



MEZZO® 38%

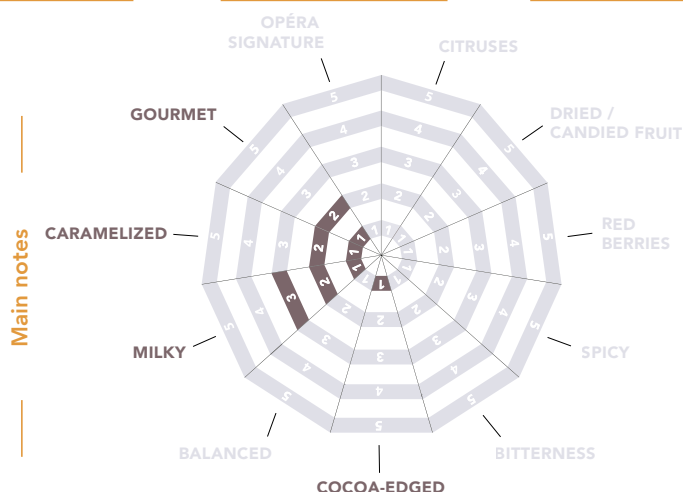
MILK CHOCOLATE COUVERTURE

BLEND OF PREMIUM BEANS

AROMATIC PROFILE

Sugar			Intensity			Persistence		
Low	Medium	High	Low	Medium	High	Low	Medium	High

Initial flavour	Middle	Finish
Round and sweet notes.	Freshness of the milk taste.	Mild and slightly sweet.



Shelf life

- Orange
- Pear
- Spices
- Coffee
- Cardamom
- Ginger
- Plums

TECHNICAL INFO

Composition

Cocoa*

38% min

Cocoa butter*

32% min

* Rounded numbers

Ingredients Sugar, Cocoa butter, skimmed milk powder, Cocoa mass, Whey powder (milk), Milkfat, Whole milk powder.
Emulsifier GMO- free: soya lecithin, Natural vanilla flavouring.

Best before

18 months after production date

Packaging

- Bags of drops 5 kg
- Bags of drops 1,5 Kg
- Samples 100 gr



Storage

12°C / 20°C away from direct light

Allergens

Milk, lactose, soya, soya oil, fructose.
Suitable for vegetarians.

THE CLASSICS range

Chocolate made from blends of single origin cocoa mass.



ORIGIN

Region: **AFRICA**

Main cocoa bean profile: **FORASTERO**

Olivier and Nicolas de Loisy have selected the best African beans to create an exceptional Milk Couverture chocolate. Those Forastero beans combine density and slight bitterness, providing an harmonious blend with milk and sugar.

MEZZO® 38% is the result of a genuine creative work : like perfumers, Olivier and Nicolas de Loisy combine different aromas to obtain a subtly sweetened milk couverture chocolate highlighting the flavours of milk and cocoa. They have created a well balanced milk couverture chocolate, suitable for most uses.

BEST FOR



Coating



Moulding

TEMPERATURE CURVES

The following temperatures are suggestions and should be adapted to suit your equipment.

Melt at	42/45°C
Cool to	27/28°C
Work at	28/30°C

BONBON GANACHE MEZZO® 38%



Cream 35% fat	380 g	25 %
Glucose DE60	30 g	2 %
Sorbitol powder	65 g	4 %
Dairy butter 82% fat	50 g	3 %
MEZZO® 38%	975 g	65 %
Total	1500 g	100 %

- Heat the cream with sugars to 65°C.
- Add the butter.
- Pour onto the chopped couverture chocolate.
- Make an emulsion.
- Check the temperature.
- Pour into a frame.
- Leave to crystallise for 48h.
- Cut up and coat.

For one 33/33 cm frame, 1 cm thick.

WHAT SETS MEZZO® 38% APART?

- A slightly cocoa-edged and milky aromatic palette
- Easy to use

CHOCOLATERIE DE L'OPÉRA®

Tel : +33 4 90 87 00 10 | info@chocolateriedelopera.com | www.chocolateriedelopera.com

