

# Food Service

PRODUCT BROCHURE



# Contents

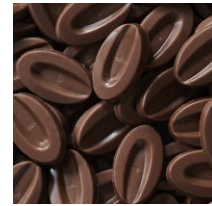
1



## VALRHONA

- P. 3-4 IMAGINING THE BEST OF CHOCOLATE
- P. 5 OUR SUSTAINABLE APPROACH
- P. 7 L'ÉCOLE VALRHONA / CERCLE V / CHEF SERVICES

2



## COUVERTURES & CHOCOLATES

- P. 8-11 GRAND CRU CHOCOLATES
- P. 12-13 CERTIFIED PRODUCTS & NO ADDED SUGAR
- P. 14-15 INDULGENT CHOCOLATES
- P. 16-17 PROFESSIONAL SIGNATURE

3



## INNOVATIONS RANGE

- P. 18 THE BLOND RANGE
- P. 18 CŒUR DE GUANAJA
- P. 20 INSPIRATION
- P. 21 DOUBLE FERMENTATION

4



## PRALINÉS & CO

- P. 23 PRALINÉS
- P. 24 "GIANDUJA-STYLE"
- P. 24 ALMOND PASTES

5



## ABSOLUTELY COCOA

- P. 26 PURE PASTES
- P. 26 COCOA NIBS
- P. 26 COCOA POWDER
- P. 26 COCOA BUTTER

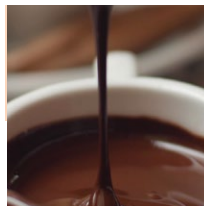
6



## SERVICE PRODUCTS

- P. 28 TRUFFLE SHELLS
- P. 28 BATONS & CHIPS
- P. 29 FINISHINGS
- P. 29 GLAZES

7



## CHOCOLATE DRINKS

- P. 31 NYANGBO 68% CHOCOLATE
- P. 31 DARK HOT CHOCOLATE MIX

8



## TASTING GUIDES & COCOA LIBRARY

- P. 32 DARK CHOCOLATE TASTING GUIDE
- P. 34 MILK, VEGAN & WHITE CHOCOLATE TASTING GUIDE
- P. 36 COCOA LIBRARY

# IMAGINING THE BEST OF **Chocolate**

As a partner to chefs since 1922 and a Innovations setting the standard in our market, Valrhona's vision is to imagine the best of chocolate with you. We believe in a collaborative approach to chocolate. We know that when we share our experiences, we can sustainably develop the chocolate world.



## **To imagine the best of chocolate, we must search the planet for the finest cocoa.**

This mission is carried out by our sourcing team, which selects the most unique cocoa varieties and forges long-term relationships with producers. Collaborating in this way allows us to constantly enrich our understanding of cocoa, become producers ourselves in some plantations and bring innovations to each stage of the chocolate-making process - growing, fermentation and drying - so that we can promote aromatic diversity in cocoa. The future of cocoa lies in the plantation, which is why we make an on-the-ground commitment alongside our cocoa producer partners. We invest to improve local communities' well-being and to create the cocoa growing techniques of the future through the Cacao Forest program.

## **To imagine the best of chocolate, we need ambition.**

Our ambition is to continually perfect our chocolate-making expertise, to push the creative boundaries with a constantly growing aromatic palette, and to innovate the next revolution in the world of chocolate. From couvertures to chocolate bonbons, decorations and chocolates you can simply enjoy, our product range is designed to create new horizons for you. With Valrhona, you can express your talent with total confidence in consistent quality and flavor. You can rely on a responsible partner fully committed to the environment, transparency and traceability. With Valrhona, you give your creations an extra dimension.

