

Committed to a unique taste



EMPREINTE 100

Ecuador

Pure cocoa paste

A pure cocoa paste from Ecuador prepared in accordance with our «Sélection Cacao Frais». A noble origin, valued by the best chocolatiers, that gives floral and woody notes to the most exquisite chocolates.



* We do not use ingredients which are genetically modified.

Cocoa: 100 % | Melting temperature: 50 / 55 °C

Packaging

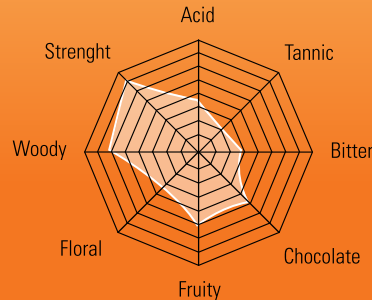
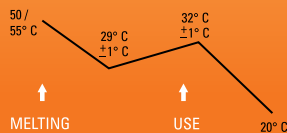
Resealable 2.5 kg bag
4 x 2.5 kg per box

EAN code: 3173281858015

Shelf life: 36 months

Tempering curve

Dark chocolate



PURE COCOA BUTTER

EMPREINTE 100
Ecuador



EMPREINTE 100

Dominican Republic



Pure cocoa paste

A pure cocoa paste from the Dominican Republic, prepared in accordance with our «Sélection Cacao Frais». A 100% cocoa recipe which will lend delicious woody notes and a touch of honey to all culinary creations.

* We do not use ingredients which are genetically modified.

Cocoa: 100 % | Melting temperature: 50 / 55 °C

Packaging

Resealable 2.5 kg bag

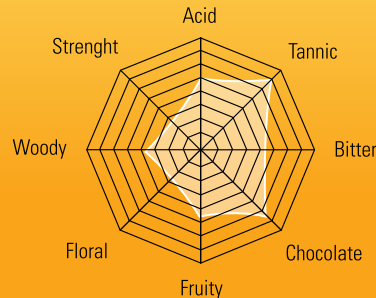
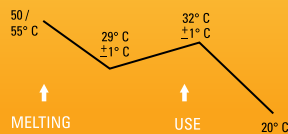
4 x 2.5 kg per box

EAN code: 3173281858275

Shelf life: 36 months

Tempering curve

Dark chocolate



PURE COCOA BUTTER

EMPREINTE 100
Dominican Republic



EMPREINTE 100

Ivory Coast

Pure cocoa paste

A pure cocoa paste from the Ivory Coast, prepared in accordance with our «Sélection Cacao Frais». An exclusive concept which provides the CÉMOI line with a superior quality Ivorian cocoa. The «Sélection Cacao Frais» beans are carefully selected by our partner producers. They are delivered fresh to our CÉMOI centers on the same day they have been removed from the pod. The cocoa is then fermented onsite by our experts.

* We do not use ingredients which are genetically modified.



Cocoa: 100 % | Melting temperature: 50 / 55 °C

Packaging

Resealable 2.5 kg bag

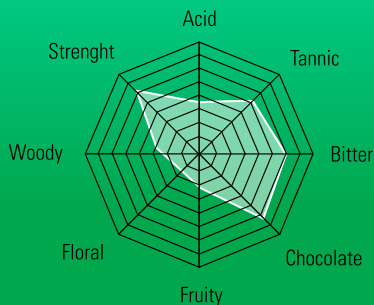
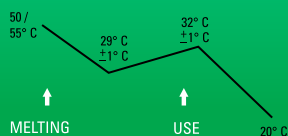
4 x 2.5 kg per box

EAN code: 3173281858190

Shelf life: 36 months

Tempering curve

Dark chocolate



PURE COCOA BUTTER

EMPREINTE 100
Ivory Coast



EMPREINTE 75

Ecuador



Dark chocolate couverture

A perfect fermentation magnifies the subtlety of this exceptional Ecuadorian chocolate. The intensity of the 75% reveals its natural floral notes which are highlighted by a slight bitter taste towards the end.

► **Ideal for:** molding, coating, confectionary, ganache, mousse, ice cream

* We do not use ingredients which are genetically modified.

