



CHIPS & CHUNKS

Great as inclusions or as a rich topping to finish a delicious pastry, C'est Vivant Chips & Chunks have an excellent mouthfeel. They are ideal for brownies, cookies, muffins, cookies and cakes as well as for use in making ganache and glazes.



ltem #	Description	Pack Size
74704	White Chocolate Chunks (600 ct)	1/30 LB
74705	Semi Sweet Chocolate Chunks (600 ct)	1 / 30 LB
74706	Semi Sweet Chocolate Chips (1,000 ct)	1 / 30 LB
74707	Semi Sweet Chocolate Chips (4,000 ct)	1 / 30 LB

COUVERTURE

C'est Vivant Dark Chocolate Couverture is made exclusively to meet the expectations of the most demanding artisan, containing natural vanilla and offering an excellent mouthfeel with a well balanced, semi-sweet dark chocolate taste (54.5%). It is ideal to make ganache, chocolate molding, filling and decorating.

Item #	Description	Pack Size
74731	Couverture Wafers Dark Chocolate (54.5%)	3 / 11 LB





GANACHE

Ready to use and bake-stable, C'est Vivant Ganaches are smooth and have an excellent mouthfeel. Available in four rich flavors, they can be warmed for glazing, added to buttercrème, whipping cream or other topping or diluted to make syrup making them ideal to create a wide variety of cakes and pastries.

Item #	Description	Pack Size
72792	Ganache Pâtissière Milk Chocolate	1 / 11 LB
72793	Ganache Pâtissière Hazelnut	1 / 11 LB
72794	Ganache Pâtissière Dark Chocolate	1 / 11 LB
72795	Ganache Pâtissière White	1 / 11 LB

COMPOUND

Also called coating chocolate, C'est Vivant Coating Pâtissier comes in three rich flavors. Each one has an excellent mouthfeel and is a great cost-effective, low-labor chocolate option for decorations, as it does not need to be tempered.

ltem #	Description	Pack Size
72789	Coating Pâtissier <i>White</i>	6/11 LB
72790	Coating Pâtissier <i>Light</i>	6/11 LB
72791	Coating Pâtissier <i>Dark</i>	6 / 11 LB



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GOURMET CHOCOLATE







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