*“With Valrhona, you are part of forging a sustainable future for cocoa.”*

## **To imagine the best of chocolate, we share expertise.**

L'École Valrhona, the center for chocolate expertise, exists to train and support you. L'École's pastry chefs are here to guide you, and can even answer your questions by phone. When you join our network, you are able to share techniques, tips and recipes, allowing you to stay inspired, perfect your skills and move forward. For nearly 30 years, we have been encouraging creative pastry-making through events such as the Pastry World Cup and C3 Competition. Thanks to the Cité du Chocolat and our association with food industry training schools such as École Bocuse and École Ferrandi, we are fostering future talent and contributing to our profession's development. With Valrhona, you are part of a community passionate about chocolate.

The background of the entire page is a close-up photograph of a sunflower field. The top half shows bright yellow sunflower heads in focus, while the bottom half shows a dense field of dark brown sunflower seeds. A white rectangular box is centered on the page, containing the main text.

## NOW MADE WITH

# Sunflower Lecithin

**Products containing lecithin are now made with sunflower instead of soy, for a more sustainable Valrhona. This change will take effect with the new packaging.**

- o **Unlike sunflower, soy is a major allergen.**
- o **Sunflower lecithin is more traceable**, and there is no risk of it containing GMOs. Worldwide crops of soy are usually genetically modified, although Valrhona has always bought soy lecithin guaranteed to be GMO-free.
- o **Sunflower seeds are available locally:** Sunflowers are grown throughout Europe and the United States, and the lecithin is produced stateside or in France. Soy lecithin, on the other hand, most often comes from India or Brazil.
- o **It's better for the environment than soy lecithin:** Growing sunflowers for lecithin uses fewer chemicals. No extensive deforestation has been observed in Europe for cultivation, and producers' living conditions are better.

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## 100% Traceable

**Valrhona's sourcing teams travel the world to select the finest, most unique cocoa plantations on the planet.**

Over time, Valrhona's sourcing team and producers have established special, long-term relationships rooted in trust. It is thanks to these producers that the team has been able to build up its unique professional expertise.

To imagine the best of chocolate, we launched the **Live Long program** to embody Valrhona's CSR policy. Valrhona's Live Long CSR Program found its feet in south-western Ghana. In May 2015, Valrhona sourcing team member Cédric was on a visit to the Wassa N'Kran community, where Valrhona was funding a new community center complete with a children's library and IT room, as well as a producer training base. He was warmly welcomed by a crowd holding up signs with the words "We are all Valrhoneas" and "Live Long Valrhona". This was our lightbulb moment: It was there and then that we decided "Live Long" would perfectly encapsulate our long-term CSR commitments in all their different iterations.

# OUR Sustainable APPROACH

We work hand-in-hand with our producers and customers not only to make products that look and taste great, but also to make the cocoa industry fair and sustainable. We are proud to have been awarded B Corp certification, joining a community of businesses working daily to do the right thing for our world.

## LIVE LONG COCOA

Our two major ambitions are improving cocoa producers' living conditions and protecting the environment. Long-term partnerships, traceability, community support projects, and actions to boost producer income are just some of the ways we are working towards this goal.

## LIVE LONG ENVIRONMENT

Valrhona is committed to reaching carbon neutrality by 2025 for our whole value chain from plantation to dinner plate. To meet these goals, we work to minimize greenhouse gas emissions, and to offset our remaining footprint through reforestation initiatives such as the Cacao Forest Program.

## LIVE LONG GASTRONOMY

Gastronomy is part of Valrhona's DNA, and now needs to undergo a reinvention to live up to its sustainable development goals. We believe that it's our responsibility to guide professionals towards more sustainable practices as they create a cuisine that is as meaningful as it is ethical.

## LIVE LONG TOGETHER

We want to invent a sustainability model with our stakeholders by helping producers and customers to overcome their challenges and creating a business where our people love to work. We are acutely aware that this will only become a reality if we work together in a spirit of coproduction - which is exactly how we will roll out our action plan.

## Proud to be B Corp

Valrhona joined B Corp with the aim of moving towards a fairer and more sustainable model. We take a stand on societal and environmental issues such as the fight against global warming and the reduction of our carbon footprint. For us, becoming a B Corp means joining a growing community of firms committed to exchanging ideas and challenging each other to take action a better world. It serves as a guide to help us continue to challenge the status quo and have a positive impact.

