

# To the quality

For every chocolate couverture you choose, you can rely on the Callebaut quality guarantee. It's our personal contribution to the talent of professionals – your unique guarantee for superior quality that goes back to the source of our chocolate: the cocoa bean. And of course, it goes further.

MADE WITH



THE FINEST COCOA BEANS



NATURAL BOURBON VANILLA



100%  
PURE COCOA BUTTER

# CALLEBAUT

FINEST BELGIAN

# CHOCOLATE

## A guide to the perfect milk chocolate couverture

Dear Colleague,

“What is the best milk chocolate couverture?” “What are its possibilities?” or “How does it taste when processed in desserts or confectionery?”

These are the questions I get asked a lot at trade fairs and exhibitions. In the Callebaut range of milk chocolate couvertures, you have great variety in colour, taste, cocoa content, liquidity etc. Of course, not every milk chocolate couverture is perfect for every application. But there are some simple guidelines for selecting the perfect ones for your creations. The first rule is to trust your own taste, since selecting the appropriate chocolate is above all a question of taste. You'll find other guidelines in this folder.

You will get lots of inspiration and fulfilment from working with the Callebaut couvertures... and lots of compliments from your customers. After all, isn't that the biggest reward?



Philippe Vancayseele  
Callebaut Technical Advisor



From cocoa bean to chocolate: Callebaut Finest Belgian Chocolates are 100% produced in Belgium.

Name	Ref.	Description	Min. % cocoa solids	% milk solids	Viscosity	Packaging	Order code
Select	823NV	Balanced milk, cocoa and caramel taste	33.6	21.8	◆◆◆	Block – 5 kg Callets™ – 2.5 kg bag Callets™ – 10 kg bag	823NV-120 823NV-553 823NV-554
	C823NV		31.7	22.5	◆◆	Callets™ – 2.5 kg bag Callets™ – 10 kg bag	C823NV-553 C823NV-554
Refined	3826NV	Creamy, with a touch of caramel	33.4	21.6	◆◆◆◆	Block – 5 kg	3826NV-120
	826NV		31.7	22.2	◆◆◆	Block – 5 kg Callets™ – 10 kg bag	826NV-120 826NV-554
	826N-NV		30.9	21.1	◆◆◆	Block – 5 kg Callets™ – 10 kg bag	826N-NV-120 826N-NV-554
Excellent	845NV	Pronounced full milky taste	32.7	28.8	◆◆◆	Block – 5 kg Callets™ – 10 kg bag	845NV-120 845NV-554
Smooth	2665NV	Light colour. Creamy with a caramel taste	32.0	26.1	◆◆◆◆	Block – 5 kg Callets™ – 2.5 kg bag	2665NV-120 2665NV-553
	665NV		30.7	26.6	◆◆◆	Block – 5 kg Callets™ – 10 kg bag	665NV-120 665NV-554
Silky	667NV	Very light colour. Caramel taste	30.1	16.3	◆◆◆	Block – 5 kg Callets™ – 10 kg bag	667NV-120 667NV-554
	C667NV		28.0	16.7	◆◆	Callets™ – 10 kg bag	C667NV-554
	2865NV		35.6	20.1	◆◆◆◆	Block – 5 kg	2865NV-120
Mild	668NV	Light colour. Creamy with a cocoa taste	33.3	14.6	◆◆◆	Block – 5 kg Callets™ – 10 kg bag	668NV-120 668NV-554
	F668NV		28.7	15.7	◆◆	Callets™ – 10 kg bag	F668NV-554

For more information on the Origine milk couvertures go to [www.callebaut.com](http://www.callebaut.com)



**CALLEBAUT**  
INSPIRED BY YOUR CRAFTSMANSHIP

Discover a great source of inspiration: [www.callebaut.com](http://www.callebaut.com)

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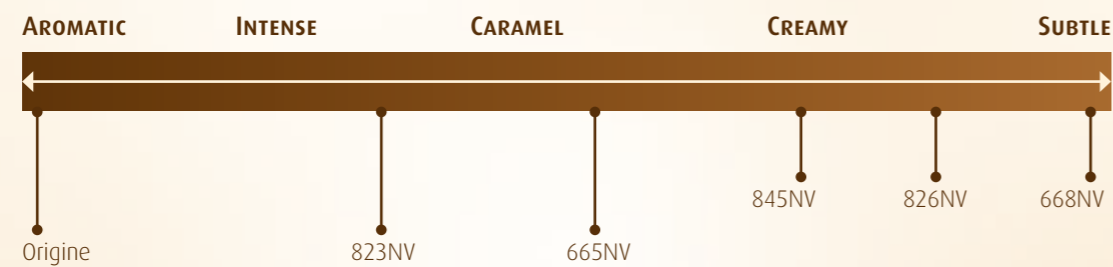




# To the taste

Milk chocolate couvertures bring taste to your preparations. Callebaut offers a wide choice in tastes, from intense in cocoa to very creamy. To give you an easy overview, we have sorted them here below.

