



FOOD SERVICE

2020 - 2021

LA MANUFACTURE DU GOÛT

EDITORIAL



Marc CLUIZEL

In 2020, the CLUIZEL Manufacture is proud to celebrate twenty years of commitment to its innovative and unrivalled «Noble Ingredients» approach. As demanding professionals who know that the keys to successful, delicious creations are product quality, geographical origin and composition, this resonates with you now more than ever.

As part of this responsible commitment, we have developed new couverture chocolate varieties to enable you to showcase your talents as chocolatiers and pastry chefs. Our new range of organic couverture chocolate «Grands Crus» there foreallows you to discover the Peruvian terroir of San Martín and the equatorial terroir of Guayas. Perfectly crafted by the Manufacture's chefs, these couvertures offer rich and elegant aromatic palates. Moreover, by launching the 48% Milk «Organic Grand Cru» San Martín - the Manufacture's first organic milk chocolate couverture - we wanted to demonstrate even greater social responsibility, while cultivating the signature CLUIZEL taste.

Our chocolate-making know-how also came to the fore when creating our new KEWANE chocolate couverture. Derived from Kayambe® 36 % white chocolate, it has a slightly sweet flavour but is complemented by notes of butter cake and creamy caramel with a delicate golden hue.

There is a wealth of other products to discover throughout this catalogue. With its fresh new design, it is now your trusted guide in the world of chocolate.

I sincerely hope you enjoy reading it and that you have as much fun working with our products as much as we had creating them for you.



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: MICHEL CLUIZEL's chocolates.

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



Excellence of TASTE





The Manufacture CLUIZEL is at the origin of a quality commitment unique in the world: the commitment «Noble Ingredients», which ensures the selection of raw material and guarantees to the trade professionals that only pure cocoa butter, Bourbon vanilla in pods, and sugar are used in the composition of the recipe. The chocolates are guaranteed to be without soya or added aroma in the process of fabrication.

Similarly to the cocoa beans, the Manufacture CLUIZEL equally selects with great care the raw materials essential for the production of its creations and its fillings.

Further, the Manufacture CLUIZEL has undertaken an important work in the removal of the colourings E171 and E172 from its products, in order to guarantee to its customers a product even more pure and natural.



3 CRAFTS



1.

Confectioner

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

Chocolate Maker

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

2.

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.

3.





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 narrates a story, that of chocolate, its «Chocolats d'Exception». Rare selector of cocoa beans, a Cacaofèvier®, independent in the world, the Manufacture CLUIZEL **perfectly masters each step of the transformation of the cocoa beans into chocolate.**

We recommend to you our wide range of chocolates with **recognized taste characteristics** responding to an unequalled **quality commitment** :

- **Plantation Chocolates** with incomparable flavours and aromas
- **«Organic Grands Crus»** chocolate varieties, typical of leading cocoa-growing territories.
- **«Grands Accords®» Chocolates** with exceptional and unique flavours
- **Gourmet Chocolates** with natural ingredients to bring a little variation to your recipes
- **Craft Chocolates** to meet all your professional chocolate needs

Michel CLUIZEL chocolate is produced in the form of Mini Grammes®, which are 1/4 gram pellets, for easy, fast and accurate use.



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



Plantation CHOCOLATES

AN ENCOUNTER, A CHOCOLATE



1 Unique terroirs

Each of our Plantation Chocolates is produced from cocoa beans originating from a single Plantation. This makes each chocolate unique and exceptional. This terroir, specific to each cocoa bean, gives them an incomparable aromatic profile, determined by three parameters: the origin, the planter's knowledge, and the torrefaction skill, which we do perform here in the Manufacture. We differentiate between the designations of «chocolat d'origine» and «chocolat de cru». A Plantation Chocolate is higher-end and can be compared to a vineyard estate wine.





2

Privileged Relationship

Each Plantation Chocolate tells the story of our meeting with a planter. Our chocolates are the result of a close and sustainable collaboration, founded on communication and respect. We thus highlight the work of seven exceptional planters, with a remarkable know-how and with whom we work hand in hand, in order to bring out the best of cocoa. We carry out precise and detailed work: every day we have to try, adapt, adjust, in order to keep on producing the same quality.

3

Authentic tastes

The cocoa beans are sent directly by the producers to the Manufacture workshops guaranteeing a perfect traceability. It takes several months to achieve an outstanding fermentation-roasting combination. The roasting of the beans and the transformation into cocoa paste, and then into dark and milk chocolate are carried out by the Manufacture CLUIZEL in Normandy allowing it to retain all the aromatic cocoa notes.

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**.



DARK LA LAGUNA PLANTATION 70 %

cocoa: 70 % fats: 40,5 % sugar: 29 %



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

Lanquín, GUATEMALA

TASTING NOTES:
plum, roasted cocoa, apple cooked in butter, liquorice, tangy notes, tropical pepper, minty notes

3 kg • ref. 20480

DARK RIACHUELO PLANTATION 70 %

cocoa: 70 % fats: 42 % sugar: 29 %



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. .

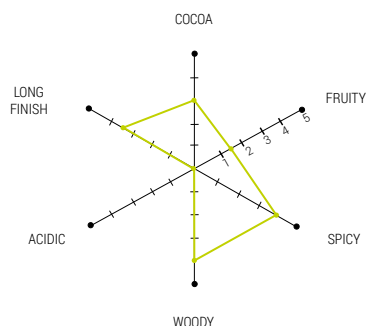
Ilheus, BRASIL

TASTING NOTES:
toasted cocoa, dried fruits, acidulated, red berries, spiced notes, sweet fruity pepper, chocolate flavoured caramel

3 kg • ref. 20586

DARK EL JARDÍN PLANTATION 69 %

cocoa: 69 % fats: 42 % sugar: 30 %



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:
honey, red berries, blond tobacco, caramel, dried tomatoes, liquorice and peppery, grilled, woody, slightly mentholated

3 kg • ref. 20583

DARK VILA GRACINDA PLANTATION 67 %

cocoa: 67 % fats: 42 % sugar: 32 %



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 iodine.

