



THE CLASSICS

range

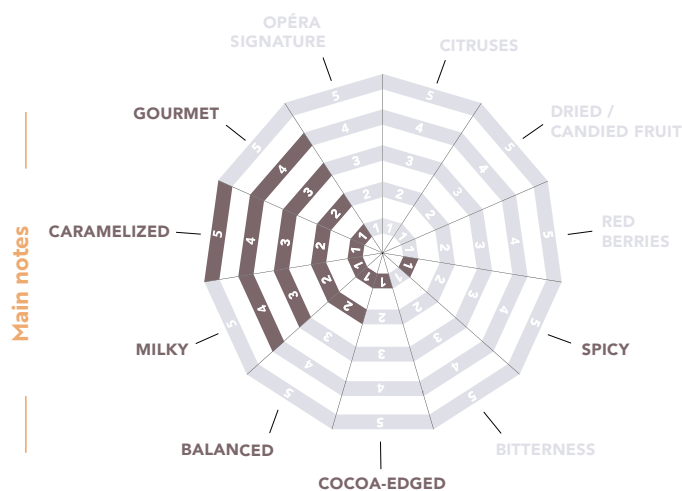
Chocolate made from blends of single origin cocoa mass.

DIVO™ 40%

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		
Very round with notes of pastry and vanilla.			Gourmet notes with a slight milky acidity.			A more cocoa-edged touch appears.		



- Possible pairings**
- Exotic fruits
 - Coconut
 - Hazelnut
 - Orange
 - Caramel
 - Lemon



ORIGIN

BLEND

Main cocoa bean profile: FORASTERO

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

DIVO™ 40% 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.

TECHNICAL INFO

Composition



* Average values.

Ingredients Sugar, Cocoa butter, Whole milk powder, Cocoa mass, Skimmed milk powder.
Emulsifier: GMO- free soya lecithin, Natural vanilla flavouring.

Shelf life

18 months after production date

Packaging

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



Storage

16°C / 18°C away from direct light

Allergens

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

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	29/30°C

BASIC RECIPE



DIVO® 40% ganache bonbon

35% fat cream	440 g	29 %
Invert sugar	35 g	2 %
Crystal sorbitol	70 g	5 %
82% fat butter	15 g	1%
DIVO™ 40%	940 g	63 %
Total	1500 g	100 %

- Heat cream and sugars to 65°C.
- Add butter.
- Pour over chopped dark chocolate couverture.
- Emulsify.
- Check the pouring temperature.
- Pour onto a stencil mould.
- Leave to crystallise for 48 hours, cut and coat.

For a 33/33 x 1cm mould.

WHAT SETS DIVO™ 40% APART?

- An indulgent chocolate that isn't too sweet
- Goes with all kinds of flavours.

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