Cocoa: 75 %

Melting temperature: 50 / 55 °C

Fat: 41 %

Fluidity ●●●●○

Packaging

Resealable 2.5 kg bag

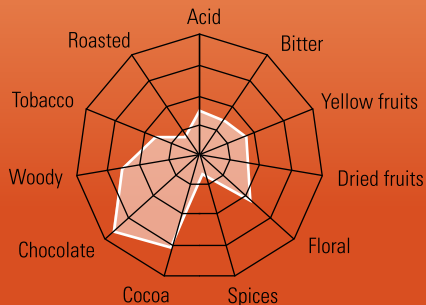
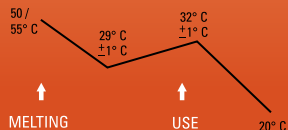
4 x 2.5 kg per box

EAN code: 3173281858350

Shelf life: 24 months

Tempering curve

Dark chocolate



PURE COCOA BUTTER

EMPREINTE 75
Ecuador



EMPREINTE 72

Dominican Republic

Dark chocolate couverture

The delicate combination of yellow fruit and spice notes, and a slight lingering acidity makes this 72% chocolate very unique and distinguishes it from its peers. A slight grilled nut note characteristic of the Caribbean will linger on the palate.

► **Ideal for:** molding, coating, confectionary, ganache, mousse, glazes, sauces, ice cream, creams

* We do not use ingredients which are genetically modified.



Cocoa: 72 % | Melting temperature: 50 / 55 °C | Fat: 40 % | Fluidity ●●●●○

Packaging

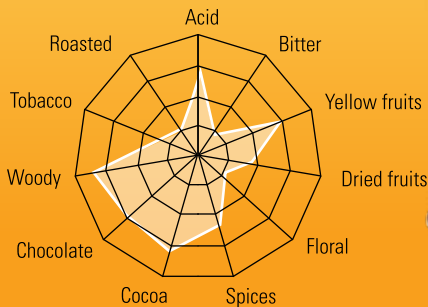
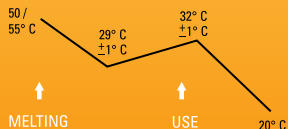
Resealable 2.5 kg bag
4 x 2.5 kg per box

EAN code: 3173281859005

Shelf life: 24 months

Tempering curve

Dark chocolate



PURE COCOA BUTTER

EMPREINTE 72
Dominican Republic



EMPREINTE 68

Ivory Coast

Dark chocolate couverture



The aromatic strength of Ivorian cocoa is perfectly harnessed by CÉMOI's exclusive drying and fermentation technology for « Cacao Frais ». The slightly roasted and spicy warm notes underscore a rare balance where aromatic strength and body compliment each other beautifully.

► **Ideal for:** molding, ganache, creams, chocolate drinks

* We do not use ingredients which are genetically modified.

Cocoa: 68 % | Melting temperature: 50 / 55 °C | Fat: 38 % | Fluidity ●●●●○

Packaging

Resealable 2.5 kg bag

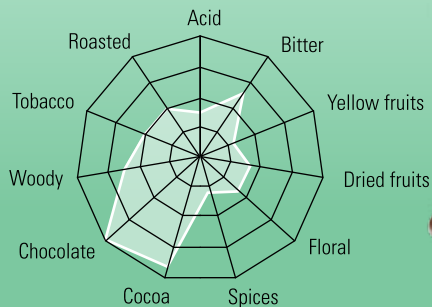
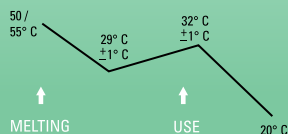
4 x 2.5 kg per box

EAN code: 3173281858923

Shelf life: 24 months

Tempering curve

Dark chocolate



PURE COCOA BUTTER

EMPREINTE 68
Ivory Coast



Succession 72%

Dark chocolate couverture

A chocolate combining strength and subtlety with touches of fine cocoa and yellow fruit back notes. Its bitterness combined with spicy and woody notes make this a quality chocolate within the tradition of French chocolate-making.

► **Ideal for:** molding, ganache, mousse, ice cream, glazes, decorations



* We do not use ingredients which are genetically modified.



Cocoa: 72 %

Melting temperature: 50 / 55° C

Fat: 46 %

Fluidité ●●●●●

Packaging

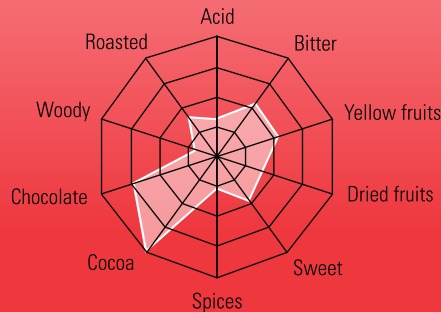
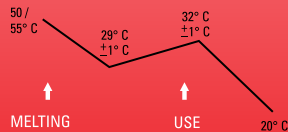
Resealable 5 kg bag
2 x 5 kg per box

EAN code: 3173281858435

Shelf life: 24 months

Tempering curve

Dark chocolate



PURE COCOA BUTTER

Succession 72%



Succession 64%

Dark chocolate couverture



This chocolate couverture has a lot of personality. It harmoniously combines the characteristic bitterness of the best traditional recipes with pleasant cocoa and chocolate notes. A slight coffee note perfects the exquisite taste of this chocolate.

