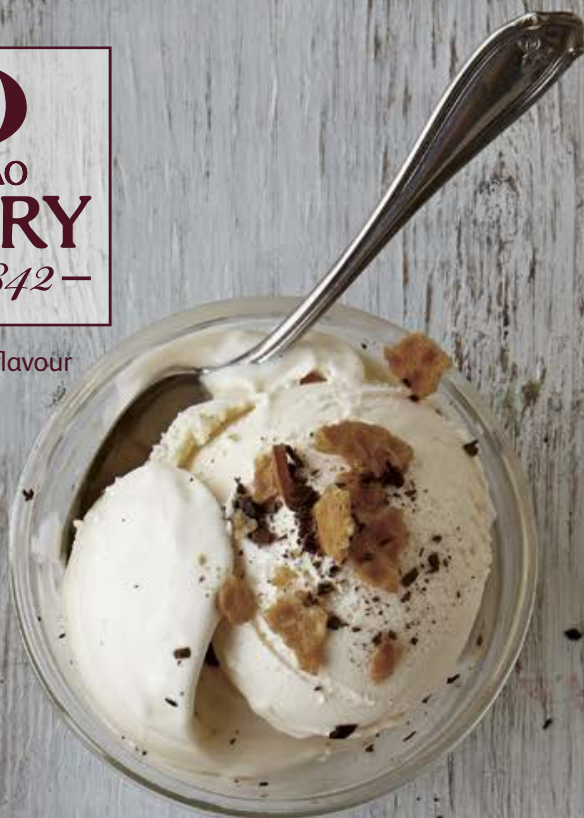




Pioneer in flavour



CHOCOLATE ICE CREAM GUIDE

BY ROLAND DEL MONTE,
MOF GLACIER



“ I created these recipes because I’m a gourmet at heart. I imagined and elaborated them with simplicity and humility to be the passer of the knowledge and the know-how that I myself received, to perpetuate this splendid exchange between maker of taste and gourmets, to surprise the curious, to convince the skeptics. ”

Roland Del Monte, MOF Glacier



Meilleur Ouvrier de France Glacier in 1994.

Cacao Barry Ambassador.

World Pastry Cup collaborator.

Executive pastry chef at *Le Renoir* restaurant of the Sofitel Montreal Hotel.

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The most important ingredients for Ice Cream

The ice cream's structure is very important in the success of the product and for its texture. Each ingredient has a role to play.

/ Milk products

Milk is composed of many essential elements for ice cream making:

- Water
- Milk fat
- Nonfat dry milk (NFDM) or the nonfat solids are all other components of milk excluding fat and water. Nonfat dry milk is made up of 50% lactose (*milk sugar*) and the remaining 50% is made up of proteins, vitamins and mineral salts.

Milk composition in percentage

- Water 87% / Milk Fat 4% / Lactose 5% / Casein 3% / Mineral salts 1%

Depending on the country, legislations may vary. The regulations and standards can be different for milk fat, for dry extract or the denomination of products. It is important to respect and know your legislation.

For example, in Europe the amount of milk fat can be 5% of the total recipe while in North America the required minimum of milk fat is 10%.

As a rule, the milk fat content should never be above 12% of the total recipe. The minimums differ depending on the country's legislation and/or the type of product.

Nonfat Dry Milk (NFDM) is very important for the ice cream's structure. It gives cohesion and viscosity.

The minimum amount is 7% of the total recipe and the maximum is 12%. Usually, the lower the milk fat content in the ice cream recipe the more NFDM will have to be added and the more you have milk fat in your product, the less NFDM will have to be added in the recipe.

/ Sugar

The quantity of sugar should be limited to no more than 15% of the total recipe. For certain products, such as chocolate, the quantity of sugar can range between 18% and 20% to balance the bitterness in the recipe.

Sucrose is not the only sugar that is included in the composition of ice cream products. Sucrose is always combined with other sugars to lower the freezing point of the finished product.



- 1- **Glucose** syrup or dehydrated glucose is usually a DE (*Dextrose Equivalent*) of 42 with an average viscosity. In some cases, glucose syrup can be more viscous with a DE of 28. This is used for products which need more viscosity or for products with low fat content.
- 2- **Monohydrate dextrose** (*DE 100*) has a low freezing point. Dextrose is a less powerful sweetening agent than sucrose.
- 3- **Invert sugar** is a viscous product with a greater sweetening power than sucrose. (*In some countries such as Canada, the United States and Australia, invert sugar does not have this viscosity and its sweetening power is closer to sucrose*). Usually, invert sugar is used in chocolate ice creams.

/ Sorbets

For sorbet as for ice cream it is the current legislation in the country that will define the maximums and the minimums. As a rule, the total dry extract of a sorbet is 32%.

The fruit content may vary according to the quality sought, from 45% to 65% of fruit.

Milk powder with 0% fat can be added to give a smooth texture to your sorbet.

/ Eggs

Egg yolks are important as they act as an emulsifier. In the past, egg yolks were added in large quantities as they played the role of structural agent due to the presence of protein and fat. Today, yolks are added as an emulsifier and to enhance smoothness. Depending on the recipe's balance, it is possible not to use an emulsifier when using egg yolks.

/ Stabilizer and emulsifier

The purpose of the emulsifier is to combine water and fat to make a homogeneous texture (*emulsion*).

The stabilizers are usually gums (*pectin, locust bean, guar...*) their role is to enhance viscosity and stabilize the water in the product.

Today, many companies offer products which combine both the emulsifier and the stabilizer, but it is possible to make your own combination of both ingredients.

The sum of stabilizer and emulsifier must not exceed 0.5% of the total recipe.

Plantation Chocolate

Alto el Sol

MILLÉSIME - 65% Min. Cocoa

CHD-P65ALTN-CA-U73 - 6 x 1 kg
CHD-P65ALTOBIO-566 - 1 x 20 kg



Nature Park Rio Abiseo / Peru

TASTE PROFILE

Dominant bitterness, red fruit notes, long lasting.

VARIETY

Criollo Amazonia (Trinitario)

In the heart of a Peruvian nature park, the [Alto El Sol](#) plantation is protected by a lush environment, giving the cocoa trees all their richness.

65% min. cocoa | 37% fat | Fluidity -♦♦♦♦♦+ | DLUO 24 months

Ice Cream Recipe Custard base

INGREDIENTS - For 10 000 g

6317 g	Whole milk 3.25%
98 g	35% Cream
294 g	0% Milk powder
200 g	Invert Sugar
600 g	Atomized Glucose
530 g	Sugar/Saccharose
40 g	Cremodan SE 30
300 g	Egg yolks
1621 g	Alto el Sol Plantation Chocolate

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour in the mixed milk.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars.
- 5- Set aside some sugar for the stabilizer.
- 6- At 40°C, incorporate the cream and egg yolks.
- 7- At 45°C, incorporate the stabilizer with part of the sugar.
- 8- Pour a part of the mix over the partially melted chocolate.
- 9- Emulsify.
- 10- Add the rest of the ingredients.
- 11- Mix.
- 12- Pasteurize between 82°C and 85°C for 2-3 min.
- 13- Cool rapidly to + 4°C.
- 14- Maturation minimum 4 hours – best 12 hours.
- 15- Mix and churn between -7°C and -10°C.
- 16- Stock at - 18°C.