Santo Amaro, SÃO-TOMÉ

TASTING NOTES:
toasted, spiced notes lingering tropical fruits notes, liquorice

3 kg • ref. 20600

DARK MOKAYA

ORGANIC PLANTATION

66 %



cocoa: 66 % fats: 42 % sugar: 34 %



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:
toasted cocoa, soft exotic fruits, dried fruit



3 kg • ref. 20488

DARK LOS ANCONÈS

ORGANIC PLANTATION

67 %



cocoa: 67 % fats: 42 % sugar: 32 %



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, SANTO-DOMINGUE

TASTING NOTES:
liquorice root, red berries, green olive accents

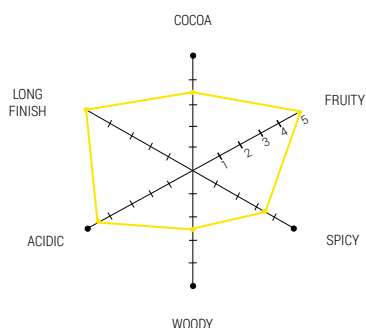
3 kg • ref. 20496

DARK MANGARO

PLANTATION

65 %

cocoa: 65 % fats: 41 % sugar: 34 %



In Africa, in the north-west of the island of Madagascar, the Mangaro Plantation lies in the rich valley of the Sambirano River. Some of the particular aromas of this cocoa come from the tropical climate tempered by the influence of the Indian Ocean. The name of the Mangaro Plantation refers to the vast mango forest that stood there before the cocoa trees were planted.

Ambohimarina, MADAGASCAR

TASTING NOTES:
exotic fruits, gingerbread, acidulated citrus fruits

3 kg • ref. 20502

MILK RIACHUELO PLANTATION 51 %

cocoa: 51 % fats: 48 % sugar: 18 %

COCOA

LONG
FINISH

FRUITY

BISCUIT

SPICY

CARAMEL



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:
milky, creamy, butter caramel, toasted cocoa, spiced cocoa with fresh notes, red berries, liquorice

3 kg • ref. 20588

MILK LA LAGUNA PLANTATION 47 %

cocoa: 47 % fats: 43,5 % sugar: 22 %

COCOA

LONG
FINISH

FRUITY

BISCUIT

SPICY

CARAMEL



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

Lanquín, GUATEMALA

TASTING NOTES:
cappuccino, hot chocolate, hazelnut, toasted bread, butterscotch, intense cocoa notes

3 kg • ref. 20518

MILK MANGARO PLANTATION 50 %

cocoa: 50 % fats: 46 % sugar: 20 %

COCOA

LONG
FINISH

FRUITY

BISCUIT

SPICY

CARAMEL

In Africa, in the north-west of the island of Madagascar, the Mangaro Plantation lies in the rich valley of the Sambirano River. Some of the particular aromas of this cocoa come from the tropical climate tempered by the influence of the Indian Ocean. The name of the Mangaro Plantation refers to the vast mango forest that stood there before the cocoa trees were planted.

Ambohimarina, MADAGASCAR

TASTING NOTES:
caramel, exotic fruits, gingerbread

3 kg • ref. 20501

« ORGANIC GRANDS CRUS » Chocolates

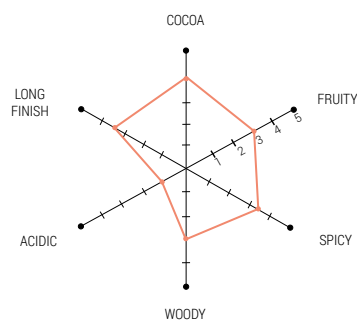
Midway between Plantation chocolate and «Grands Accords», the «Organic Grands Crus» are lecithin-free and their strong character makes them ideal for coating and for all your chocolate creations. The «Organic Grands Crus» San Martín and Guayas chocolate varieties originate from Peru and the Equator respectively.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



ORGANIC GRAND CRU
**DARK
SAN MARTÍN**
70 %



cocoa: 70 % fats: 40 % sugar: 30 %



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

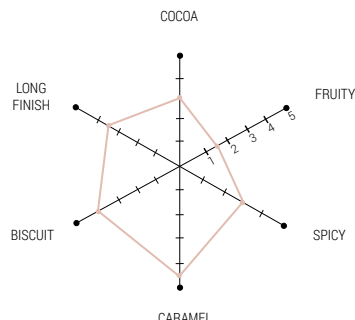
TASTING NOTES:
Norman orchard fruits, apple, pear, herbaceous notes, spiced, roasted cocoa, creamy notes

3 kg • ref. 20552

ORGANIC GRAND CRU
**MILK
SAN MARTÍN**
48 %



cocoa: 48 % fats: 45 % sugar: 28 %



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

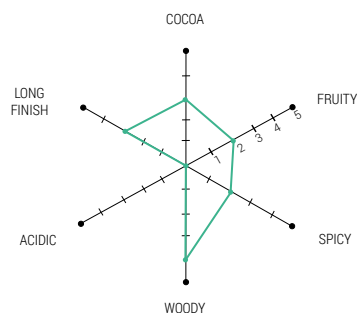
TASTING NOTES:
spiced hot chocolate, vanilla caramel, blackcurrant

3 kg • ref. 20557

ORGANIC GRAND CRU
**DARK
GUAYAS**
70 %



cocoa: 70 % fats: 42 % sugar: 30 %



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

SOPHIE DE BERNARDI

**PASTRY CHEF
INTERCONTINENTAL PARIS**

«I have been working with Manufacture CLUIZEL for over two 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 unrivalled chocolate making know-how and offers quality products made with respect, passion and love.»



« GRANDS ACCORDS[®] »

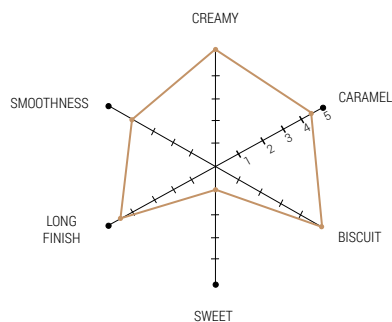
Chocolates

Our «Grands Accords[®]» **Chocolates** are obtained from the association of quality cocoa beans which makes resonate **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 who look for a **quality chocolate with intense aromatic** notes for character creations.



KEWANE
34 %

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



NEW

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.

TASTING NOTES:
butter cake, vanilla cream, toasted biscuit, hints of lemon drops, soft, creamy vanilla caramel.