► **Ideal for:** coating, molding, ganache, mousse, creams, glazes, sauces

* We do not use ingredients which are genetically modified.



Cocoa: 64% | Melting temperature: 50 / 55 °C | Fly: 41% | Fluidity ●●●●●

Packaging

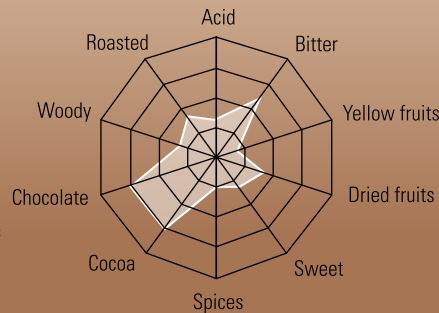
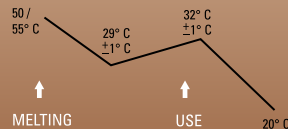
Resealable 5 kg bag
2 x 5 kg per box

EAN code: 3173281858503

Shelf life: 24 months

Tempering curve

Dark chocolate



PURE COCOA BUTTER

Succession 64%



Succession 58,5%

Dark chocolate couverture

Chefs greatly appreciate this recipe for its strong chocolate overtone and its balance. Dried fruit notes with a touch of coffee and cardamon round out the flavor. Its fluidity and ease of use make this a go-to chocolate for molding and coating.

► **Ideal for:** molding, coating, ganache, mousse, sauces, creams, decorations

* We do not use ingredients which are genetically modified.



Cocoa: 58,5 % | Melting temperature: 50 / 55 °C | Fat: 39 % | Fluidity ●●●●○

Packaging

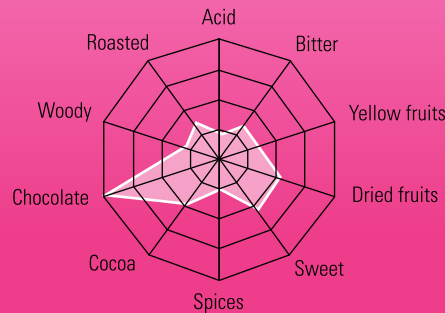
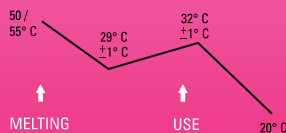
Resealable 5 kg bag
2 x 5 kg per box

EAN code: 3173281858688

Shelf life: 24 months

Tempering curve

Dark chocolate



PURE COCOA BUTTER

Succession 58,5%



Succession 55%

Dark chocolate couverture

A balanced chocolate with a beautiful taste. Its body is complimented by a subtle roasted note at the end. This is a quality chocolate that is appreciated for its ease of use by all pastry chefs and chocolatiers.

► **Ideal for:** ganache, mousse, sauces, glazes, decorations



* We do not use ingredients which are genetically modified.

Cocoa: 55% | Melting temperature: 50 / 55 °C | Fat: 36% | Fluidity ●●●●○

Packaging

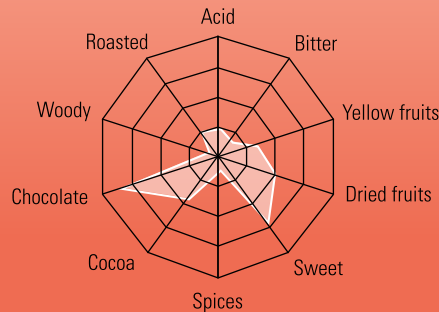
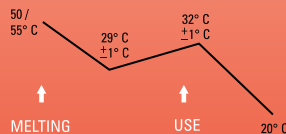
Resealable 5 kg bag
2 x 5 kg per box

EAN code: 3173281858763

Shelf life: 24 months

Tempering curve

Dark chocolate



PURE COCOA BUTTER

Succession 55%



Succession 50%

Dark chocolate couverture



The strength of the cocoa and chocolate flavors in this 50% chocolate is surprising and represents the savoir-faire of our brand.

► **Ideal for:** ganache, mousse, sauces, creams, decorations

* We do not use ingredients which are genetically modified.