Ice Cream Recipe Milk Base

INGREDIENTS - For 10 000 g

6371 g	Whole milk 3.25%
203 g	35% Cream
332 g	0% Milk powder
200 g	Invert Sugar
600 g	Atomized Glucose
633 g	Sugar/Saccharose
40 g	Cremodan SE 30
1621 g	Alto el Sol Plantation Chocolate

Ice Cream Recipe

INGREDIENTS - For 10 000 g

5949 g	Whole milk 3.25%
818 g	35% Cream
314 g	0% Milk powder
200 g	Invert Sugar
600 g	Atomized Glucose
728 g	Sugar/Saccharose
40 g	Cremodan SE 30
1351 g	Alto el Sol Plantation Chocolate

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour in the mixed milk.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars.
- 5- Set aside some sugar for the stabilizer.
- 6- At 40°C, incorporate the cream.
- 7- At 45°C, incorporate the stabilizer with part of the sugar.
- 8- Pour a part of the mix over the partially melted chocolate.
- 9- Emulsify.
- 10- Add the rest of the ingredients.
- 11- Mix.
- 12- Pasteurize between 82°C and 85°C for 2-3 min.
- 13- Cool rapidly to + 4°C.
- 14- Maturation minimum 4 hours – best 12 hours.
- 15- Mix and churn between -7°C and -10°C.
- 16- Stock at - 18°C.

Sorbet Recipe

INGREDIENTS - For 10 000 g

6730 g	Water
200 g	0% Milk powder
400 g	Invert Sugar
100 g	Atomized Glucose
1100 g	Sugar/Saccharose
40 g	Cremodan SE 30
1430 g	Alto el Sol Plantation Chocolate

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour the water in a sauce pan.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars
(*invert sugar – atomised glucose – sugar*).
- 5- Set aside some sugar for the stabilizer.
- 6- At 45°C, add the stabilizer and mix in with part of the sugar.
- 7- Pour a part of the mix over the partially melted chocolate.
- 8- Emulsify and add the rest of the mix.
- 9- Mix.
- 10- Pasteurize between 82°C and 85°C for 2-3 min.
- 11- Cool rapidly to + 4°C.
- 12- Maturation minimum 4 hours – best 12 hours.
- 13- Mix and churn between -7°C and -10°C.
- 14- Stock at - 18°C.

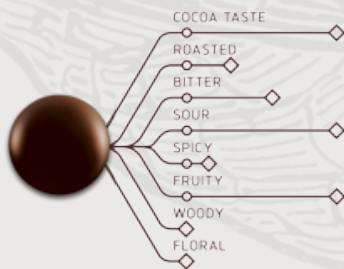
Plantation Chocolate

Madirofolo

MILLÉSIME - 65% Min. Cocoa



CHD-Q65MADN-CA-U73 - 6 x 1 kg
CHD-Q65MADINOP-566 - 1 x 20 kg



Sambriano Valley / Madagascar

TASTE PROFILE

Citrus bitterness, sour wood notes, hint of liquorice.

VARIETY

Trinitario

In the north of Madagascar, the Madirofolo plantation is surrounded by tamarind trees which give the beans their unique fruity flavor.

65% min. cocoa | 38,2% fat | Fluidity -◆◆◆◆◆+ | DLUO 24 months

Ice Cream Recipe Custard base

INGREDIENTS - For 10 000 g

6346 g	Whole milk 3.25%
102 g	35% Cream
291 g	0% Milk powder
200 g	Invert Sugar
600 g	Atomized Glucose
551 g	Sugar/Saccharose
40 g	Cremodan SE 30
300 g	Egg yolks
1570 g	Madirofolo Plantation Chocolate

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour in the mixed milk.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars.
- 5- Set aside some sugar for the stabilizer.
- 6- At 40°C, incorporate the cream and egg yolks.
- 7- At 45°C, incorporate the stabilizer with part of the sugar.
- 8- Pour a part of the mix over the partially melted chocolate.
- 9- Emulsify.
- 10- Add the rest of the ingredients.
- 11- Mix.
- 12- Pasteurize between 82°C and 85°C for 2-3 min.
- 13- Cool rapidly to + 4°C.
- 14- Maturation minimum 4 hours – best 12 hours.
- 15- Mix and churn between -7°C and -10°C.
- 16- Stock at - 18°C.

Ice Cream Recipe Milk Base

INGREDIENTS - For 10 000 g

6389 g	Whole milk 3.25%
222 g	35% Cream
328 g	0% Milk powder
200 g	Invert Sugar
600 g	Atomized Glucose
651 g	Sugar/Saccharose
40 g	Cremodan SE 30
1570 g	Madirofolo Plantation Chocolate

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour in the mixed milk.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars.
- 5- Set aside some sugar for the stabilizer.
- 6- At 40°C, incorporate the cream.
- 7- At 45°C, incorporate the stabilizer with part of the sugar.
- 8- Pour a part of the mix over the partially melted chocolate.

Ice Cream Recipe

INGREDIENTS - For 10 000 g

5762 g	Whole milk 3.25%
837 g	35% Cream
329 g	0% Milk powder
200 g	Invert Sugar
600 g	Atomized Glucose
645 g	Sugar/Saccharose
40 g	Cremodan SE 30
1587 g	Madirofolo Plantation Chocolate

- 9- Emulsify.
- 10- Add the rest of the ingredients.
- 11- Mix.
- 12- Pasteurize between 82°C and 85°C for 2-3 min.
- 13- Cool rapidly to + 4°C.
- 14- Maturation minimum 4 hours – best 12 hours.
- 15- Mix and churn between -7°C and -10°C.
- 16- Stock at - 18°C.

Sorbet Recipe

INGREDIENTS - For 10 000 g

6690 g	Water
200 g	0% Milk powder
400 g	Invert Sugar
100 g	Atomized Glucose
1080 g	Sugar/Saccharose
40 g	Cremodan SE 30
1490 g	Madirofolo Plantation Chocolate

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour the water in a sauce pan.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars
(*invert sugar – atomised glucose – sugar*).
- 5- Set aside some sugar for the stabilizer.
- 6- At 45°C, add the stabilizer and mix in with part of the sugar.
- 7- Pour a part of the mix over the partially melted chocolate.
- 8- Emulsify and add the rest of the mix.
- 9- Mix.
- 10- Pasteurize between 82°C and 85°C for 2-3 min.
- 11- Cool rapidly to + 4°C.
- 12- Maturation minimum 4 hours – best 12 hours.
- 13- Mix and churn between -7°C and -10°C.
- 14- Stock at - 18°C.

Origin Chocolate

Equateur

76 % Min. Cocoa

CHD-Q76EQU-CA-U73 - 6 x 1 kg



/ Equateur

TASTE PROFILE

Tropical banana, hint of liquorice, strong bitterness.

VARIETY

Arriba Nacional

With a **powerful bitterness**, this **Ecuador Origin** dark couverture chocolate offers an **intense long-lasting fruity taste** with **aromatic woody notes**.

76% min. cocoa

44,5% fat

Fluidity -◆◆◆◆◆+

DLUO 24 months

Ice Cream Recipe Custard base

INGREDIENTS - For 10 000 g

6336 g	Whole milk 3.25%
100 g	35% Cream
292 g	0% Milk powder
200 g	Invert Sugar
600 g	Atomized Glucose
775 g	Sugar/Saccharose
40 g	Cremodan SE 30
300 g	Egg yolks
1357 g	Equateur Origin Chocolate

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour in the mixed milk.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars.
- 5- Set aside some sugar for the stabilizer.
- 6- At 40°C, incorporate the cream and egg yolks.
- 7- At 45°C, incorporate the stabilizer with part of the sugar.
- 8- Pour a part of the mix over the partially melted chocolate.
- 9- Emulsify.
- 10- Add the rest of the ingredients.
- 11- Mix.
- 12- Pasteurize between 82°C and 85°C for 2-3 min.
- 13- Cool rapidly to + 4°C.
- 14- Maturation minimum 4 hours – best 12 hours.
- 15- Mix and churn between -7°C and -10°C.
- 16- Stock at - 18°C.

