

## Discover the Delights of the NEW deZaan<sup>TM</sup> Gourmet range

Drawing on more than 100 years of rich heritage, tradition and knowledge of cocoa, a new line of exceptional chocolate couvertures, service products and more has been created by deZaan<sup>TM</sup> Gourmet to enhance your passion and creativity!

### Our Beans

#### MORE THAN 100 YEARS OF EXPERIENCE

Carefully selected cocoa beans from origin countries: **Africa, South America and Asia.**

#### RESPONSIBLE COCOA



The first gourmet chocolate brand to offer almost a full range of responsible cocoa thanks to our SERAP<sup>TM</sup> sustainability program & direct bean sourcing.



### Our Production

We control our entire supply chain, offering the highest quality European and Belgian chocolate.

#### COMPLETE SUPPLY CHAIN CONTROL

- One of the few industry leaders with control from beans to chocolate.
- All of our deZaan<sup>TM</sup> Gourmet chocolate is manufactured in our European facilities using ingredients of the highest quality and consistency.

#### QUALITY EUROPEAN & BELGIAN FINE CHOCOLATE

- **Belgian chocolate:** We are one of the few producers of real **Belgian** chocolate, renowned the world over for its traditional processes and high quality.
- **A rich heritage in cocoa processing:** our customers benefit from superior quality liquor, butter and cocoa powder.
- **High quality standards:** Many products are gluten free, nut free, Halal and Kosher Dairy OU certified - the highest Kosher standard. Our couvertures are made with 100% cocoa butter and 100% natural vanilla too.



### Your Chocolate

#### BEST PRICE-QUALITY RATIO

**Our emphasis on the best price-quality ratio is what differentiates us.**

Our constant endeavour for quality doesn't prevent us from offering the best value European chocolate.

#### EASE OF USE

**We produce and select cocoa butter with a very large crystallisation curve,** making our chocolate easy to work with. Even beginner or inexperienced chefs will enjoy success with their recipes when using deZaan<sup>TM</sup> Gourmet. Yet this ease of use doesn't prevent some of the best craftsmen in the world endorsing our products for their technical and gustative characteristics!

For further information on the range or to place an order please call 0114 245 5400 or visit [www.keylink.org](http://www.keylink.org)

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[www.dezaangourmet.com](http://www.dezaangourmet.com)



# Our Range

## Dark chocolate couverture / 5kg bag/coins



Best before: 24 months

Name & Keylink Code	Viscosity	Description	Min. Cocoa solids	Average Fat	GANACHE	CAKES	PASTRIES	DESSERTS	MOUSSES	PRALINES	FROZEN PARFAIT	ENROBING MOULDING	ICE CREAM
Ghana 70* (Belgian) SCC324	●●	Deep, rich chocolate with a pleasant bitterness, long-lasting aftertaste reminiscent of red berries.	70%	41,7%	●				●	●	●		●
Sensation 72 SCC319	●●●●	Strong, powerful chocolate, with a rich concentration of cocoa, giving it a positive bitterness and predominant fruitiness.	72%	45%	●	●	●	●		●			●
Temptation 64 SCC320	●●●●	Pronounced, dark bittersweet chocolate with a well-balanced cocoa taste and mild acidity.	64%	41%	●	●	●	●		●			
Essential 54 (Belgian) SCC321	●●●	Well-balanced and rounded dark chocolate with a soft bitter chocolate note that will serve all of your needs.	54%	35.1%	●	●	●	●	●			●	●

\*not made from responsible cocoa

## Milk chocolate couverture / 5kg bag/coins



Best before: 18 months

Name & Keylink Code	Viscosity	Description	Min. Cocoa solids	Average Milk solids	Average Fat	GANACHE	CAKES	PASTRIES	DESSERTS	PRALINES	CHOCOLATE BARS	ENROBING MOULDING
Intense 35 (Belgian) SCC342	●●●	Finest Belgian milk chocolate, composed with a pronounced milk profile, delicate caramel touches and a serene cocoa finish.	35%	21.8%	36.5%	●	●	●	●	●	●	●

## White chocolate / 5kg bag/coins



Best before: 12 months

Name & Keylink Code	Viscosity	Description	Min. Cocoa solids	Average Milk solids	Average Fat	GANACHE	CAKES	PASTRIES	DESSERTS	MOUSSES	PRALINES	ENROBING MOULDING
Obsession 30 (Belgian) SCC366	●●●	A rich creamy white chocolate with a superb balance of milky sweetness.	30%	22.7%	37.1%	●	●	●	●	●	●	●

## Cocoa powder / 1kg bag



Best before: 24 months

Name & Keylink Code	Description	Average Fat	BAKERY	DESSERTS	CONFECTIONERY	TRUFFLES	DAIRY	ICE CREAM	TIRAMISU	CEREALS	BROWNIES
Velvet 22-24 SCC441	Alkalisied cocoa powder with an intense chocolate flavour and a unique red colour.	22-24%	●	●	●	●	●	●	●		
Scarlet 10-12 SCC440	Alkalisied cocoa powder with a distinctive cocoa flavour and a reddish brown colour.	10-12%	●	●	●	●	●			●	●

## Service product

Best before: 12 months

Name & Keylink Code	Description	Packaging	CAKES	PASTRIES	DESSERTS	PRALINES	CHOCOLATE BARS	VERRINES
Crispy Crunchies SCM558	Crunchy, golden brown flakes of crumbled crispy crepes.	2kg box	●	●	●	●	●	●

