35 mm • 3 g/piece 288 pcs/case

ref. 25140



BIRTHDAY

36% white chocolate L 60 x l 25 mm • 3.5 g/piece 132 pcs/case

ref. 25851



BLOOD ORANGE SPHERE

36% white chocolate Ø 25 mm • 3 g/piece 42 pcs/Case

ref. 26159



APPLE SPHERE

36% white chocolate Ø 25 mm • 3 g/piece 42 pcs/Case

YELLOW BANDERILLA

36% white chocolate L 240 x I 5 mm • 5.6 g/piece 126 pcs/case

ref. 26040



STRIPED BANDERILLA

36% white chocolate L 240 x I 5 mm • 5.6 g/piece 126 pcs/case

ref. 26095



PASTEL BANDERILLA

36% white chocolate L 240 x I 5 mm • 5.6 g/piece 126 pcs/case

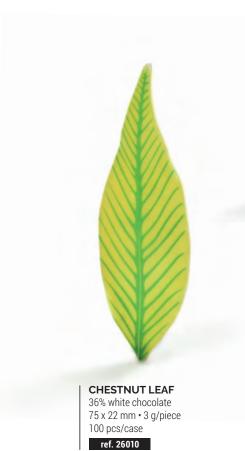
ref. 26045



SPECKLED BANDERILLA

36% white chocolate L 240 x I 5 mm • 5.6 g/piece 126 pcs/case

Must-haves





THE FLORALIES

36% white chocolate Ø 32 mm • 3 g/piece 80 pcs/case (set of 2 assorted pieces)

ref. 27005



THE DAISIES

36% white chocolate Ø 15 mm • 0.27 g/piece 176 pcs/case (set of 3 assorted pieces)

ref. 27008









FESTIVE BOWS SQUARE

4 patterns available - 72% dark chocolate 35 x 35 mm • 3 g/piece 288 pcs/case

ref. 25118











STREAMER SQUARE

4 patterns available - 36% white chocolate 35 x 35 mm • 3 g/piece 288 pcs/case

Personalized transfers and messengers

Available colors:

Red • White • Gold

Transfer Sheet Size: 14.5" x 10.5" 20 sheets /pack • 5 pack minimum plus set-up fee





Oval Blisters:

Size: 2.3" x 1.3" 36 per sheet

Square or Round Blisters:

Size: 1"x 1"
63 per sheet
10 sheets /pack • 5 pack minimum
plus set-up fee







Messengers - Dark Chocolate Only Oval

Size: 2.3" x 1.3" 36 per sheet

Square or Round:

Size: 1"
63 per sheet
5 sheets per pack • 3 pack minimum plus set-up fee







Transfer sheets

These transfer sheets can be used in different ways **to give to your creations a unique dimension**. They can decorate your bonbons, but also your pastry confections, mousses and ice-creams.



ref. 29830





CHERRY 260 x 360 m

260 x 360 mm 20 sheets/case

ref. 29852





BAROQUE 260 x 360 mm

20 sheets/case ref. 29834



HEXAGON

260 x 360 mm 20 sheets/case

ref. 29874



GLITTER

260 x 360 mm 20 sheets/case

MATERIAL

The Manufacture CLUIZEL has carefully selected a **professional device** for a precise and detailed chocolate work.

The chocolate sprayer and its accessories will enable you to decorate your creations.



Spray preparations

These edible liquid mixtures can be used with our professional spray to achieve a velvet or **high-shine effect.** The mixtures are sifted and tempered before being packaged, so they are **ready for use**.



Metallic powders

Our edible powders can be sprinkled, brushed (after mixing with alcohol) or sprayed onto your creations.



Chocolate spray

Designed for professionals, this spray allows you to **decorate your creations for a velvet or high-shine effect**. The case contains the spray gun and its holder, two medium cups (125 cm³), a cleaning kit, a universal key and 4 CCS clips, as well as instructions for use and an operating manual. The product is guaranteed for 1 year.



EDUCATIONAL WORKSHOP



A taste for craftsmanship, a taste for sharing

CLUIZEL Laboratory Products are the products of choice for increasing numbers of demanding professionals throughout the world.

We are committed to producing ranges that are **easy to use and inspire your creations**.

Rémi Carreño Paredes, Chocolate Chef at CLUIZEL's Workshop, will be delighted to give you tailored guidance in the use of our products.

Furthermore, in our fully equipped training workshop at the heart of the Manufacture, we run educational courses for professionals on chocolate and cocoa.

Here, CLUIZEL chefs convey the latest techniques and share unique recipes to enhance and inspire your creativity. An opportunity for each participant to **broaden their knowledge with privileged access to a renowned pastry chef**, who'll be sharing their experience and passion for the profession.



Jordi PUIGVERT - Chef CLUIZEL



Rémi CARREÑO PAREDES - Chef CLUIZEL

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