Ice Cream Recipe Milk Base

INGREDIENTS - For 10 000 g

6475 g	Whole milk 3.25%
124 g	35% Cream
329 g	0% Milk powder
200 g	Invert Sugar
600 g	Atomized Glucose
875 g	Sugar/Saccharose
40 g	Cremodan SE 30
1357 g	Equateur Origin Chocolate

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour in the mixed milk.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars.
- 5- Set aside some sugar for the stabilizer.
- 6- At 40°C, incorporate the cream.
- 7- At 45°C, incorporate the stabilizer with part of the sugar.
- 8- Pour a part of the mix over the partially melted chocolate.

Ice Cream Recipe

INGREDIENTS - For 10 000 g

5973	Whole milk 3.25%
815	35% Cream
312	0% Milk powder
200	Invert Sugar
600	Atomized Glucose
929	Sugar/Saccharose
40	Cremodan SE 30
1131 g	Equateur Origin Chocolate

- 9- Emulsify.
- 10- Add the rest of the ingredients.
- 11- Mix.
- 12- Pasteurize between 82°C and 85°C for 2-3 min.
- 13- Cool rapidly to + 4°C.
- 14- Maturation minimum 4 hours – best 12 hours.
- 15- Mix and churn between -7°C and -10°C.
- 16- Stock at - 18°C.

Sorbet Recipe

INGREDIENTS - For 10 000 g

6710 g	Water
200 g	0% Milk powder
400 g	Invert Sugar
100 g	Atomized Glucose
1300 g	Sugar/Saccharose
40 g	Cremodan SE 30
1250 g	Equateur Origin Chocolate

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour the water in a sauce pan.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars
(*invert sugar – atomised glucose – sugar*).
- 5- Set aside some sugar for the stabilizer.
- 6- At 45°C, add the stabilizer and mix in with part of the sugar.
- 7- Pour a part of the mix over the partially melted chocolate.
- 8- Emulsify and add the rest of the mix.
- 9- Mix.
- 10- Pasteurize between 82°C and 85°C for 2-3 min.
- 11- Cool rapidly to + 4°C.
- 12- Maturation minimum 4 hours – best 12 hours.
- 13- Mix and churn between -7°C and -10°C.
- 14- Stock at - 18°C.

Origin Chocolate

Tanzanie

75 % Min. Cocoa

CHD-Q75TAZ-CA-U73 - 6 x 1 kg
CHD-Q75TAZ-CA-U75 - 4 x 2,5 kg



/ Tanzanie

TASTE PROFILE

Cacao bitterness, floral notes, strong fruitiness.

VARIETY

Criollo & Trinitario

This [Tanzania Origin](#) dark couverture chocolate is the **perfect balance of acidity and intense cocoa bitterness, lifted by floral notes.**

75% min. cocoa

45,4% fat

Fluidity -◆◆◆◆◆+

DLUO 24 months

Ice Cream Recipe Custard base

INGREDIENTS - For 10 000 g

6376 g	Whole milk 3.25%
104 g	35% Cream
289 g	0% Milk powder
200 g	Invert Sugar
600 g	Atomized Glucose
770 g	Sugar/Saccharose
40 g	Cremodan SE 30
300 g	Egg yolks
1321 g	Tanzanie Origin Chocolate

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour in the mixed milk.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars.
- 5- Set aside some sugar for the stabilizer.
- 6- At 40°C, incorporate the cream and egg yolks.
- 7- At 45°C, incorporate the stabilizer with part of the sugar.
- 8- Pour a part of the mix over the partially melted chocolate.
- 9- Emulsify.
- 10- Add the rest of the ingredients.
- 11- Mix.
- 12- Pasteurize between 82°C and 85°C for 2-3 min.
- 13- Cool rapidly to + 4°C.
- 14- Maturation minimum 4 hours – best 12 hours.
- 15- Mix and churn between -7°C and -10°C.
- 16- Stock at - 18°C.

Ice Cream Recipe Milk Base

INGREDIENTS - For 10 000 g

6454 g	Whole milk 3.25%
194 g	35% Cream
325 g	0% Milk powder
200 g	Invert Sugar
600 g	Atomized Glucose
872 g	Sugar/Saccharose
40 g	Cremodan SE 30
1315 g	Tanzanie Origin Chocolate

Ice Cream Recipe

INGREDIENTS - For 10 000 g

5973 g	Whole milk 3.25%
815 g	35% Cream
312 g	0% Milk powder
200 g	Invert Sugar
600 g	Atomized Glucose
929 g	Sugar/Saccharose
40 g	Cremodan SE 30
1131 g	Tanzanie Origin Chocolate

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour in the mixed milk.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars.
- 5- Set aside some sugar for the stabilizer.
- 6- At 40°C, incorporate the cream.
- 7- At 45°C, incorporate the stabilizer with part of the sugar.
- 8- Pour a part of the mix over the partially melted chocolate.
- 9- Emulsify.
- 10- Add the rest of the ingredients.
- 11- Mix.
- 12- Pasteurize between 82°C and 85°C for 2-3 min.
- 13- Cool rapidly to + 4°C.
- 14- Maturation minimum 4 hours – best 12 hours.
- 15- Mix and churn between -7°C and -10°C.
- 16- Stock at - 18°C.

Sorbet Recipe

INGREDIENTS - For 10 000 g

6650 g	Water
200 g	0% Milk powder
400 g	Invert Sugar
100 g	Atomized Glucose
1260 g	Sugar/Saccharose
40 g	Cremodan SE 30
1350 g	Tanzanie Origin Chocolate

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour the water in a sauce pan.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars
(*invert sugar – atomised glucose – sugar*).
- 5- Set aside some sugar for the stabilizer.
- 6- At 45°C, add the stabilizer and mix in with part of the sugar.
- 7- Pour a part of the mix over the partially melted chocolate.
- 8- Emulsify and add the rest of the mix.
- 9- Mix.
- 10- Pasteurize between 82°C and 85°C for 2-3 min.
- 11- Cool rapidly to + 4°C.
- 12- Maturation minimum 4 hours – best 12 hours.
- 13- Mix and churn between -7°C and -10°C.
- 14- Stock at - 18°C.

Origin Chocolate

Venezuela

72 % Min. Cocoa

CHD-P72VEN-CA-U73 - 6 x 1 kg



/ Venezuela

TASTE PROFILE

Black olives notes, taste of wine, intense woodiness.

VARIETY

Criollo & Trinitario

This Venezuela Origin dark couverture chocolate offers the perfect balance of a **powerful cocoa taste** and **intense woody notes**.