Valrhona is working towards carbon neutrality across our entire value chain, from the plantation to the plate, by 2025. To make this as meaningful as possible, we are involving our producer organizations, through reforestation or forest protection and agroforestry.

We know the power of our ecosystem at Valrhona. By empowering our customers to use responsible practices, such as sourcing local, sustainable ingredients, we will be able to move the lines of gastronomy with them!



Certified



Corporation

This company meets the highest standards of social and environmental impact



## YOUR NEWEST PARTNER IN CREATION!

Valrhona has fully transitioned from Valrhona Signature Décor to Chocolatree. Chocolatree provides the same high-quality products using Grand Cru couverture Extra Bitter 61% and all natural ingredients.

Chocolatree's goal is to offer you the best products to elevate, animate and finish your most beautiful, sweet creations. Attentive to the know-how and requirements of pastry professionals, the heart of the

Chocolatree business is creating ready-to-go chocolate decorations that enable pastry chefs to complete their creations in the most authentic and fun way. We're excited for you to discover the ways that Chocolatree can benefit your business.

The Chocolatree range consists of 3 staple décor items, all exportable to Canada. Please reach out to your local Valrhona sales rep for information on customized projects.



**REF. 49857**  
CONGRATULATIONS RECTANGLE  
EXTRA BITTER 61% Dark Chocolate



**REF 49853**  
HAPPY BIRTHDAY RECTANGLE  
EXTRA BITTER 61% Dark Chocolate



**REF. 49862**  
HAPPY ANNIVERSARY RECTANGLE  
EXTRA BITTER 61% Dark Chocolate



Chocolatree is proud to be a part of the Valrhona Selection family of brands.



@valrhonausa · us.valrhona.com · #valrhonausa



# L'École Valrhona Brooklyn

Welcome to l'École Valrhona Brooklyn, home of unforgettable, hands-on and intimate learning experiences.

Founded in 1989, by Valrhona and Frédéric Bau, l'École Valrhona was created to offer our customers inspiration, creativity, techniques and knowledge about chocolate. For over 30 years, l'École Valrhona and its chefs have been by your side, helping to cultivate your talent, uniqueness, professional creativity and growth. For over 30 years, we've been welcoming professional chefs who are eager to learn and discover current and emerging trends, as well as perfect their techniques. For over 30 years, we've been inspiring chefs and have been inspired by chefs. For over 30 years, we've been a place where chefs meet, connect, exchange and share experiences.

We want to thank you, the chefs who traveled from around the world to our four schools to learn from our international team of l'École Valrhona Pastry Chefs and esteemed Guest Chefs. It's with you we want to continue to experiment with new techniques, imagine new tools, to reinvent our profession, and push the limits of creativity. Together, let's build the world of pastry for the next 30 years, and more.

**For more information and to register for classes:**

Use the VALRHONA app or visit [us.valrhona.com](http://us.valrhona.com) and click "OUR CLASSES"



## TECHNICAL SUPPORT AND CHEF SERVICES



A loyalty program and partnership specially designed for pastry professionals. Cercle V is a partnership linking Valrhona to pastry chefs, uniting us around our shared values of excellence, authenticity, respect for individuality and a determination to innovate together. Cercle V gives its members unique opportunities to exchange, innovate, find resources and enjoy exclusive services, events, and benefits.

**For more information, please contact:**  
[CercleV.NorthAmerica@valrhona.com](mailto:CercleV.NorthAmerica@valrhona.com)

**THE NEW VALRHONA APP**

The Valrhona App for iOS is designed with you in mind, with powerful new tools for recipes, tempering, conversions, and video tutorials, along with Valrhona's Essentials Library. Access classes and events, and create your own customized app experience.

**VALRHONA PROFESSIONAL SITE**

At [us.valrhona.com](http://us.valrhona.com), you'll find all the information you need, from innovative products, to recipes, classes, events, support, and more. This site was designed to give you a wealth of resources to maximize your potential.