3 kg • ref. 20670

NOIR INFINI[®] 99 %

cocoa: 99 % fats: 55 % sugar: 1 %

COCOA

SMOOTHNESS

FRUITY

LONG
FINISH

SPICY

SWEET



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 %

cocoa: 85 % fats: 50 % sugar: 14 %

COCOA

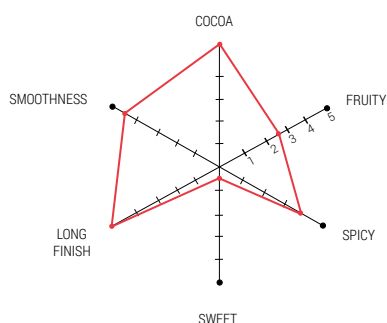
SMOOTHNESS

FRUITY

LONG
FINISH

SPICY

SWEET



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 %

cocoa: 72 % fats: 43 % sugar: 27 %

COCOA

SMOOTHNESS

FRUITY

LONG
FINISH

SPICY

SWEET



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,
slightly bitter cocoa

3 kg • ref. 20067

20 kg • ref. 20064

DARK VANUARI[®] 63 %

cocoa: 63 % fats: 40 % sugar: 36 %

COCOA

SMOOTHNESS

FRUITY

LONG
FINISH

SPICY

SWEET



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

20 kg • ref. 20048

DARK ELIANZA® 55 %



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

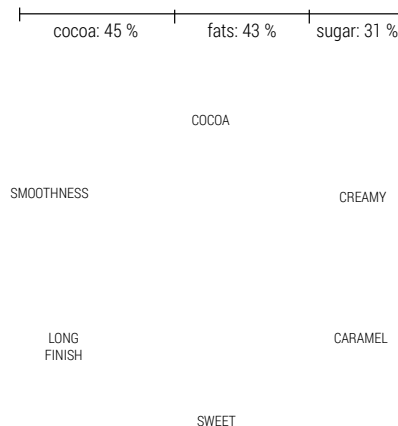
Round & Chocolatey

TASTING NOTES:
toasted cocoa, liquorice,
fresh star anise notes

3 kg • ref. 20053

20 kg • ref. 20058

MILK KAYAMBE® 45 %



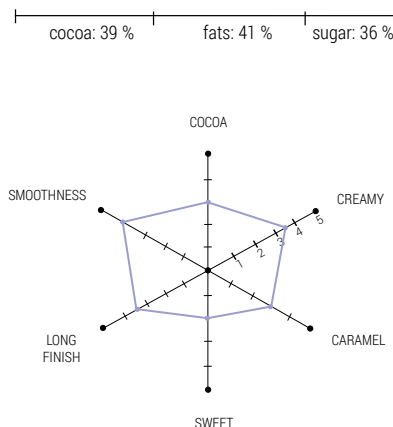
This couverture chocolate reveals an aromatic cocoa bouquet and a unique and generous creamy flavour. This is the milk chocolate of choice for leading chefs.

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.

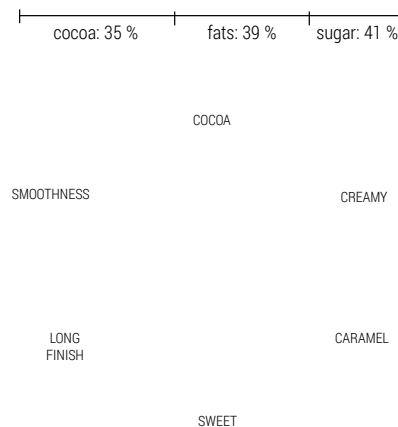
Smooth & Caramelized

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

20 kg • ref. 20402

WHITE KAYAMBE® 36 %



cocoa: 36 % fats: 44 % sugar: 37 %

CREAMY
SMOOTHNESS
LONG FINISH
CARAMEL
BISCUIT
SWEET

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® 33 %



cocoa: 33 % fats: 38 % sugar: 47 %

CREAMY
SMOOTHNESS
LONG FINISH
CARAMEL
BISCUIT
SWEET

This chocolate strikes the balance between sweet indulgence and milky creaminess.

Milky & Vanilla

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

3 kg • ref. 20614

20 kg • ref. 20615

LOUIS DUBOIS

**PASTRY CHEF AND ICE-CREAM MAKER
NÉRON GLACIER, NICE, FRANCE**

«I have been working with the Manufacture for several years, having opened my first restaurant. Manufacture CLUIZEL was the natural choice to supply ingredients for my ice creams and chocolate cakes, as well as for the pralines used in my creations. Our company philosophy is the same as the Manufacture with its selection of producers, eco-responsible approach and «Noble Ingredients» label. I also enjoy working with a family business on a human scale, one respectful of its employees and customers.»



GOURMET Chocolates

Our Gourmet couverture chocolates are the symbol of our quality commitment «Noble Ingredients». Flakes of caramel 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 %

QUALITY
NOBLE
INGREDIENTS
COMMITMENT

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



Dark chocolate with roasted
and ground pure Arabica coffee
beans

TASTING NOTES:
intense fruity coffee, toasted
notes

3 kg • ref. 20200

Z♦KARAMEL

cocoa: 37 % fats: 39 % sugar: 31 %

QUALITY
NOBLE
INGREDIENTS
COMMITMENT

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



Milk chocolate with 43 %
cocoa and real caramel bits

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. These delicious, **low-sugar premium chocolate** varieties are perfectly suited to all your creations. Easy to use, they are particularly suitable for professionals handling large volumes.



DARK CAOZELO® 66 %

cocoa: 66 % fats: 41 % sugar: 33 %



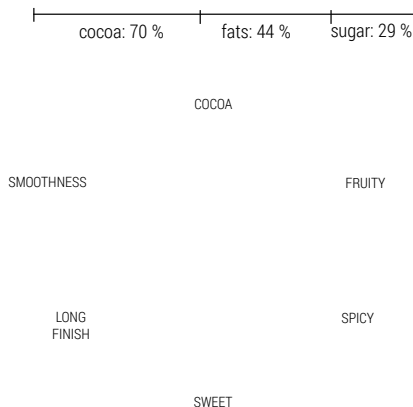
This couverture chocolate reveals rich, concentrated cocoa notes.

Polyvalent

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

20 kg • ref. 20110

DARK 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 %



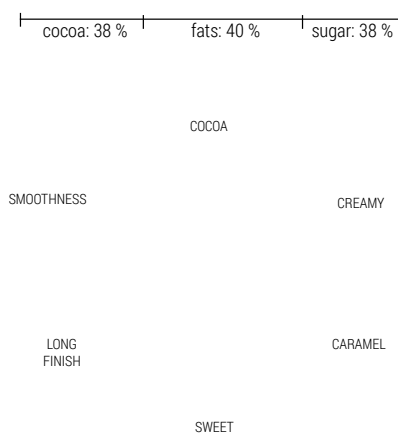
With aromas of cocoa and low in fat, this is an ideal chocolate to use in all your fillings.