72% min. cocoa

41,8% fat

Fluidity -♦♦♦♦♦+

DLUO 24 months

Ice Cream Recipe Custard base

INGREDIENTS - For 10 000 g

6335 g	Whole milk 3.25%
97 g	35% Cream
293 g	0% Milk powder
200 g	Invert Sugar
600 g	Atomized Glucose
700 g	Sugar/Saccharose
40 g	Cremodan SE 30
300 g	Egg yolks
1435 g	Venezuela Origin Chocolate

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour in the mixed milk.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars.
- 5- Set aside some sugar for the stabilizer.
- 6- At 40°C, incorporate the cream and egg yolks.
- 7- At 45°C, incorporate the stabilizer with part of the sugar.
- 8- Pour a part of the mix over the partially melted chocolate.
- 9- Emulsify.
- 10- Add the rest of the ingredients.
- 11- Mix.
- 12- Pasteurize between 82°C and 85°C for 2-3 min.
- 13- Cool rapidly to + 4°C.
- 14- Maturation minimum 4 hours – best 12 hours.
- 15- Mix and churn between -7°C and -10°C.
- 16- Stock at - 18°C.

Ice Cream Recipe Milk Base

INGREDIENTS - For 10 000 g

6435 g	Whole milk 3.25%
197 g	35% Cream
326 g	0% Milk powder
200 g	Invert Sugar
600 g	Atomized Glucose
767 g	Sugar/Saccharose
40 g	Cremodan SE 30
1435 g	Venezuela Origin Chocolate

Ice Cream Recipe

INGREDIENTS - For 10 000 g

5970 g	Whole milk 3.25%
815 g	35% Cream
312 g	0% Milk powder
200 g	Invert Sugar
600 g	Atomized Glucose
866 g	Sugar/Saccharose
40 g	Cremodan SE 30
1197 g	Venezuela Origin Chocolate

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour in the mixed milk.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars.
- 5- Set aside some sugar for the stabilizer.
- 6- At 40°C, incorporate the cream.
- 7- At 45°C, incorporate the stabilizer with part of the sugar.
- 8- Pour a part of the mix over the partially melted chocolate.
- 9- Emulsify.
- 10- Add the rest of the ingredients.
- 11- Mix.
- 12- Pasteurize between 82°C and 85°C for 2-3 min.
- 13- Cool rapidly to + 4°C.
- 14- Maturation minimum 4 hours – best 12 hours.
- 15- Mix and churn between -7°C and -10°C.
- 16- Stock at - 18°C.

Sorbet Recipe

INGREDIENTS - For 10 000 g

6705 g	Water
200 g	0% Milk powder
400 g	Invert Sugar
100 g	Atomized Glucose
1235 g	Sugar/Saccharose
40 g	Cremodan SE 30
1320 g	Venezuela Origin Chocolate

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour the water in a sauce pan.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars
(*invert sugar – atomised glucose – sugar*).
- 5- Set aside some sugar for the stabilizer.
- 6- At 45°C, add the stabilizer and mix in with part of the sugar.
- 7- Pour a part of the mix over the partially melted chocolate.
- 8- Emulsify and add the rest of the mix.
- 9- Mix.
- 10- Pasteurize between 82°C and 85°C for 2-3 min.
- 11- Cool rapidly to + 4°C.
- 12- Maturation minimum 4 hours – best 12 hours.
- 13- Mix and churn between -7°C and -10°C.
- 14- Stock at - 18°C.

Origin Chocolate

Saint Domingue

70 % Min. Cocoa

CHD-Q70SDO-CA-U73 - 6 x 1 kg
CHD-Q70SDO-CA-U75 - 4 x 2,5 kg



/ Saint Domingue

TASTE PROFILE

Floral spices, olives notes, fruity wine.

VARIETY

Forastero

This [Saint Domingue](#) Origin dark couverture chocolate has a **strong cocoa character** marked by an appealing **bitterness with a long floral and fruity lasting**.

70% min. cocoa

42% fat

Fluidity -●●●●●+

DLUO 24 months

Ice Cream Recipe Custard base

INGREDIENTS - For 10 000 g

6362 g	Whole milk 3.25%
290 g	0% Milk powder
669 g	Sugar/Saccharose
600 g	Atomized Glucose
200 g	Invert Sugar
101 g	35% Cream
40 g	Cremodan SE 30
300 g	Egg yolks
1438 g	Saint Domingue Origin Chocolate

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour in the mixed milk.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars.
- 5- Set aside some sugar for the stabilizer.
- 6- At 40°C, incorporate the cream and egg yolks.
- 7- At 45°C, incorporate the stabilizer with part of the sugar.
- 8- Pour a part of the mix over the partially melted chocolate.
- 9- Emulsify.
- 10- Add the rest of the ingredients.
- 11- Mix.
- 12- Pasteurize between 82°C and 85°C for 2-3 min.
- 13- Cool rapidly to + 4°C.
- 14- Maturation minimum 4 hours – best 12 hours.
- 15- Mix and churn between -7°C and -10°C.
- 16- Stock at - 18°C.

Ice Cream Recipe Milk Base

INGREDIENTS - For 10 000 g

6463 g	Whole milk 3.25%
326 g	0% Milk powder
773 g	Sugar/Saccharose
600 g	Atomized Glucose
200 g	Invert Sugar
170 g	35% Cream
40 g	Cremodan SE 30
1428 g	Saint Domingue Origin Chocolate

Ice Cream Recipe

INGREDIENTS - For 10 000 g

5999 g	Whole milk 3.25%
310 g	0% Milk powder
841 g	Sugar/Saccharose
600 g	Atomized Glucose
200 g	Invert Sugar
811 g	35% Cream
40 g	Cremodan SE 30
1199 g	Saint Domingue Origin Chocolate

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour in the mixed milk.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars.
- 5- Set aside some sugar for the stabilizer.
- 6- At 40°C, incorporate the cream.
- 7- At 45°C, incorporate the stabilizer with part of the sugar.
- 8- Pour a part of the mix over the partially melted chocolate.
- 9- Emulsify.
- 10- Add the rest of the ingredients.
- 11- Mix.
- 12- Pasteurize between 82°C and 85°C for 2-3 min.
- 13- Cool rapidly to + 4°C.
- 14- Maturation minimum 4 hours – best 12 hours.
- 15- Mix and churn between -7°C and -10°C.
- 16- Stock at - 18°C.

Sorbet Recipe

INGREDIENTS - For 10 000 g

6660 g	Water
200 g	0% Milk powder
400 g	Invert Sugar
100 g	Atomized Glucose
1170 g	Sugar/Saccharose
40 g	Cremodan SE 30
1430 g	Saint Domingue Origin Chocolate

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour the water in a sauce pan.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars
(*invert sugar – atomised glucose – sugar*).
- 5- Set aside some sugar for the stabilizer.
- 6- At 45°C, add the stabilizer and mix in with part of the sugar.
- 7- Pour a part of the mix over the partially melted chocolate.
- 8- Emulsify and add the rest of the mix.
- 9- Mix.
- 10- Pasteurize between 82°C and 85°C for 2-3 min.
- 11- Cool rapidly to + 4°C.
- 12- Maturation minimum 4 hours – best 12 hours.
- 13- Mix and churn between -7°C and -10°C.
- 14- Stock at - 18°C.

Origin Chocolate

Mexique

66 % Min. Cocoa

CHD-N66MEX-CA-U73 - 6 x 1 kg
CHD-N66MEX-CA-U75 - 4 x 2,5 kg



/ Mexique

TASTE PROFILE

Fragrant nuts, fruity notes, subtle gingerbread notes.

VARIETY

Forastero

After a slightly sourish initial taste, this **Mexico Origin** dark couverture chocolate with its **high cocoa content** releases **spicy and woody notes**, with a hint of liquorice.

