



CHOCOLATE BONBONS

AND SWEET TREATS COLLECTION



VALRHONA

CREATING AN INCOMPARABLE TASTE EXPERIENCE



VALRHONA CHOCOLATE BONBONS GUARANTEE:



EXCEPTIONAL INGREDIENTS

Our bonbon collection offers an array of chocolates, shapes, flavors, and designs. What makes them truly unique, is the exceptional quality of the ingredients and hand-craftsmanship. Valrhona uses only the finest cocoa responsibly sourced from around the world to offer truly unique flavors paired perfectly with the different fillings.

ARTISANAL CRAFTSMANSHIP

that melds traditional and innovative expertise. Each bonbon and its decoration are made mostly by hand, which means that each one is unique.



FRENCH DESIGNS AND PRODUCTION

Our Tain l'Hermitage workshops are staffed by 70 operators and decorators, who all work with pride and passion in the heart of the Rhone Valley.



A WIDE RANGE which is perfectly suited for a variety of occasions, and can be adapted to every moment of the year and every taste.

BONBON COLLECTION

Our Bonbon Collection offers a range of flavors, textures and colors to satisfy any taste.



8877

DARK

*contains
nuts*

PALET OR

Grand Cru GUANAJA 70% dark chocolate ganache filling. Coated in dark chocolate and decorated with gold leaf.



8886

DARK

CARAMEL APRICOT

Creamy milk chocolate ganache with caramelized apricot purée. Coated in dark chocolate.



8882

DARK

*contains
gluten*

DARK CHOCOLATE SALTED CARAMEL

Indulgent salted butter caramel ganache filling. Coated in intense dark chocolate and decorated with sugar crystals.



8881

DARK

*contains
nuts and
alcohol*

BLACK FOREST

Grand Cru MANJARI 64% dark chocolate ganache filling with morello cherries. Coated in dark chocolate. Features fruity notes and a hint of liqueur.



8883

MILK

*contains
gluten*

MILK CHOCOLATE SALTED CARAMEL

Indulgent salted butter caramel ganache filling. Coated in milk chocolate and decorated with sugar crystals.



20170

MILK

*contains
nuts*

MILK CHOCOLATE NUT CLUSTER

Rich milk chocolate ganache filling. Coated with milk chocolate and decorated with almond pieces and a touch of hazelnut. Features subtle caramel and vanilla notes.



20157

DULCEY

DULCEY PEAR CINNAMON

Pear ganache filling with a touch of cinnamon. Coated with BLOND DULCEY 32%® with a milk chocolate decoration.



8878

WHITE

*contains
nuts and
gluten*

GIANDUJA HAZELNUT CRISP

Smooth vanilla ganache on a bed of milky hazelnut gianduja enhanced with pieces of "crêpe dentelle". Coated in white chocolate and decorated with dark chocolate.



20 bonbons per individually wrapped sleeve

100 bonbons per box

Eco-friendly box made from 95% recycled cardboard

Recyclable trays and master cases made from recycled materials

5 partially vacuum sealed trays guarantee freshness and better preservation

Packaging prevents odor contamination and condensation

ADVICE ON HOW TO STORE YOUR VALRHONA CHOCOLATE BONBONS

STORAGE TEMPERATURE WHEN THE INNER SEAL HAS BEEN OPENED

4°C/39°F:

Not recommended. The aesthetic look and taste of the product may suffer due to condensation, moisture, and blooming

16°C/60°F

Recommended for keeping bonbons in their best condition

One storage option: Store at 16°C/60°F

STORAGE TEMPERATURE WHEN THE INNER SEAL IS UNOPENED

4°C/39°F

Recommended. The tray content is protected, sealing in freshness and further extending the aesthetic look and taste of the product

16°C/60°F

Less ideal, but the protective film protects the fine chocolate bonbons from contamination by odors and dust.

Two storage options: Store at 4°C/39°F or 16°C/60°F. Varies depending on your storage capacity, individual needs and preferences

HEART BONBONS

Perfect for Valentine's Season or special occasions.

Available from
January 1st to
February 14th.
Available on special
order the rest of
the year.