Ideal Filling

TASTING NOTES:
herbaceous notes with lingering cocoa, vanilla

20 kg • ref. 20040

MILK CAOZELO® 38 %



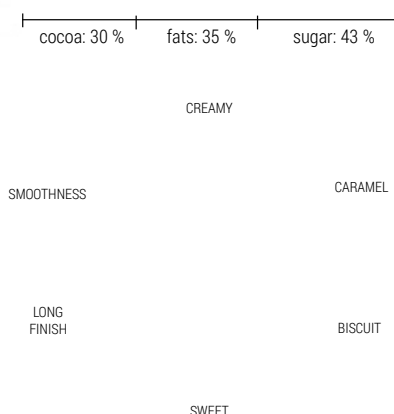
This couverture chocolate gently unveils a delicate cocoa with delightful hints of creamy caramel and biscuit.

Polyvalent

TASTING NOTES:
milky biscuits, creamy caramel, honey, cocoa, dried fruits

20 kg • ref. 20428

WHITE CAOZELO® 30 %



This well-rounded chocolate provides well-balanced indulgent vanilla; the nuanced dulce de leche finish enhances its sweet roundness.

Polyvalent

TASTING NOTES:
freshness of cocoa butter, vanilla cream, gourmet milk jam.

20 kg • ref. 20630

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 La Laguna 70 %	◆	◆	◆	◇	◆	◇	◇	●		●			
	Dark Riachuelo 70 %	◆	◆	◆		◆		◇	●		●			
	Dark El Jardín 69 %	◆	◆	◆		◆			●		●			
	Dark Vila Gracinda 67 %	◆	◆	◆	◆	◆	◆	◇	●		●			
	Dark organic Los Anconès 67 %	◆	◆	◆	◆	◆	◆	◇	●		●	●	●	●
	Dark organic Mokaya 66 %	◆	◆	◆	◆	◆	◆	◇	●		●	●	●	●
	Dark Mangaro 65 %	◆	◆	◆	◆	◆	◆	◇	●		●			
	Milk Riachuelo 51 %	◆	◆	◆	◆	◆	◆	◇	●		●			
	Milk Mangaro 50 %	◆	◆	◆	◇	◆	◆	◇	●		●			
	Milk La Laguna 47 %	◆	◆	◆	◇	◆	◇	◇	●		●			
«ORGANIC GRANDS CRUS» CHOCOLATES	Dark San Martín 70 %	◆	◆	◆	◇	◆	◇	◇	●		●	●	●	●
	Dark Guayas 70 %	◆	◆	◆	◇	◆	◇	◇	●		●	●	●	●
	Milk San Martín 48 %	◆	◆	◆	◇	◆	◇	◇	●		●		●	●
«GRANDS ACCORDS®» CHOCOLATES	Noir Infini® 99 %	◆	◆	◆		◆	◆	◇	●	●				
	Dark Arcango® 85 %	◆	◆	◆	◇	◆	◆	◇	●	●				
	Dark Kayambe® 72 %	◆	◆	◆	◆	◆	◆	◆	●	●				
	Dark Vanuari® 63 %	◆	◆	◆	◆	◆	◆	◆	●	●				
	Dark Elianza® 55 %	◆	◆	◆	◆	◆	◆	◆	●	●				
	Milk Kayambe® 45 %	◆	◆	◆	◇	◆	◆	◆	●					
	Milk Vanuari® 39 %	◆	◆	◆	◇	◆	◆	◆	●	●				
	Milk Elianza® 35 %	◆	◆	◆	◇	◆	◆	◆	●	●				
	Kewane 34 %	◆	◆	◆	◆	◆	◆	◆	●					
	White Kayambe® 36 %	◆	◆	◆	◇	◆	◇	◆	●					
	White Elianza® 33 %	◆	◆	◆		◆	◆	◆	●	●				
CRAFT CHOCOLATES	Dark Yzao® 70 %	◇	◇	◇	◇	◇	◇	◆		●				
	Z♦60		◆	◆	◇	◆	◇			●				
	Dark Caozelo® 66 %	◆	◆	◆	◆	◆	◆	◆		●				
	Milk Caozelo® 38 %	◆	◆	◆	◆	◆	◆	◆		●				
	White Caozelo® 30 %	◆	◆	◆	◆	◆	◆	◆		●				
GOURMET CHOCOLATES	Z♦Café	◆	◆	◆	◆	◆	◆	◇	●					
	Z♦Karamel	◆	◆	◆	◇	◆	◆	◇	●					

◆ recommended ◇ possible

Lab documents

OUR GUIDES



Our **guide «Les Basiques»** can help you go further in using our couvertures and laboratory chocolates. This very detailed guide will help you easily master basic recipes with all our chocolates and make them your own. Ganaches, cakes, pastries, creams, mousses, crunches, icing, ice creams and sorbets... A must-have document in your kitchen.

Our guide **«Les Façonnables®»** will enable you to discover numerous ideas for recipes, chocolate bonbons, snacks, «petits fours» and other dessert dishes.

RECIPE CARDS

Do you want something new, or more creative ideas?
Don't hesitate to request the cards of the recipes created by the CLUIZEL partner chefs.

You may also visit our website: <https://pros.cluizel.com> to download recipes.



FILLINGS & MISCELLANEOUS

The perfect mastery of our three crafts enables us to offer you a wide choice of fillings and miscellaneous products. In our role as «Cacaofévier®» (cocoa bean selector), we manufacture the cocoa pastes and the cocoa nibs ourselves from quality beans. In addition, our role as 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 careful fruit selection 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 PRALINE

Rigorous selection of ingredients

Use of **large calibrated whole dried fruits**

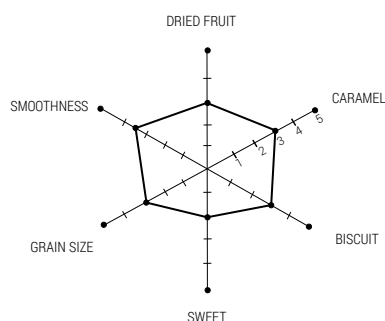
Cooked in large **copper cauldrons**

Traditionally ground with **granite millstone**



FRUITY PRALINÉ

Almonds and hazelnuts: 50 % sugar: 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

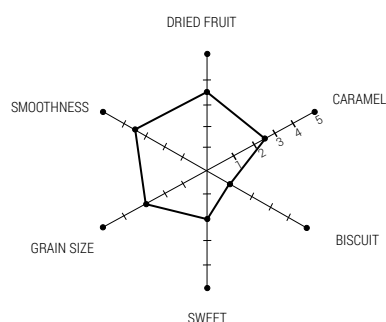
Cooked until: full-bodied, very brown caramel
Grain size: medium
Texture: smooth, soft

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.