66% min. cocoa

37,1% fat

Fluidity -●●●○○+

DLUO 24 months

Ice Cream Recipe Custard base

INGREDIENTS - For 10 000 g

6298 g	Whole milk 3.25%
95 g	35% Cream
297 g	0% Milk powder
200 g	Invert Sugar
600 g	Atomized Glucose
549 g	Sugar/Saccharose
40 g	Cremodan SE 30
300 g	Egg yolks
1621 g	Mexique Origin Chocolate

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour in the mixed milk.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars.
- 5- Set aside some sugar for the stabilizer.
- 6- At 40°C, incorporate the cream and egg yolks.
- 7- At 45°C, incorporate the stabilizer with part of the sugar.
- 8- Pour a part of the mix over the partially melted chocolate.
- 9- Emulsify.
- 10- Add the rest of the ingredients.
- 11- Mix.
- 12- Pasteurize between 82°C and 85°C for 2-3 min.
- 13- Cool rapidly to + 4°C.
- 14- Maturation minimum 4 hours – best 12 hours.
- 15- Mix and churn between -7°C and -10°C.
- 16- Stock at - 18°C.



Ice Cream Recipe Milk Base

INGREDIENTS - For 10 000 g

6382 g	Whole milk 3.25%
175 g	35% Cream
333 g	0% Milk powder
200 g	Invert Sugar
600 g	Atomized Glucose
649 g	Sugar/Saccharose
40 g	Cremodan SE 30
1621 g	Mexique Origin Chocolate

Ice Cream Recipe

INGREDIENTS - For 10 000 g

5934 g	Whole milk 3.25%
818 g	35% Cream
316 g	0% Milk powder
200 g	Invert Sugar
600 g	Atomized Glucose
741 g	Sugar/Saccharose
40 g	Cremodan SE 30
1351 g	Mexique Origin Chocolate

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour in the mixed milk.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars.
- 5- Set aside some sugar for the stabilizer.
- 6- At 40°C, incorporate the cream.
- 7- At 45°C, incorporate the stabilizer with part of the sugar.
- 8- Pour a part of the mix over the partially melted chocolate.
- 9- Emulsify.
- 10- Add the rest of the ingredients.
- 11- Mix.
- 12- Pasteurize between 82°C and 85°C for 2-3 min.
- 13- Cool rapidly to + 4°C.
- 14- Maturation minimum 4 hours – best 12 hours.
- 15- Mix and churn between -7°C and -10°C.
- 16- Stock at - 18°C.

Sorbet Recipe

INGREDIENTS - For 10 000 g

6715 g	Water
200 g	0% Milk powder
400 g	Invert Sugar
100 g	Atomized Glucose
1170 g	Sugar/Saccharose
40 g	Cremodan SE 30
1375 g	Mexique Origin Chocolate

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour the water in a sauce pan.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars
(*invert sugar – atomised glucose – sugar*).
- 5- Set aside some sugar for the stabilizer.
- 6- At 45°C, add the stabilizer and mix in with part of the sugar.
- 7- Pour a part of the mix over the partially melted chocolate.
- 8- Emulsify and add the rest of the mix.
- 9- Mix.
- 10- Pasteurize between 82°C and 85°C for 2-3 min.
- 11- Cool rapidly to + 4°C.
- 12- Maturation minimum 4 hours – best 12 hours.
- 13- Mix and churn between -7°C and -10°C.
- 14- Stock at - 18°C.

Origin Chocolate

Haïti

65 % Min. Cocoa

CHD-Q65HAI-2B-U75 - 4 x 2,5 kg



/ Haïti

TASTE PROFILE

Fine bitterness, fresh mango notes, hint of citrus fruits.

VARIETY

Criollo et Trinitario

Haïti Origin dark couverture chocolate has a persistent taste in mouth thanks to its **yellow fruit**, citrus fruits and notes of mango carried by a **fine bitterness**.



65% min. cocoa

38,7% fat

Fluidity -◆◆◆◆◆+

DLUO 24 months

Ice Cream Recipe Custard base

INGREDIENTS - For 10 000 g

6341 g	Whole milk 3.25%
101 g	35% Cream
292 g	0% Milk powder
200 g	Invert Sugar
600 g	Atomized Glucose
548 g	Sugar/Saccharose
40 g	Cremodan SE 30
300 g	Egg yolks
1578 g	Haïti Origin Chocolate

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour in the mixed milk.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars.
- 5- Set aside some sugar for the stabilizer.
- 6- At 40°C, incorporate the cream and egg yolks.
- 7- At 45°C, incorporate the stabilizer with part of the sugar.
- 8- Pour a part of the mix over the partially melted chocolate.
- 9- Emulsify.
- 10- Add the rest of the ingredients.
- 11- Mix.
- 12- Pasteurize between 82°C and 85°C for 2-3 min.
- 13- Cool rapidly to + 4°C.
- 14- Maturation minimum 4 hours – best 12 hours.
- 15- Mix and churn between -7°C and -10°C.
- 16- Stock at - 18°C.

Ice Cream Recipe Milk Base

INGREDIENTS - For 10 000 g

6377 g	Whole milk 3.25%
197 g	35% Cream
326 g	0% Milk powder
199 g	Invert Sugar
645 g	Atomized Glucose
645 g	Sugar/Saccharose
40 g	Cremodan SE 30
1571 g	Haiti Origin Chocolate

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour in the mixed milk.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars.
- 5- Set aside some sugar for the stabilizer.
- 6- At 40°C, incorporate the cream.
- 7- At 45°C, incorporate the stabilizer with part of the sugar.
- 8- Pour a part of the mix over the partially melted chocolate.

Ice Cream Recipe

INGREDIENTS - For 10 000 g

5979 g	Whole milk 3.25%
815 g	35% Cream
311 g	0% Milk powder
200 g	Invert Sugar
600 g	Atomized Glucose
740 g	Sugar/Saccharose
40 g	Cremodan SE 30
1315	Haiti Origin Chocolate

- 9- Emulsify.
- 10- Add the rest of the ingredients.
- 11- Mix.
- 12- Pasteurize between 82°C and 85°C for 2-3 min.
- 13- Cool rapidly to + 4°C.
- 14- Maturation minimum 4 hours – best 12 hours.
- 15- Mix and churn between -7°C and -10°C.
- 16- Stock at - 18°C.

Sorbet Recipe

INGREDIENTS - For 10 000 g

6695 g	Water
200 g	0% Milk powder
400 g	Invert Sugar
100 g	Atomized Glucose
1085 g	Sugar/Saccharose
40 g	Cremodan SE 30
1480 g	Haiti Origin Chocolate

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour the water in a sauce pan.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars
(*invert sugar – atomised glucose – sugar*).
- 5- Set aside some sugar for the stabilizer.
- 6- At 45°C, add the stabilizer and mix in with part of the sugar.
- 7- Pour a part of the mix over the partially melted chocolate.
- 8- Emulsify and add the rest of the mix.
- 9- Mix.
- 10- Pasteurize between 82°C and 85°C for 2-3 min.
- 11- Cool rapidly to + 4°C.
- 12- Maturation minimum 4 hours – best 12 hours.
- 13- Mix and churn between -7°C and -10°C.
- 14- Stock at - 18°C.

Soft Ice Cream Recipe

INGREDIENTS - For 10 000 g

6898	Whole milk 3.25%
173	35% Cream
234	0% Milk powder
200	Invert Sugar
600	Atomized Glucose
540	Sugar/Saccharose
40	Cremodan SE 30
1315	Haiti Origin Chocolate

ORDER OF INCORPORATION

- 1- Same order of incorporation as Ice Cream Recipe (#1 to 14)
- 2- Skip steps #15 & #16.