Cocoa: 50 % | Melting temperature: 50 / 50 °C | Fat: 32 % | Fluidity ●●●○○

Packaging

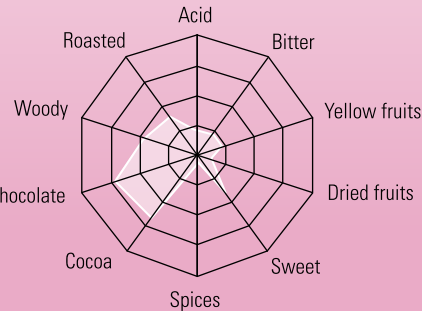
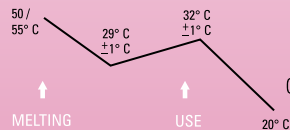
Resealable 5 kg bag
2 x 5 kg per box

EAN code: 3173281858848

Shelf life: 24 months

Tempering curve

Dark chocolate



PURE COCOA BUTTER

Succession 50%



Succession 38%

Milk chocolate couverture



This milk chocolate couverture combines a beautiful dark color and a subtle chocolate taste with caramel and cocoa nuances, all while revealing the creaminess of milk from Alpine regions. This balance which is so difficult to attain makes it a reference in its category.

► **Ideal for:** coating, ganache, mousse, sauces, creams, decorations, glazes

* We do not use ingredients which are genetically modified.



Cocoa: 38% | Melting temperature: 45 / 50 °C | Fat: 40% | Fluidity ●●●●●

Packaging

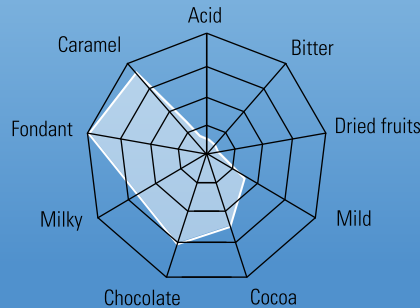
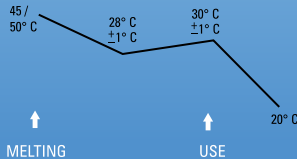
Resealable 5 kg bag
2 x 5 kg per box

EAN code: 3173281859265

Shelf life: 18 months

Tempering curve

Milk chocolate



PURE COCOA BUTTER

Succession 38%



Succession 35%

Milk chocolate couverture



A milky character predominates over the palette of flavors, leaving a very sweet taste in the mouth. In addition, this elegant chocolate is very easy to use due to its ideal fluidity. Its light color makes for beautiful desserts.

► **Ideal for:** coating, ganache, mousse, sauces, creams, decorations

* We do not use ingredients which are genetically modified.



Cocoa: 35% | Melting temperature: 45 / 50 °C | Fat: 36% | Fluidity ●●●●○

Packaging

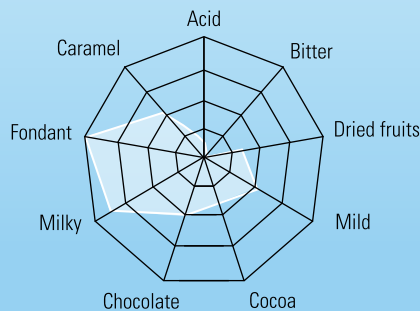
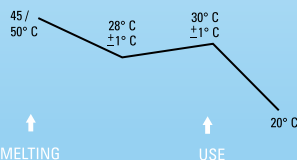
Resealable 5 kg bag
2 x 5 kg per box

EAN code: 3173281859180

Shelf life: 18 months

Tempering curve

Milk chocolate



PURE COCOA BUTTER

Succession 35%



Succession 31%

White chocolate

This slightly sweetened chocolate's milky and creamy notes make for a full-bodied chocolate. Its beautiful pearly white color makes it an indispensable ingredient for your creations and decorations and gives all of your desserts a natural vanilla note.

► **Ideal for:** ganache, mousse, sauces, creams, decorations, glazes

* We do not use ingredients which are genetically modified.



Cocoa: 31% | Melting temperature: 40 / 45°C | Fat: 37% | Fluidity ●●●●○

Packaging

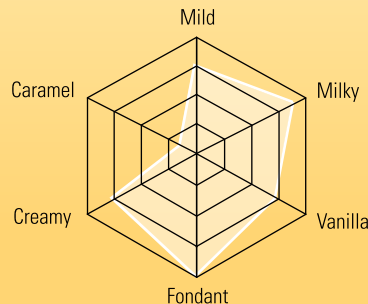
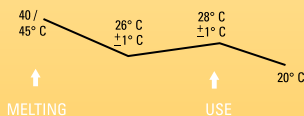
Resealable 5 kg bag
2 x 5 kg per box

EAN code: 3173281859340

Shelf life: 18 months

Tempering curve

White chocolate



PURE COCOA BUTTER

Succession 31%



2980 Avenue Julien Panchot
66968 Perpignan Cedex 9
FRANCE

Tél. : + 33 (0)4 68 56 35 35
www.cemoi.com