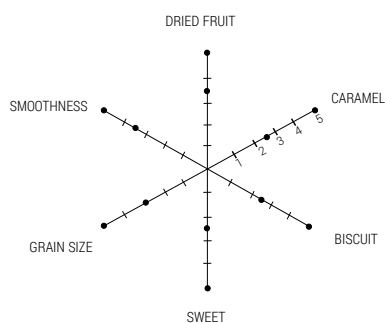
Almonds

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 meringue-based cakes.

Hazelnuts

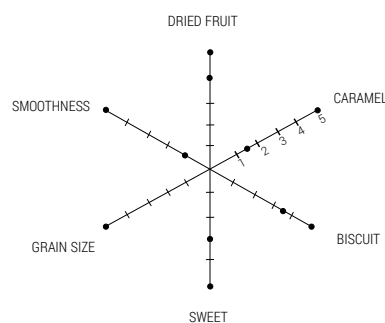
Cooked until: caramel
Grain size: medium
Texture: smooth, soft

5 kg • ref. 21050



COARSE GRAIN PRALINÉ

Almonds and hazelnuts: 50 % sugar: 50 %



This praliné with toasted notes puts the emphasis on the crunchiness of the nuts. This old-style praliné gives your creations unique flavour and texture

Almonds and hazelnuts

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

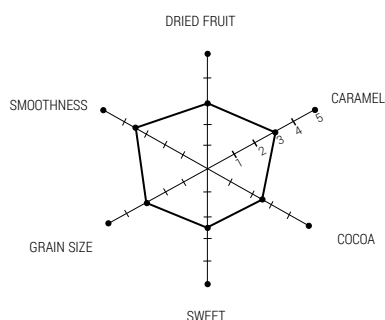
2.5 kg • ref. 21058

5 kg • ref. 21055



NIB 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



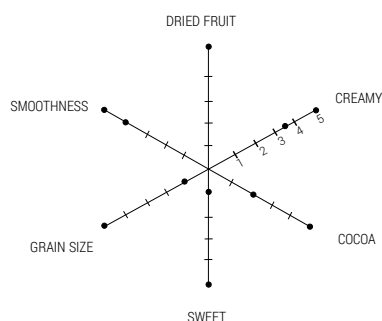
Using our Pralinés



	ALMONDS AND HAZELNUTS %		SUGAR %	USE		
	ALMONDS	HAZELNUTS		MOUSSES	GANACHES	ICE CREAM
Full bodied praliné	60%		40%	◆	◆	◆
Fruity praliné	50%		50%	◆	◇	◆
Old style praliné	50%		50%	◆	◇	◆
Coarse grain praliné	50%		50%	◆	◆	◇
Pure almond praliné	50%		50%	◆	◇	◆
Pure hazelnut praliné		50%	50%	◆	◇	◆
Nib praliné	55% (Almonds, hazelnuts, cocoa nibs)		45%	◇	◆	◆

◆ recommended ◇ 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

DIAPHANE[®]

Neutral glaze

NEW

Suitable for sweet or savoury dishes, **this transparent glaze allows you to create 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.



DIAPHANE® GLAZE

NEW



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, praline or gianduja, as well as in savoury dishes.

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

Available as of 01/09/2020

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 that does not taste as sweet.



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



Ideal for: making chocolate smoother or allowing interiors to harden without modifying the flavours or adding sugar.



4.5 kg • ref. 21000

COCOA POWDER



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

cocoa: 100 % fats: 21 %



Ideal for: cake, decoration, sauce

3 kg • ref. 21005



COCOA NIBS BIO



Flakes of beans bio roasted in our workshops.

Ideal for: a more intense cocoa flavour and a little crunch

3 kg • ref. 21800

GRUÉTINE®



Caramelised sugar with cocoa paste and roasted cocoa bean.



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

Z•60 STICKS

cocoa: 60 % fats: 34 % sugar: 39 %



A perfect format and dosage to create delicious pastries.

1.6 kg (approx. 500 sticks)
3.2 g/stick - L: 80 mm
Minimum of 5 cartons per order

New box available in autumn 2020 once reference 66000 in 2.5 kg is no longer in stock.



MODIFICATION

1.6 kg • ref. 66002

GRANDE TENEUR STICKS

cocoa: 63 % fats: 40 % sugar: 35 %



Dark chocolate sticks with a high cocoa content.

3 kg (approx. 300 sticks)
10 g/piece - L 80 x l 25 x h 5 mm



3 kg • ref. 66001

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 pralines, 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! »



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:
toasted cocoa, dried fruits,
acidulated, red berries, spiced
notes, sweet fruity pepper,
chocolate flavoured caramel



1 kg • ref. 20808

EL JARDÍN PLANTATION



TASTING NOTES:
honey, red berries, blond
tobacco, caramel, dried
tomatoes, liquorice and pep-
pery, grilled, woody, slightly
mentholated



1 kg • ref. 20804

LOS ANCONÈS ORGANIC PLANTATION



TASTING NOTES:
liquorice root, red berries,
green olive accents



1 kg • ref. 20801

MOKAYA ORGANIC PLANTATION



TASTING NOTES:
toasted cocoa, soft exotic
fruits, dried fruit



1 kg • ref. 20805

VILA GRACINDA PLANTATION



TASTING NOTES:
toasted, spiced notes
lingering tropical fruits notes,
liquorice

1 kg • ref. 20807

MANGARO PLANTATION



TASTING NOTES:
exotic fruits, gingerbread,
acidulated citrus fruits

1 kg • ref. 20802

PASCAL CLERC

EXECUTIVE CHEF, NAOS HOTEL GROUP, FRANCE

«Fou de Chocolat

My job is a real passion, a constant quest for excellence. If you appreciate culinary art, chocolate is an essential flavour...I have been working with Manufacture CLUIZEL for 20 years now. It is a family business with an artisanal and organic approach, not to mention a real culture of chocolate. A real guarantee of quality, which fits perfectly with the values of our group. Manufacture CLUIZEL chocolate can now be found at all the hotels and restaurants in the Naos Hotel Group.»



LA LAGUNA PLANTATION



TASTING NOTES:
plum, roasted cocoa, apple
cooked in butter, liquorice,
tangy, peppery, and minty
notes

1 kg • ref. 20809

CREATING YOUR OWN CHOCOLATE



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.

$$\begin{array}{l} K = 70 \% \\ P = 74 \% \end{array} \quad X = \frac{10000 - (100 \times 74) = 87\%}{100 - 64} \quad Y = 100 - 87 = 13 \%$$

You therefore need to mix 87 % «La Laguna» coating with 13 % «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 **Kayambe® Dark 72 %**, **Kayambe® Milk 45 %** and **Kayambe® White 36 %**.

Conditioned in purpose-built compartmentalized trays they are carefully protected to minimise the risk of damage during transport.