## Some hints for picking the right taste



**Origine** offers the perfect couvertures for professionals who want a distinguishing taste or colour in confectionery or desserts. Java for instance has a very light colour but an intense taste and pronounced caramel flavours with fresh, fruity acids. Arriba has a well-rounded taste with plenty of creaminess and milk, and hints of herbs and spices.

**823NV** is an all-round couverture: ideal in various applications, great in a milk chocolate ganache. It has a darker colour, an intense cocoa taste with typical caramel flavours and creaminess. Its balance in taste, colour and texture is well perceived by a very broad audience.

**845NV** is a full-bodied creamy milk chocolate, and just great as a pure "eating chocolate". It tastes excellent in combination with sour flavours too.

Many consumers judge a milk chocolate by its lighter colour. That's why these milk chocolate couvertures with a lighter colour are ideal for hollow figures, pralines and tablets:

**826NV** is a very light, creamy milk chocolate with subtle hints of caramel. Ideal too in combination with ingredients that have a subtle, light taste.

**665NV** has a very light colour and pronounced caramel flavours. It's ideal too when combined in desserts with less sweet ingredients.

**668NV** forms the soft milk chocolate with a subtle taste and a light colour. It is ideal in combination with creamy (chocolate mousse) or less sweet ingredients.

# To the texture

Chocolate also brings texture to your creations. The components in milk chocolate that create the texture are the cocoa butter and the milk fats. The more of these, the harder or more rigid the chocolate texture. The less cocoa butter and milk fat, the softer the chocolate. Callebaut indicates this by the number of ♦ symbols (also called viscosity).



## Some hints for picking the right viscosity

	Glazing	Flavouring	Ice cream	Enrobing	Moulding hollow figures	Moulding pralines	Filling	Decorating
♦	✓	✓	✓				✓	✓
♦♦	✓	✓	✓		✓	✓	✓	✓
♦♦♦	✓	✓	✓	✓	✓	✓	✓	✓
♦♦♦♦				✓		✓		✓
♦♦♦♦♦				✓				

**For a more solid texture in desserts, or a hard crack in confectionery**

The more ♦♦♦♦♦, the more liquid the chocolate when it is melted, but the more solid/crunchier the texture of your preparations when the chocolate sets. Chocolate types with ♦♦♦ to ♦♦♦♦♦ are ideal for:

- the chocolate shell for confectionery: moulding, enrobing etc.
- mousses and desserts that need a stiffer texture
- fine decorations

**For a softer texture in desserts, a softer chocolate filling in confectionery**

The fewer ♦, the softer the texture of your preparations. Chocolate types with ♦ to ♦♦♦ are ideal for:

- preparing ganaches and fillings: they remain softer and creamier and don't become too hard
- enrobing or moulding very big items
- biscuit applications

## Some background on the taste of milk chocolate

The taste of your Callebaut milk chocolate is determined by different components that form a unique harmony.

### The blend or origin of the cocoa beans

For our traditional chocolates, Callebaut composes blends of different cocoa bean varieties. These give the chocolate a very balanced and rounded taste. The blends guarantee a constant taste: 823NV produced today will taste exactly the same as 823NV produced tomorrow.

For every Origine couverture, we select a cocoa bean variety from one single country or region. This determines the colour and taste of the chocolate. Java for instance is pale/reddish, yet with a very intense, caramel taste. Origine chocolates may also differ in taste from year to year, and from harvest to harvest.

### Roasting the beans

The roasting of the beans is done very carefully and at very precise temperature. It is the only possible way to release the precious flavours and aromas present in the cocoa beans.

### The milk selected

Some milk powders – or rather the milk fats in the milk – will caramelize during conching and will give the chocolate typical caramel flavours. Other milk powders give a more milky or creamy taste.

### Cocoa content

A higher cocoa content gives a chocolate more intensity. This does not necessarily mean bitterness, since some cocoa bean varieties are very mild and not bitter at all.

### The cocoa butter

Callebaut only selects premium cocoa beans from which the cocoa butter is extracted. Furthermore, we only use 100% cocoa butter to give our chocolate its unique taste and quality.

### The sugar content

The sugar content will eventually determine the sweetness of the chocolate.

### Conching with patience and precision

Callebaut conches its chocolate couvertures with great patience and exacting precision. This eliminates the undesired and too acid tones in the chocolate taste and creates the typical homogeneous taste with fresh, aromatic accents.

### Natural Bourbon vanilla

Pure, natural Bourbon vanilla gives chocolate that exciting hint of exotic refinement. It also accentuates the creaminess of milk chocolate. Natural vanilla and milk chocolate, a perfect match for one another.