10757

DARK

*contains
nuts*

RASPBERRY DARK HEART

Dark chocolate ganache with raspberry purée. Coated in dark chocolate and decorated with pink decor.

Packaging: 2 kg, approx. 11g per piece
(approximately 180 bonbons per box)



9314

DARK

*contains
nuts*

DARK MANJARI HEART

Dark chocolate ganache made from Grand Cru MANJARI 64%. Coated in dark chocolate.

Packaging: 2 kg, approx. 11g per piece
(approximately 180 bonbons per box)



9318

WHITE

*contains
nuts*

VANILLA WHITE HEART

Vanilla Ganache. Coated in white chocolate and decorated with dark chocolate.

Packaging: 2 kg, approx. 11g per piece
(approximately 180 bonbons per box)



9316

MILK

*contains
nuts*

PASSION MILK HEART

Milk chocolate ganache with passion fruit purée. Coated in milk chocolate and decorated with orange decor.

Packaging: 2 kg, approx. 11g per piece
(approximately 180 bonbons per box)

EASTER BONBONS

A wide collection of Easter confections to suit your customers' cravings for the season. From ganache-filled eggs to life-like speckled creations, our Easter range adds a colorful palette to your seasonal amenities and buffets.

Available from
February - April.



11638
DARK & MILK
4 foil colors

ASSORTED GRAND CRU GANACHE EGGS

Enjoy highly characteristic chocolates with unique aromatic profiles in a range of 4 Grand Cru Chocolate ganaches.

Packaging: 5 kg box
(Approx. 667 pieces per box)
Unit weight: 7.5g



857
DARK & MILK
contains nuts
4 foil colors

ASSORTED ALMOND AND HAZELNUT PRALINÉ EGGS

A fine balance between nutty and caramel notes for delicious flavors.

Packaging: 2 kg box of 267 pieces per box
Unit weight: 7.5g



7688
DARK
contains nuts

ALMOND & HAZELNUT PRALINÉ GULL'S EGG

A delicious praliné center with a crispy sugar coating. Coated in dark chocolate and a thin sugar shell. Speckled effect.

Packaging: 2 kg box of 167 pieces per box



9591
DARK
contains nuts

SALTED BUTTER CARAMEL GULL'S EGG

A delicious salted butter caramel center with a crispy sugar coating. Coated in dark chocolate and a thin sugar shell. Speckled effect.

Packaging: 2 kg box of 167 pieces per box



836
WHITE
contains nuts
6 colors

LAYERED EGGS

Sophisticated layers of delicate, crispy sugar. Assortment of white chocolate layered eggs in 6 colors.

Packaging: 5kg, approx. 4.1g per piece (1,120 pieces per box)



800
SUGAR
3 colors

ASSORTMENT OF SUGAR COATED CANDY EGGS

Multicolored sugar coated eggs filled with sugar syrup in 3 flavors: orange, peach, and apple. Sweet delights in 3 colors offering a range of taste sensations for use as coatings, dessert decorations & more.

Packaging: 5 kg box of 667 pieces per box





SNACKS & AMENITIES

COLLECTION

EQUINOXE & ORANGETTES

Nuts and candied fruit coated in chocolate.



554

DARK

*contains
nuts
*Special
Order*

EQUINOXE DARK CHOCOLATE HAZELNUTS

Hazelnuts from Italy toasted and coated in dark chocolate.



550

DARK

*contains
nuts
*Special
Order*

EQUINOXE DARK CHOCOLATE ALMONDS

Almonds from Spain toasted and coated in dark chocolate.



367

DARK

**Special
Order*

ORANGETTE

Slivers of candied orange peel coated in dark chocolate.

ÉCLATS

An ideal range for coffee and tea breaks.



5112

DARK

ÉCLATS DARK

Delicate bitterness and powerful flavors with a long finish make Dark Chocolate Éclats with 61% cocoa irresistible to chocolate aficionados.

TASTING

WINNING CUSTOMERS' HEARTS

Make sure your customers never forget their last visit:

Offer them something delightfully chocolatey with a coffee or when you give them the bill.

Give them a chance to explore luxury chocolate in all its subtle flavors.

Place chocolate amenities on your reception desk for your customers to enjoy, or put them in your hotel rooms or lounges.