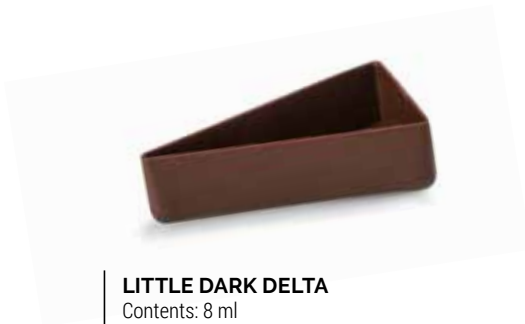
MICHEL
CLUIZEL

CHOCOLATIER À DAMVILLE
DEPUIS 1948



Slim

These Façonables® are ideal for the creation of **small flat appetizers**, snacking style, or again 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 equally create tarts without pastry, and therefore gluten-free. Let your imagination speak: our **Façonables® «Slim»** will introduce an **original and gourmet touch** to your creations!



LITTLE DARK DELTA

Contents: 8 ml

L 55 x l 30 x h 15 mm / \approx 4 g/piece

144 pcs/case

ref. 23108



LITTLE WHITE DELTA

Contents: 8 ml

L 55 x l 30 x h 15 mm / \approx 4 g/piece

144 pcs/case

ref. 23110



DARK DELTA

Contents: 35 ml

L 110 x l 60 x h 15 mm / \approx 14 g/piece

80 pcs/case

ref. 23495



WHITE DELTA

Contents: 35 ml

L 110 x l 60 x h 15 mm / \approx 14 g/piece

80 pcs/case

ref. 23498





LITTLE DARK RONDINE

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

ref. 23098



LITTLE WHITE RONDINE

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

ref. 23100



DARK RONDINE

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

ref. 23470



WHITE RONDINE

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

ref. 23474



LITTLE DARK INGOT

Contents: 15 ml
 L 60 x l 20 x h 15 mm / \approx 5.5 g/piece
 135 pcs/case

ref. 23502



LITTLE WHITE INGOT

Contents: 15 ml
 L 60 x l 20 x h 15 mm / \approx 5.5 g/piece
 135 pcs/case

ref. 23504



DARK INGOT

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

ref. 23230



WHITE INGOT

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

ref. 23233

Cups

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



DARK SPHERE

Contents: 50 ml
Ø 70 mm / \approx 12.5 g/piece
30 pcs/case (15 spheres)

ref. 23480



MILK SPHERE

Contents: 50 ml
Ø 70 mm / \approx 12.5 g/piece
30 pcs/case (15 spheres)

ref. 23484



WHITE SPHERE

Contents: 50 ml
Ø 70 mm / \approx 12.5 g/piece
30 pcs/case (15 spheres)

ref. 23486



DARK LITTLE SPHERE CUP

Contents: 20 ml
Ø 50 mm / \approx 5.5 g/piece
48 pcs/case (24 spheres)

ref. 23225



DARK ROUND

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

ref. 23460



MILK ROUND

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

ref. 23465



DARK DROP

Contents: 55 ml
L 75 x l 45 x h 35 mm / \approx 18 g/piece
32 pcs/case

ref. 23165



WHITE DROP

Contents: 55 ml
L 75 x l 45 x h 35 mm / \approx 18 g/piece
32 pcs/case

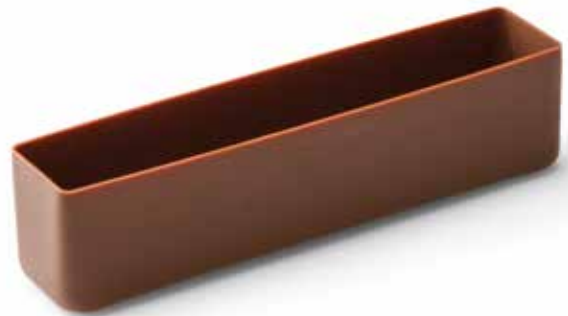
ref. 23167



DARK RECTANGLE

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

ref. 23430



MILK RECTANGLE

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

ref. 23432



DARK MINI RECTANGLE

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

ref. 23220



DARK CONE

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

ref. 23115



DARK CUBE

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

ref. 23130



DARK TEARDROP

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

ref. 23200



DARK CYLINDER

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

ref. 23133

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.



DARK ROUND

Ø 27/h 18 mm
≈ 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

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

ref. 23035



DARK ROUND WITH PLEATS

Ø 25/h 20 mm
≈ 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

Ø 25/h 20 mm
≈ 3 g/piece
288 pcs/case

ref. 23097



DARK TART

Ø base 30 / Ø top 43/h 15 mm
≈ 3 g/piece
100 pcs/case

ref. 23105



DARK SQUARE

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

ref. 23010

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.

**RONDE NOIR**

Ø 27/h 11 mm
≈ 1.8 g/piece
384 pcs/case

ref. 23020

**MILK ROUND**

Ø 27/h 11 mm
≈ 1.8 g/piece
384 pcs/case

ref. 23022

**WHITE ROUND**

Ø 27/h 11 mm
≈ 1.8 g/piece
384 pcs/case

ref. 23025

**DARK OVAL**

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

ref. 23045

**DARK RECTANGULAR**

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

ref. 23065

**DARK SQUARE**

L 24 x l 24 x h 11 mm
≈ 1.8 g/piece
384 pcs/case

ref. 23000

**DARK HEART**

L 27 x l 27 x h 13 mm
≈ 2 g/piece
384 pcs/case

ref. 23004

DECORATIONS

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





Must-haves

To be added as that final touch to set off your creations, these decoration, created in 72% Dark Kayambe® chocolate, and in 33% WHITE Elianza® 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!



