



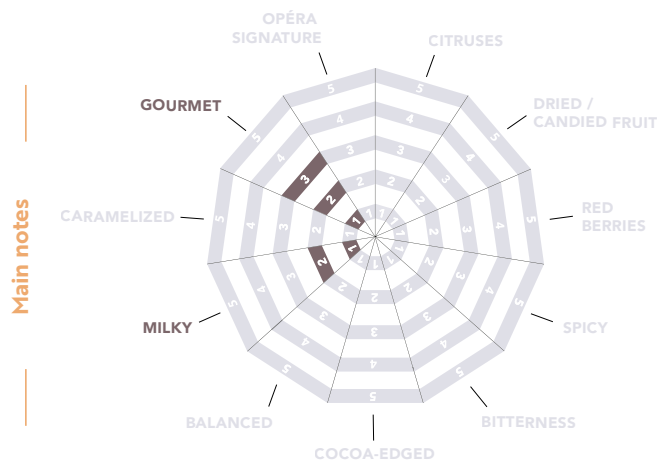
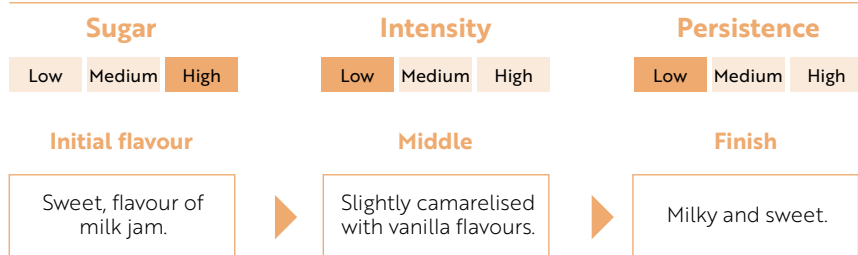
THE CLASSICS range

Chocolate made from blends of single origin cocoa mass.

CONCERTO™ 32%

WHITE CHOCOLATE

AROMATIC PROFILE



Possible pairings

- Rum
- Lemon
- Red berries (strawberry, raspberry)
- Mint



This creation from Olivier de Loisy™ stands out from other white chocolates on the market thanks to its subtle aromas of milk jam and vanilla.

CONCERTO™ 32% is an extraordinary working tool for making superb artistic pieces made from white chocolate.

TECHNICAL INFO

Composition

Cocoa butter*

32%

* Average values.

Ingredients Sugar, cocoa butter, skimmed milk powder, milkfat. Emulsifier: GMO- free soya lecithin, natural vanilla flavoring.

Shelf life

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, vanilline. Suitable for vegetarians.

BEST FOR



Coating



Ganache



Bars

Also suitable for making mousses.

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	28/29°C

CONCERTO® 32% GANACHE



Cream 35% fat	235 g	16 %
Unsweetened condensed milk	210 g	14 %
Sorbitol powder	75 g	5 %
CONCERTO™ 32%	980 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 CONCERTO™ 32% APART?

- A moderate sensation of sugar.
- The aromas of milk and vanilla are perfectly balanced.
- A versatile ingredient.

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