Origin Chocolate

Ghana

40 % Min. Cocoa

CHM-P40GHA-CA-U73 - 6 x 1 kg
CHM-P40GHA-CA-U75 - 4 x 2,5 kg



/ Ghana

TASTE PROFILE

Sweet chestnut, hint of red fruits, caramel notes.

VARIETY

Forastero

This [Ghana Origin](#) milk couverture chocolate reveals great **red fruit and chestnut savours** enveloped in powerful **cocoa and biscuits** notes.

40% min. cocoa	20,8% min. milk	39,1% fat	Fluidity -◆◆◆◆◆+	DLUO 18 months
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Ice Cream Recipe Custard base

INGREDIENTS - For 10 000 g

6602 g	Whole milk 3.25%
267 g	0% Milk powder
606 g	Sugar/Saccharose
600 g	Atomized Glucose
200 g	Invert Sugar
107 g	35% Cream
40 g	Cremodan SE 30
300 g	Egg yolks
1278 g	Ghana Origin Chocolate

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour in the mixed milk.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars.
- 5- Set aside some sugar for the stabilizer.
- 6- At 40°C, incorporate the cream and egg yolks.
- 7- At 45°C, incorporate the stabilizer with part of the sugar.
- 8- Pour a part of the mix over the partially melted chocolate.
- 9- Emulsify.
- 10- Add the rest of the ingredients.
- 11- Mix.
- 12- Pasteurize between 82°C and 85°C for 2-3 min.
- 13- Cool rapidly to + 4°C.
- 14- Maturation minimum 4 hours – best 12 hours.
- 15- Mix and churn between -7°C and -10°C.
- 16- Stock at - 18°C.

Ice Cream Recipe Milk Base

INGREDIENTS - For 10 000 g

6512 g	Whole milk 3.25%
320 g	0% Milk powder
307 g	Sugar/Saccharose
600 g	Atomized Glucose
200 g	Invert Sugar
187 g	35% Cream
40 g	Cremodan SE 30
1530 g	Ghana Origin Chocolate

Ice Cream Recipe

INGREDIENTS - For 10 000 g

6190 g	Whole milk 3.25%
294 g	0% Milk powder
606 g	Sugar/Saccharose
200 g	Atomized Glucose
600 g	Invert Sugar
792 g	35% Cream
40 g	Cremodan SE 30
1278 g	Ghana Origin Chocolate

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour in the mixed milk.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars.
- 5- Set aside some sugar for the stabilizer.
- 6- At 40°C, incorporate the cream.
- 7- At 45°C, incorporate the stabilizer with part of the sugar.
- 8- Pour a part of the mix over the partially melted chocolate.
- 9- Emulsify.
- 10- Add the rest of the ingredients.
- 11- Mix.
- 12- Pasteurize between 82°C and 85°C for 2-3 min.
- 13- Cool rapidly to + 4°C.
- 14- Maturation minimum 4 hours – best 12 hours.
- 15- Mix and churn between -7°C and -10°C.
- 16- Stock at - 18°C.

Sorbet Recipe

INGREDIENTS - For 10 000 g

6310 g	Water
200 g	0% Milk powder
400 g	Invert Sugar
100 g	Atomized Glucose
750 g	Sugar/Saccharose
40 g	Cremodan SE 30
2200 g	Ghana Origin Chocolate

ORDER OF INCORPORATION

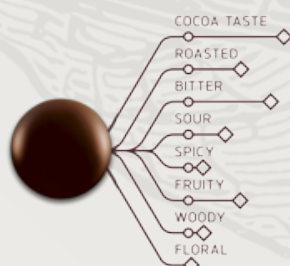
- 1- Weigh all ingredients.
- 2- Pour the water in a sauce pan.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars
(*invert sugar – atomised glucose – sugar*).
- 5- Set aside some sugar for the stabilizer.
- 6- At 45°C, add the stabilizer and mix in with part of the sugar.
- 7- Pour a part of the mix over the partially melted chocolate.
- 8- Emulsify and add the rest of the mix.
- 9- Mix.
- 10- Pasteurize between 82°C and 85°C for 2-3 min.
- 11- Cool rapidly to + 4°C.
- 12- Maturation minimum 4 hours – best 12 hours.
- 13- Mix and churn between -7°C and -10°C.
- 14- Stock at - 18°C.

Purété Chocolate

Ocoa™

70 % Min. Cocoa

CHD-N700COA-CA-U73 - 6 x 1 kg
CHD-N700COA-CA-U77 - 4 x 5 kg
CHD-N700COA-804 - 1 x 20 kg



/ Ocoa™

TASTE PROFILE

A distinctive chocolate couverture with good cocoa taste and a hint of acidity.

PURETÉ

Exceptional flavours, intensity and purity released by each bean: This is Q-Fermentation.

70% min. cocoa

38,7% min. milk

Fluidity -♦♦♦♦♦+

DLUO 24 months

Ice Cream Recipe Custard base

INGREDIENTS - For 10 000 g

6285 g Whole milk 3.25%
92 g 35% Cream
298 g 0% Milk powder
200 g Invert Sugar
600 g Atomized Glucose
635 g Sugar/Saccharose
40 g Cremodan SE 30
300 g Egg yolks
1550 g **Ocoa™ Purété Chocolate**

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour in the mixed milk.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars.
- 5- Set aside some sugar for the stabilizer.
- 6- At 40°C, incorporate the cream and egg yolks.
- 7- At 45°C, incorporate the stabilizer with part of the sugar.
- 8- Pour a part of the mix over the partially melted chocolate.
- 9- Emulsify.
- 10- Add the rest of the ingredients.
- 11- Mix.
- 12- Pasteurize between 82°C and 85°C for 2-3 min.
- 13- Cool rapidly to + 4°C.
- 14- Maturation minimum 4 hours – best 12 hours.
- 15- Mix and churn between -7°C and -10°C.
- 16- Stock at - 18°C.



Ice Cream Recipe Milk Base

INGREDIENTS - For 10 000 g

6380 g	Whole milk 3.25%
60 g	35% Cream
344 g	0% Milk powder
200 g	Invert Sugar
600 g	Atomized Glucose
697 g	Sugar/Saccharose
40 g	Cremodan SE 30
1679 g	Ocoa™ Pureté Chocolate

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour in the mixed milk.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars.
- 5- Set aside some sugar for the stabilizer.
- 6- At 40°C, incorporate the cream.
- 7- At 45°C, incorporate the stabilizer with part of the sugar.
- 8- Pour a part of the mix over the partially melted chocolate.

Ice Cream Recipe

INGREDIENTS - For 10 000 g

5918 g	Whole milk 3.25%
840 g	35% Cream
317 g	0% Milk powder
200 g	Invert Sugar
600 g	Atomized Glucose
794 g	Sugar/Saccharose
40 g	Cremodan SE 30
1291 g	Ocoa™ Pureté Chocolate

- 9- Emulsify.
- 10- Add the rest of the ingredients.
- 11- Mix.
- 12- Pasteurize between 82°C and 85°C for 2-3 min.
- 13- Cool rapidly to + 4°C.
- 14- Maturation minimum 4 hours – best 12 hours.
- 15- Mix and churn between -7°C and -10°C.
- 16- Stock at - 18°C.