DARK TEASPOON

Dark chocolate 72% cocoa

L : 90 mm • 3.5 g/piece

96 pcs/case

ref. 25110



MINI-BAR

Dark chocolate 72% cocoa

L 45 x l 28 mm • 5 g/piece

216 pcs/case

ref. 26275



DARK STREAMER

Dark chocolate 72% cocoa

l: 3 mm • 0.5 g/piece

552 pcs/case

ref. 26470



MICRO-BAR

Dark chocolate 72% cocoa

L 35 x l 20 mm • 3 g/piece

224 pcs/case

ref. 26270



WHITE STREAMER

White chocolate 33% cocoa

l: 3 mm • 0.5 g/piece

552 pcs/case

ref. 26472



CHIPS

Dark chocolate 72% cocoa

3 kg/case

ref. 26205



ROUND WOODY ENAMELS

Dark chocolate 72% cocoa
and White chocolate 33% cocoa

Ø : 35 mm • 3 g/piece

216 pcs/case

ref. 25308



CHOCOLATE BANDERILLA

Dark chocolate 72% cocoa

L 240 x l 5 mm • 5.6 g/piece

126 pcs/case

ref. 26034



DARK PEARL

Puffed rice, coated with
dark chocolate
Pot of 150 g

ref. 27338



GREEN PEARL

Puffed rice
Pot of 150 g

ref. 27337



SUN PEARL

Puffed rice
Pot of 150 g

ref. 27344



MILK PEARL

Puffed rice, coated with
milk chocolate
Pot of 150 g

ref. 27342



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



COLOURED MARBLES

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

ref. 27340



BLACK COFFEE BEAN

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

ref. 27355



BLACK MINI COCOA POD

Dark chocolate 72% cocoa
Pot of 750 g

ref. 27385

Must-haves



WHITE SPECKLED SQUARE

White chocolate 33% cocoa
35 x 35 mm • 3 g/piece
288 pcs/case

MODIFICATION

ref. 25107



DARK CONSTELLATION ENAMEL

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

MODIFICATION

ref. 25109



PASTEL ENAMEL

White chocolate 33% cocoa
35 x 35 mm • 3 g/piece
288 pcs/case

MODIFICATION

ref. 25256



RED SHORTBREADS SQUARE

White chocolate 33% cocoa
35 x 35 mm • 3 g/piece
288 pcs/case

MODIFICATION

ref. 25132



COLOURED STRIPED SQUARE

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

MODIFICATION

ref. 25140



COPPER MINI COCOA POD*

Dark chocolate 72% cocoa
Pot of 750 g

ref. 27392



COPPER MARBLE*

Puffed cereals coated with colored
dark chocolate
Pot of 750 g

ref. 27332



TRIANGLE FLOWER ENAMEL

White chocolate 33% cocoa
L 40 x l 35 mm • 1.8 g/piece
360 pcs/case

NEW

ref. 25191



GREEN TWIST

Dark chocolate 72% cocoa
l 40 mm • 2.3 g/piece
416 pcs/case

NEW

ref. 26511



BIRTHDAY

White chocolate 33% cocoa
L 60 x l 25 mm • 3.5 g/piece
132 pcs/case

NEW

ref. 25851

*Available while stocks last



YELLOW BANDERILLA

White chocolate 33% cocoa
L 240 x 1 5 mm • 5.6 g/piece
126 pcs/case

MODIFICATION

ref. 26040



STRIPED BANDERILLA

White chocolate 33% cocoa
L 240 x 1 5 mm • 5.6 g/piece
126 pcs/case

MODIFICATION

ref. 26095



PASTEL BANDERILLA

White chocolate 33% cocoa
L 240 x 1 5 mm • 5.6 g/piece
126 pcs/case

MODIFICATION

ref. 26045



SPECKLED BANDERILLA

White chocolate 33% cocoa
L 240 x 1 5 mm • 5.6 g/piece
126 pcs/case

MODIFICATION

ref. 26037



BLOOD ORANGE SPHERE

White chocolate 33 % cocoa
Ø 25 mm • 3 g/piece
42 pcs/Case

MODIFICATION

ref. 26159



APPLE SPHERE

White chocolate 33 % cocoa
Ø 25 mm • 3 g/piece
42 pcs/Case

MODIFICATION

ref. 26139



WHITE SPHERE

White chocolate 33 % cocoa
Ø 25 mm • 3 g/piece
42 pcs/Case

MODIFICATION

ref. 26109

Must-haves



CHESTNUT LEAF
White chocolate
75 x 22 mm • 3 g/piece
100 pcs/case
ref. 26010



THE FLORALIES
White chocolate
Ø 32 mm • 3 g/piece
80 pcs/case
(set of 2 assorted pieces)
ref. 27005



THE DAISIES
White chocolate
Ø 15 mm • 0.27 g/piece
176 pcs/case
(set of 3 assorted pieces)
ref. 27008



NŒUDS FESTIFS SQUARE
4 motifs available - Dark chocolate 72% of cocoa
35 x 35 mm • 3 g/piece
288 pcs/case
ref. 25118

QUALITY
**NOBLE
INGREDIENTS**
COMMITMENT

E171 AND E172 FREE



STREAMER SQUARE
4 motifs available - White chocolate
35 x 35 mm • 3 g/piece
288 pcs/case
ref. 25138

Airshaped

Decorations you could have made yourself ! These sophisticated decorations made from dark 72% Kayambe® chocolate are in keeping with the trend for **soberness and elegance**. These unique creations by the Manufacture CLUIZEL are diverse and can be interpreted in many ways.



FEATHER AIRSHAPED

Dark chocolate 72% of cocoa
70 x 22 mm • 1.3 g/piece
156 pcs/case

ref. 24335



FLAME AIRSHAPED

Dark chocolate 72% of cocoa
70 x 16 mm • 1.7 g/piece
156 pcs/case

ref. 24316



STICK AIRSHAPED

Dark chocolate 72% of cocoa
100 x 18 mm • 2 g/piece
120 pcs/case

ref. 24305



BIG ENAMELS AIRSHAPED

Dark chocolate 72% of cocoa
50 x 50 mm • 2.9 g/piece
80 pcs/case

ref. 24320



BUTTERFLY AIRSHAPED

Dark chocolate 72% of cocoa
60 x 60 mm • 2.5 g/piece
80 pcs/case

ref. 24330



SMALL ENAMELS AIRSHAPED

Dark chocolate 72% of cocoa
35 x 35 mm • 1.3 g/piece
192 pcs/case

ref. 24312



SPARKLE AIRSHAPED

Dark chocolate 72% of cocoa
50 x 50 mm • 1.5 g/piece
96 pcs/case (assortment of 3 forms)

ref. 28170



HEART AIRSHAPED

Dark chocolate 72% of cocoa
Ø : 35 mm • 1 g/piece
192 pcs/case

ref. 24307

Personalised transfers and messengers

The Manufacture CLUIZEL can help you personalise your decorations to add a wonderful final flourish to your creations ! **Asserting your style and revealing your personality is child's play !** Let your imagination and creativity run wild with magical, UNIQUE creations !

1

SIMPLICITY & SPEED

The Manufacture Cluizel developed an interactive tool that allows you to place an order with just a few clicks. You'll then receive your personalised decorations in 15 working days! You simply have to choose::

- Your messenger or transfer type
- The type of chocolate (72% Dark Kayambe® and WHITE Elianza®)
- The message / image
- The font and writing colour

3

ADVICE & EXPERTISE

The Manufacture Cluizel evaluates each creation with care in order to guarantee **an optimal aesthetic result, an authentic expertise and a perfect finish.** Each creation is directly printed on the chocolate or on the sheet.