# Couvertures & Chocolates

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Whether you are a chocolate or pastry professional, when selecting ingredients, you consider not only flavor, but also origins and technical characteristics.

Valrhona offers several families of chocolate as well as pure pastes and blocks to provide professionals with a large range of products suited to all their needs and unique talent and flair.

GRAND CRU CHOCOLATES P 9

CERTIFIED & NO ADDED SUGAR PRODUCTS P 12

GOURMET CREATIONS P 14

PROFESSIONAL SIGNATURE P 16

**GLUTEN FREE** Valrhona's products specified as "Gluten-free" are "without gluten", in agreement with the effective Regulation (EC) N°41/2009 of the European commission of 20th January 2009 and Codex Standard for Foods for Special Dietary Use for Persons Intolerant to Gluten (CODEX STAN 118 - 1979). This regulation guarantees that products contain less than 20 ppm of gluten.



# Grand Cru Chocolates

## SINGLE ORIGIN DARK CHOCOLATE COUVERTURES



**4656** <sup>Δ</sup><sub>D</sub> GLUTEN FREE  
**ARAGUANI 72%**

**Single Origin Venezuela**  
SWEETLY SPICED, WOODY  
& FULL-BODIED  
A touch of vanilla, woody  
notes and hint of bitterness



**6085** <sup>Δ</sup><sub>D</sub> GLUTEN FREE  
**NYANGBO 68%**

**Single Origin Ghana**  
SWEETLY SPICED,  
ROASTED & VANILLA  
Spiced, toasted, and  
vanilla notes



**5572** <sup>Δ</sup><sub>D</sub> GLUTEN FREE  
**ALPACO 66%**

**Single Origin Ecuador**  
SWEETLY SPICED,  
NUTTY & WOODY  
Accents of dried fruit,  
nuts and woody notes



**4655** <sup>Δ</sup><sub>D</sub> GLUTEN FREE  
**MANJARI 64%**

**Single Origin Madagascar**  
FRUITY, TANGY &  
BERRIES  
Fleshy notes of tangy  
red berries



**5571** <sup>Δ</sup><sub>D</sub> GLUTEN FREE  
**TAÏNORI 64%**

**Single Origin Dominican Republic**  
BALANCED, & YELLOW FRUIT  
Notes of tangy yellow fruit  
reminiscent of the lavish fruits  
you'll find in the Dominican  
Republic



**48607** <sup>Δ</sup><sub>D</sub> GLUTEN FREE  
**ILLANKA 63%**

**Single Origin Peru**  
FRUITY, TOASTED NUTS  
& SWEETNESS  
Smooth sweetness and dried  
fruit and nut notes.



**6221** <sup>Δ</sup><sub>D</sub> GLUTEN FREE  
**MACAÉ 62%\***

**Single Origin Brazil**  
FRUITY, TOASTED NUTS  
& BLACK TEA  
Deep notes of black  
tea and roasted nuts  
\*Special Order Only

**FIND SELL SHEETS,  
PRODUCT DETAILS  
& MORE ON THE  
VALRHONA APP  
FOR IOS!**

Download on the  
**App Store**

NAME	CODE	MIN. COCOA%	INGREDIENTS	COATING	MOLDING	BAR	MOUSSES	CRÈMEUX & GÂNACHES	ICE CREAMS & SORBETS	SHELF LIFE*	PACKAGING
ARAGUANI	4656	72%	Sugar 27% Fats 44%	☺	☺	☺	☺	☺	☺	14 months	3kg bag of fèves
NYANGBO	6085	68%	Sugar 31% Fats 37%	☺	☺	☺	☺	☺	☺	14 months	3kg bag of fèves
ALPACO	5572 19851	66%	Sugar 32% Fats 40%	☺	☺	☺	☺	☺	☺	14 months	3kg bag of fèves
MANJARI	4655 117	64%	Sugar 35% Fats 40%	☺	☺	☺	☺	☺	☺	14 months	3kg bag of fèves 3 x 1kg slabs
TAÏNORI	5571	64%	Sugar 35% Fats 39%	☺	☺	☺	☺	☺	☺	14 months	3kg bag of fèves
ILLANKA	48607	63%	Sugar 36% Fats 37%	☺	☺	☺	☺	☺	☺	14 months	3kg bag of fèves
MACAÉ*	6221	62%	Sugar 37% Fats 39%	☺	☺	☺	☺	☺	☺	14 months	3kg bag of fèves