Sorbet Recipe

INGREDIENTS - For 10 000 g

6785 g	Water
200 g	0% Milk powder
400 g	Invert Sugar
100 g	Atomized Glucose
1225 g	Sugar/Saccharose
40 g	Cremodan SE 30
1250 g	Ocoa™ Pureté Chocolate

ORDER OF INCORPORATION

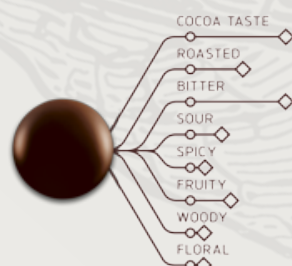
- 1- Weigh all ingredients.
- 2- Pour the water in a sauce pan.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars
(*invert sugar – atomised glucose – sugar*).
- 5- Set aside some sugar for the stabilizer.
- 6- At 45°C, add the stabilizer and mix in with part of the sugar.
- 7- Pour a part of the mix over the partially melted chocolate.
- 8- Emulsify and add the rest of the mix.
- 9- Mix.
- 10- Pasteurize between 82°C and 85°C for 2-3 min.
- 11- Cool rapidly to + 4°C.
- 12- Maturation minimum 4 hours – best 12 hours.
- 13- Mix and churn between -7°C and -10°C.
- 14- Stock at - 18°C.

Pureté Chocolate

Inaya™

65 % Min. Cocoa

CHD-S65INAY-CA-U73 - 6 x 1 kg
CHD-S65INAY-CA-U77 - 4 x 5 kg
CHD-S65INAY-804 - 1 x 20 kg



/ Inaya™

TASTE PROFILE

An intense cocoa taste with a good balance between bitterness and acidic notes.

PURETÉ

Exceptional flavours, intensity and purity released by each bean: This is Q-Fermentation.

65% min. cocoa

31,5% min. milk

39,1% fat

Fluidity -◆◆◇◇◇+

DLUO 24 months

Ice Cream Recipe Custard base

INGREDIENTS - For 10 000 g

6135 g	Whole milk 3.25%
75 g	35% Cream
312 g	0% Milk powder
200 g	Invert Sugar
600 g	Atomized Glucose
564 g	Sugar/Saccharose
40 g	Cremodan SE 30
300 g	Egg yolks
1904 g	Inaya™ Pureté Chocolate

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour in the mixed milk.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars.
- 5- Set aside some sugar for the stabilizer.
- 6- At 40°C, incorporate the cream and egg yolks.
- 7- At 45°C, incorporate the stabilizer with part of the sugar.
- 8- Pour a part of the mix over the partially melted chocolate.
- 9- Emulsify.
- 10- Add the rest of the ingredients.
- 11- Mix.
- 12- Pasteurize between 82°C and 85°C for 2-3 min.
- 13- Cool rapidly to + 4°C.
- 14- Maturation minimum 4 hours – best 12 hours.
- 15- Mix and churn between -7°C and -10°C.
- 16- Stock at - 18°C.



Ice Cream Recipe Milk Base

INGREDIENTS - For 10 000 g

6146 g	Whole milk 3.25%
226 g	35% Cream
350 g	0% Milk powder
200 g	Invert Sugar
600 g	Atomized Glucose
534 g	Sugar/Saccharose
40 g	Cremodan SE 30
1904 g	Inaya™ Pureté Chocolate

Ice Cream Recipe

INGREDIENTS - For 10 000 g

5762 g	Whole milk 3.25%
837 g	35% Cream
329 g	0% Milk powder
200 g	Invert Sugar
600 g	Atomized Glucose
645 g	Sugar/Saccharose
40 g	Cremodan SE 30
1587 g	Inaya™ Pureté Chocolate

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour in the mixed milk.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars.
- 5- Set aside some sugar for the stabilizer.
- 6- At 40°C, incorporate the cream.
- 7- At 45°C, incorporate the stabilizer with part of the sugar.
- 8- Pour a part of the mix over the partially melted chocolate.
- 9- Emulsify.
- 10- Add the rest of the ingredients.
- 11- Mix.
- 12- Pasteurize between 82°C and 85°C for 2-3 min.
- 13- Cool rapidly to + 4°C.
- 14- Maturation minimum 4 hours – best 12 hours.
- 15- Mix and churn between -7°C and -10°C.
- 16- Stock at - 18°C.

Sorbet Recipe

INGREDIENTS - For 10 000 g

6810 g	Water
300 g	0% Milk powder
400 g	Invert Sugar
100 g	Atomized Glucose
1160 g	Sugar/Saccharose
40 g	Cremodan SE 30
1190 g	Inaya™ Pureté Chocolate

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour the water in a sauce pan.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars
(*invert sugar – atomised glucose – sugar*).
- 5- Set aside some sugar for the stabilizer.
- 6- At 45°C, add the stabilizer and mix in with part of the sugar.
- 7- Pour a part of the mix over the partially melted chocolate.
- 8- Emulsify and add the rest of the mix.
- 9- Mix.
- 10- Pasteurize between 82°C and 85°C for 2-3 min.
- 11- Cool rapidly to + 4°C.
- 12- Maturation minimum 4 hours – best 12 hours.
- 13- Mix and churn between -7°C and -10°C.
- 14- Stock at - 18°C.

Soft Ice Cream Recipe

INGREDIENTS - For 10 000 g

6627 g	Whole milk 3.25%
138 g	35% Cream
263 g	0% Milk powder
200 g	Invert Sugar
600 g	Atomized Glucose
545 g	Sugar/Saccharose
40 g	Cremodan SE 30
1587 g	Inaya™ Pureté Chocolate

ORDER OF INCORPORATION

- 1- Same order of incorporation as Ice Cream Recipe (#1 to 14)
- 2- Skip steps #15 & #16.

Puret  Chocolate

Alunga™

41 % Min. Cocoa

CHM-Q41ALUN-CA-U73 - 6 x 1 kg
CHM-Q41ALUN-CA-U77 - 4 x 5 kg
CHM-Q41ALUN-804 - 1 x 20 kg



/ Alunga™

TASTE PROFILE

A slightly sweet milk chocolate couverture with a dominant taste of cocoa and milk.

PURET 

Exceptional flavours, intensity and purity released by each bean: This is Q-Fermentation.

41% min. cocoa

24% min. milk

35,2% fat

Fluidity -◆◆◆◆◆+

DLUO 18 months

Ice Cream Recipe Custard base

INGREDIENTS - For 10 000 g

6255 g	Whole milk 3.25%
300 g	0% Milk powder
501 g	Sugar/Saccharose
600 g	Atomized Glucose
200 g	Invert Sugar
90 g	35% Cream
40 g	Cremodan SE 30
300 g	Egg yolks
1714 g	Alunga™ Puret� Chocolate

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour in the mixed milk.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars.
- 5- Set aside some sugar for the stabilizer.
- 6- At 40°C, incorporate the cream and egg yolks.
- 7- At 45°C, incorporate the stabilizer with part of the sugar.
- 8- Pour a part of the mix over the partially melted chocolate.
- 9- Emulsify.
- 10- Add the rest of the ingredients.
- 11- Mix.
- 12- Pasteurize between 82°C and 85°C for 2-3 min.
- 13- Cool rapidly to + 4°C.
- 14- Maturation minimum 4 hours – best 12 hours.
- 15- Mix and churn between -7°C and -10°C.
- 16- Stock at - 18°C.