2

BESPOKE CREATIONS

Got a specific project in mind ? The Manufacture Cluizel is happy to help you develop **100% bespoke creations.**

4

YOUR COLOURS

The colours we use are guaranteed 100% of natural origin (E171 & E172 free) so that you can produce healthy and natural products.



YELLOW



RED



YELLOW



RED



GREEN



COCOA

YOUR FONTS

Choose from the fonts below and tell us the text to appear on the messengers.

DROITE _____ Votre texte sur votre décor

ROMAN _____ Votre texte sur votre décor

JAZZY _____ **Votre texte sur votre décor**

TENDANCE _____ *Votre texte sur votre décor*



BONBON DECAL

Perfectly adapted for personalising each one of your Chocolate Bonbon
Dim : 40 x 40 mm
2970 pieces/case



LOGO JUMBLE SHEET

Dim : 360 x 260 mm
125 sheets/case



DIAGONAL SHEET

Dim : 360 x 260 mm
125 sheets/case



CURVE SHEET

Dim : 360 x 260 mm
125 sheets/case



MIRROR SHEET

Dim : 360 x 260 mm
125 sheets/case



BIG ROUND

Ø 30 mm • 1 g/piece
378 pieces/case



SMALL ROUND

Ø 20 mm • 0.5 g/piece
702 pieces/case



BIG SQUARE

30 x 30 mm • 2 g/piece
378 pieces/case



SMALL SQUARE

20 x 20 mm • 1 g/piece
648 pieces/case



CONE

60 x 25 mm • 1.5 g/piece
360 pieces/case



RECTANGLE

60 x 15 mm • 2 g/piece
408 pieces/case



OVALE

39 x 23 mm • 1.5 g/piece
343 pieces/case

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.

MODIFICATION

AQUARELLE

260 x 360 mm
20 sheets/case

ref. 29830



MODIFICATION

CHERRY

260 x 360 mm
20 sheets/case

ref. 29852



MODIFICATION

SEVENTIES

260 x 360 mm
20 sheets/case

ref. 29891



BAROQUE

260 x 360 mm
20 sheets/case

ref. 29834

MODIFICATION



HEXAGON

260 x 360 mm
20 sheets/case

ref. 29874

MODIFICATION



GLITTER

260 x 360 mm
20 sheets/case

ref. 29883

MODIFICATION

ALEXIS BOUILLET

« WORLD PASTRY CHAMPION 2011 – WORLDSKILLS COMPETITION »

« ESCAPE FROM PARIS » – TAIPEI

MICHEL CLUIZEL AMBASSADOR – ASIA PACIFIC

«Coming from Normandy, it was my 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.»



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 supplier;



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.»



MATERIAL

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

The chocolate sprayer and its accessories will enable you to decorate your creations. The stencils will enable you to create your own chocolate bars and our cylinders to shape the Gruétine®.

Discover also our individual moulds, for pastry dishes and tablets, indispensable for the creation of savoury desserts.



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**.

BROWN



1 kg • ref. 27927



GREEN



1 kg • ref. 27940



RED



1 kg • ref. 27935



YELLOW



1 kg • ref. 27930



BLACK



1 kg • ref. 27933



Metallic powders

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

COPPER



10 g • ref. 27906



BRONZE



10 g • ref. 27904



FUCHSIA



10 g • ref. 27915



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.



CHOCOLATS PRAY
ref. 29800



LARGE CUP
300 cm³ cup, to be used with our spray.

ref. 29801

Accessories



STENCIL RECTANGLE 135
135 x 75 mm
2 pcs/case
ref. 29253



STENCIL TRIANGLE
205 x h 70 mm
2 pcs/case
ref. 29255



STENCIL RECTANGLE 120
120 x 90 mm
2 pcs/case
ref. 29250



GRUÉTINE® CYLINDERS
Ø 50, 40 et 32 mm - h : 150 mm
3 cylinders/case
ref. 29004



QUICK-FIX
400 ml - Sold individually
This assembly coolant is an edible product to be used directly as a spray. Please contact us for air or sea freight.

ref. 27961

Moulds*

Our entire range of moulds is developed and produced in our workshops in Normandy.

INDIVIDUAL

THE SUMMITS



Individual PVC moulds
Ø : 58 mm - h : 80 mm
6 moulds / plate
4 plates / case

ref. 29315

THE MACARONS SHELLS



Individual PVC moulds
Ø : 63 mm - h : 18 mm
6 moulds / plate
4 plates / case

ref. 29305

THE CRATERS



Individual PVC moulds
Ø : 65 mm - h : 50 mm
6 moulds / plate
4 plates / case

ref. 29307

BAKING

HEART



20 pcs/case
Can also be used for individual dessert
10 Moulds pour 2 pers. Ø 120 - h 35 mm
10 Moulds pour 1 pers. Ø 90 - h 25 mm

ref. 29775

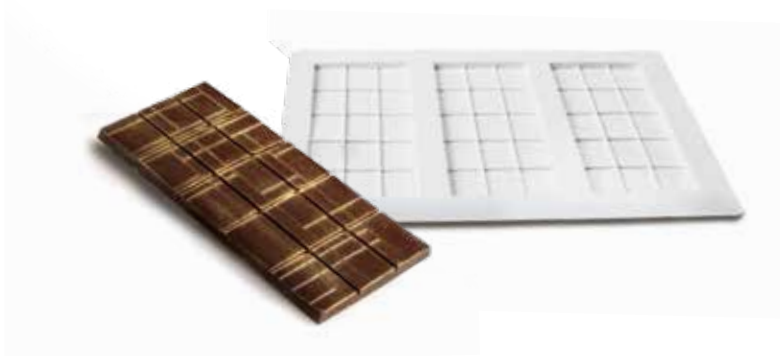
PURSE KIT



Plastic moulds for 6 to 8 person desserts
L 185 x l 90 x h 145 mm
Supplied with 1 base for dessert mould
3 pcs (handle, zip, purse)/kit - 10 kits/case

ref. 29518

FOR BARS



MOULD GRAPHIC BAR

3 Bars of 155 x 75 x 7.5 mm
5 moulds/case

ref. 29797

*Sold exclusively with our covering chocolates.

EDUCATIONAL WORKSHOP



A taste for craftsmanship, a taste for sharing

Michel 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.**

Damien Paineau, 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



Damien PAINEAU - CHEF CLUIZEL



**MICHEL
CLUIZEL**

CHOCOLATIER À DAMVILLE
DEPUIS 1948