SHELF LIFE\* Calculated based on the date of manufacture. ☺ Ideal Application ☺ Recommended Application The sugar percentage in a product refers to added sugars. It does not represent the product's entire sugar content. The fat percentage represents the product's entire fat content.

\*SPECIAL ORDER ONLY

# Grand Cru Chocolates

## 100TH ANNIVERSARY COUVERTURE BLEND

## DARK CHOCOLATE COUVERTURE BLENDS



**5614**  **GLUTEN FREE**  
**ABINAO 85%**

**BITTERSWEET, WOODY & RAW COCOA**

Raw, woody intensity and bitterness



**48579**  **GLUTEN FREE**  
**KOMUNTU 80%**

**WOODY & ROASTED COCOA NIBS**

Komuntu is a blend of all 15 of our cocoa origins worldwide. It tells a story of intense flavor, revealing a bitter and woody aroma with underlying notes of roasted cocoa nibs.

**100** years of commitment



**4653**  **GLUTEN FREE**  
**GUANAJA 70%**

**BALANCED, ROASTED & BITTERNESS**

Forceful tanginess and comforting notes of bitter cocoa nibs

## DARK CHOCOLATE COUVERTURE BLENDS

## SINGLE ORIGIN DARK MILK COUVERTURE



**4654**  **GLUTEN FREE**  
**CARAÏBE 66%**

**SWEETLY SPICED, ROASTED & BITTERNESS**

Intensely bitter notes, woody highlights and hints of toasted nuts



**4657**  **GLUTEN FREE**  
**EXTRA BITTER 61%**

**SWEETLY SPICED, NUTS & COCONUT**

Notes of vanilla, coconut and slightly bitter cocoa







































**49787**  **GLUTEN FREE**  
**HUKAMBI 53%**

**Single Origin Brazil**

**COCOA-RICH, CEREAL & SLIGHT BITTERNESS**

Blend of cocoa, slight bitterness and biscuit-inflected notes

NAME	CODE	MIN. COCOA%	INGREDIENTS	COATING	MOLDING	BARs	MOUSSES	CRÈMEUX & GANACHES	ICE CREAMS & SORBETS	SHELF LIFE*	PACKAGING
<b>ABINAO</b>	5614	85%	Sugar 14% Fats 48%	-	-					12 months	3kg bag of fèves
<b>KOMUNTU</b>	48579	80%	Sugar 21% Fats 45%							12 months	3kg bag of fèves
<b>GUANAJA</b>	4653 106	70%	Sugar 29% Fats 42%							14 months	3kg bag of fèves 3 x 1kg slabs
<b>CARAÏBE</b>	4654 107	66%	Sugar 33% Fats 40%							14 months	3kg bag of fèves 3 x 1kg slabs
<b>EXTRA BITTER</b>	4657 100	61%	Sugar 38% Fats 40%							14 months	3kg bag of fèves 3 x 1kg slabs
<b>HUKAMBI</b>	49787	53%	Sugar 25% Fats 45%							14 months	3kg bag of fèves