Ice Cream Recipe Milk Base

INGREDIENTS - For 10 000 g

6525 g	Whole milk 3.25%
187 g	35% Cream
319 g	0% Milk powder
200 g	Invert Sugar
600 g	Atomized Glucose
701 g	Sugar/Saccharose
40 g	Cremodan SE 30
1428 g	Alunga™ Pureté Chocolate

Ice Cream Recipe

INGREDIENTS - For 10 000 g

6010 g	Whole milk 3.25%
309 g	0% Milk powder
601 g	Sugar/Saccharose
600 g	Atomized Glucose
200 g	Invert Sugar
812 g	35% Cream
40 g	Cremodan SE 30
1478 g	Alunga™ Pureté Chocolate

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour in the mixed milk.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars.
- 5- Set aside some sugar for the stabilizer.
- 6- At 40°C, incorporate the cream.
- 7- At 45°C, incorporate the stabilizer with part of the sugar.
- 8- Pour a part of the mix over the partially melted chocolate.
- 9- Emulsify.
- 10- Add the rest of the ingredients.
- 11- Mix.
- 12- Pasteurize between 82°C and 85°C for 2-3 min.
- 13- Cool rapidly to + 4°C.
- 14- Maturation minimum 4 hours – best 12 hours.
- 15- Mix and churn between -7°C and -10°C.
- 16- Stock at - 18°C.

Sorbet Recipe

INGREDIENTS - For 10 000 g

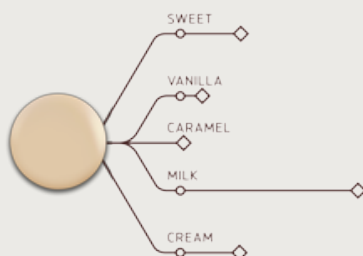
6595 g	Water
200 g	0% Milk powder
400 g	Invert Sugar
100 g	Atomized Glucose
1030 g	Sugar/Saccharose
40 g	Cremodan SE 30
1635 g	Alunga™ Pureté Chocolate

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour the water in a sauce pan.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars
(*invert sugar – atomised glucose – sugar*).
- 5- Set aside some sugar for the stabilizer.
- 6- At 45°C, add the stabilizer and mix in with part of the sugar.
- 7- Pour a part of the mix over the partially melted chocolate.
- 8- Emulsify and add the rest of the mix.
- 9- Mix.
- 10- Pasteurize between 82°C and 85°C for 2-3 min.
- 11- Cool rapidly to + 4°C.
- 12- Maturation minimum 4 hours – best 12 hours.
- 13- Mix and churn between -7°C and -10°C.
- 14- Stock at - 18°C.

Zéphyr™

CHW-N34ZEPH-CA-U73 - 6 x 1 kg
CHW-N34ZEPH-CA-U77 - 4 x 5 kg
CHW-N34ZEPH-804 - 1 x 20 kg



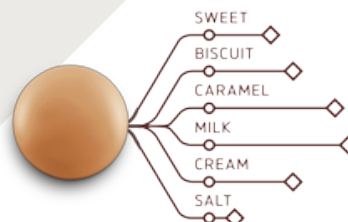
TASTE PROFILE

This subtly sweet white chocolate has a smooth texture and a strong flavor of whole milk.

34% min. cocoa | 25,8% min. milk | Fluidity -●●●●●+

Zéphyr™ Caramel

CHK-N35ZECA-2B-U75 - 4 x 2,5 kg



TASTE PROFILE

A white chocolate with a captivating caramel flavour and a hint of salt.

35% min. cocoa | 30% min. milk | Fluidity -●●●●●+

Ice Cream Recipe

INGREDIENTS - For 10 000 g

6512 g Whole milk 3.25%
320 g 0% Milk powder
607 g Sugar/Saccharose
600 g Atomized Glucose
200 g Invert Sugar
187 g 35% Cream
40 g Cremodan SE 30
1534 g Zéphyr™ White Chocolate OR Zéphyr™ Caramel

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour in the mixed milk.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars.
- 5- Set aside some sugar for the stabilizer.
- 6- At 40°C, incorporate the cream.
- 7- At 45°C, incorporate the stabilizer with part of the sugar.
- 8- Pour a part of the mix over the partially melted chocolate.
- 9- Emulsify.
- 10- Add the rest of the ingredients.
- 11- Mix.
- 12- Pasteurize between 82°C and 85°C for 2-3 min.
- 13- Cool rapidly to + 4°C.
- 14- Maturation minimum 4 hours – best 12 hours.
- 15- Mix and churn between -7°C and -10°C.
- 16- Stock at - 18°C.

Sorbet Recipe

INGREDIENTS - For 10 000 g

6690 g Water
200 g 0% Milk powder
400 g Invert Sugar
100 g Atomized Glucose
640 g Sugar/Saccharose
40 g Cremodan SE 30
1930 g Zéphyr™ White Chocolate OR Zéphyr™ Caramel

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour the water in a sauce pan.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars
(invert sugar – atomised glucose – sugar).
- 5- Set aside some sugar for the stabilizer.
- 6- At 45°C, add the stabilizer and mix in with part of the sugar.
- 7- Pour a part of the mix over the partially melted chocolate.
- 8- Emulsify and add the rest of the mix.
- 9- Mix.
- 10- Pasteurize between 82°C and 85°C for 2-3 min.
- 11- Cool rapidly to + 4°C.
- 12- Maturation minimum 4 hours – best 12 hours.
- 13- Mix and churn between -7°C and -10°C.
- 14- Stock at - 18°C.

Almond / Hazelnut Praliné

M-8H320-N-T48 - 6 x 1 kg
M-8H320-N-604 - 4 x 5 kg



/ Almond Hazelnut Praliné

TASTE PROFILE

This gourmet praliné, made from a mix of hazelnuts and almonds, offers a smooth texture and a refined taste of nuts freshly roasted. Perfect for pastries such as Paris-Brest.

25% almond | 25% hazelnut | 50% Sugar | DLUO 12 months

Hazelnut Praliné

M-8G310-N-604 - 4 x 5 kg



/ Hazelnut Praliné

TASTE PROFILE

This delicious praliné, made from hazelnuts roasted to perfection releases tasty caramel notes.

50% hazelnut | 50% Sugar | DLUO 12 months

Almond / Hazelnut Praliné Sorbet Recipe

INGREDIENTS - For 10 000 g

6830 g Water
200 g 0% Milk powder
20 g Invert Sugar
900 g Atomized Glucose
1000 g Sugar/Saccharose
50 g Cremodan SE 30
1000 g Almond / Hazelnut Praliné

Hazelnut Praliné Sorbet Recipe

INGREDIENTS - For 10 000 g

6734 g Water
213 g 0% Milk powder
21 g Invert Sugar
745 g Atomized Glucose
638 g Sugar/Saccharose
53 g Cremodan SE 30
1596 g Hazelnut Praliné

ORDER OF INCORPORATION

- 1- Weigh all ingredients.
- 2- Pour the water in a sauce pan.
- 3- At 25°C, add the 0% milk powder.
- 4- At 30°C, add all the sugars (invert sugar - atomised glucose - sugar).
- 5- Set aside some sugar for the stabilizer.
- 6- At 45°C, add the stabilizer and mix in with part of the sugar.
- 7- Pour a part of the mix over the praliné.
- 8- Emulsify and add the rest of the mix.
- 9- Mix.
- 10- Pasteurize between 82°C and 85°C for 2-3 min.
- 11- Cool rapidly to + 4°C.
- 12- Maturation minimum 4 hours - best 12 hours.
- 13- Mix and churn between -7°C and -10°C.
- 14- Stock at - 18°C.



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