Package them in nice bags or jars to sell for a small gift at coffee bars, bakeries, or in gift boxes.

CHOCOLATE SQUARES

A sweet offering perfect for in-room gifts and coffee breaks for hotels, banquet additions for catering, or even to offer with the check.



510

DARK

GUANAJA 70%

BITTERSWEET & ELEGANT
Extraordinary bitterness with an aromatic and complex range of fruit, coffee, molasses, and floral notes.



511

DARK

CARAÏBE 66%

BALANCED & ROASTED
Aromatic with a long finish, its fruity and barely sweet taste reveals the delicate flavors of almonds and roasted coffee.



1895

DARK

MANJARI 64%

ACIDIC TANG & RED BERRIES
The fresh, acidic, and sharp bouquet with red fruit notes makes this single origin Madagascar chocolate stand out.



1896

MILK

*contains
gluten*

JIVARA 40%

CREAMY & COCOA-RICH
This exceptional milk chocolate has pronounced chocolate taste which finally reveals notes of malt and vanilla.

THE MANY USES OF BONBONS

Bonbons, Snacks, and Amenities offer the perfect bite for countless occasions. Whether you're a hotel, restaurant, caterer, café, or coffee shop, our collection has the sweet treat to make your customers' experiences memorable.



RETAIL SHOPS

PASSED CATERING



HOTEL CHECK IN



IN-ROOM GIFTS

GIFT WITH THE CHECK

COFFEE BREAKS

RECEPTIONS & LOUNGES

BAR AMENITIES

BANQUET DISPLAYS



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	3	DARK CHOCOLATE SALTED CARAMEL	8882	DARK	100 PIECES	4 MONTHS	YEAR - ROUND
	3	BLACK FOREST	8881	DARK	100 PIECES	4 MONTHS	YEAR - ROUND
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	4	VANILLA WHITE HEART	9318	WHITE	2KG	SEASONAL	JAN 1 - FEB. 14
	4	MANJARI DARK HEART	9314	DARK	2KG	SEASONAL	JAN 1 - FEB. 14
	5	ASSORTED GRAND CRU GANACHE EGGS	11638	DARK & MILK	5KG	SEASONAL	FEB. - APRIL
	5	ASSORTED ALMOND AND HAZELNUT PRALINÉ EGGS	857	DARK & MILK	2KG	SEASONAL	FEB. - APRIL
	5	ALMOND & HAZELNUT PRALINÉ GULL'S EGG	7688	DARK	2KG	SEASONAL	FEB. - APRIL
	5	SALTED BUTTER CARAMEL GULL'S EGG	9591	DARK	2KG	SEASONAL	FEB. - APRIL
	5	LAYERED EGGS	836	WHITE	5KG	SEASONAL	FEB. - APRIL
	5	ASSORTED SUGAR COATED CANDY EGGS	800	SUGAR	5KG	SEASONAL	FEB. - APRIL
SPECIAL ORDER 	6	EQUINOXE DARK CHOCOLATE HAZELNUTS	554	DARK	2KG	2 MONTHS	YEAR - ROUND
SPECIAL ORDER 	6	EQUINOXE DARK CHOCOLATE ALMONDS	550	DARK	2KG	2 MONTHS	YEAR - ROUND
SPECIAL ORDER 	6	ORANGETTE	367	DARK	2KG	2 MONTHS	YEAR - ROUND
	6	ÉCLATS DARK	5112	DARK	1 KG	7 MONTHS	YEAR - ROUND
	6	GUANAJA 70% SQUARE	510	DARK	1 KG	7 MONTHS	YEAR - ROUND
	6	CARAÏBE 66% SQUARE	511	DARK	1 KG	7 MONTHS	YEAR - ROUND
	6	MANJARI 64% SQUARE	1895	DARK	1 KG	7 MONTHS	YEAR - ROUND
	6	JIVARA 40% SQUARE	1896	MILK	1 KG	7 MONTHS	YEAR - ROUND

*Minimum Shelf Life Guaranteed at time of shipment from Valrhona to distributor.



VALRHONA INC • 222 Water Street • Brooklyn, NY 11201 • USA (718) 522-7001 • us.valrhona.com

@valrhonausa



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