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# Grand Cru Chocolates

## SINGLE ORIGIN MILK CHOCOLATES



**28074** **GLUTEN FREE**  
**AMATIKA 46%**

**Single Origin  
Madagascar**

**COCOA-RICH, CEREAL  
& TOASTED ALMONDS**

Creamy texture, notes of cocoa and toasted almonds, and a hint of tanginess



**9997** **GLUTEN FREE**  
**BAHIBE 46%**

**Single Origin  
Dominican Republic**

**COCOA-RICH, CEREAL  
& RIPE FRUIT**

Ripe fruity notes with a powerful hint of cocoa



**4659** **GLUTEN FREE**  
**TANARIVA 33%**

**Single Origin Madagascar**

**INDULGENT  
& SOFT CARAMEL**

Intensely smooth with soft caramel notes

\* Made with almond powder

## MILK CHOCOLATE BLENDS



**102** **GLUTEN FREE**  
**CARAQUE 56%**

**SWEETLY SPICED,  
NUTS & SWEETNESS**

Sweet notes of roasted nuts and dried fruit with a touch of vanilla



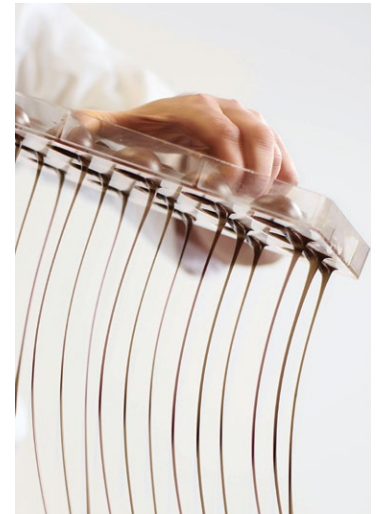
**4658** **GLUTEN FREE**  
**JIVARA 40%**

**MILKY, MALT & VANILLA**  
Mellow, malty cocoa-rich flavor



**6640** **GLUTEN FREE**  
**ORIZABA 39%**

**MILKY, FARM-FRESH MILK  
FLAVOR & CARAMELIZED NOTES**  
Melt-in-the-mouth texture and distinct, farm-fresh milk notes



NAME	CODE	MIN. COCOA%	INGREDIENTS	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	SHELF LIFE*	PACKAGING
AMATIKA	28074	46%	Sugar 37% Fats 42.9%							12 months	3 x 1kg slabs
BAHIBE	9997	46%	Sugar 30% Milk 23% Fats 42%							12 months	3kg bag of fèves
TANARIVA	4659	33%	Sugar 37% Milk 28% Fats 37%							12 months	3kg bag of fèves
CARAQUE	102 19850	56%	Sugar 43% Fats 37%							14 months	3 x 1kg slabs
JIVARA	4658 189	40%	Sugar 34% Milk 23% Fats 41%							12 months	3kg bag of fèves 3 x 1kg slabs
ORIZABA	6640	39%	Sugar 37% Milk 18% Fats 39%							12 months	3kg bag of fèves

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# Certified Organic Chocolates

## DARK CHOCOLATE COUVERTURES

## MILK CHOCOLATE

## WHITE CHOCOLATE



**48608** <sup>K<sup>D</sup></sup> **GLUTEN FREE**  
**ANDOA DARK 70%**

**Single Origin Peru**  
FRUITY, WOODY & BITTERNESS  
Nutty notes with hints of woodiness and a bitter edge



**12164** <sup>K<sup>D</sup></sup> **GLUTEN FREE**  
**ORiado 60%**

BALANCED, VANILLA & COCONUT  
Creamy, mellow vanilla notes



**15001** <sup>K<sup>D</sup></sup> **GLUTEN FREE**  
**ANDOA MILK 39%**

**Single Origin Peru**  
FARM-FRESH MILK FLAVOR & A HINT OF ACIDITY  
Warm, mellow notes of dairy milk



**15002** <sup>K<sup>D</sup></sup>  
**WAINA 35%**

VANILLA & FARM-FRESH MILK FLAVOR  
Waina's notes of cane sugar, dairy milk and bourbon vanilla



## Understanding Organic Certification



To be certified organic, our chocolates' ingredients have to meet strict growing standards. Certifications guarantee that ingredients are farmed naturally in a way that promotes biodiversity because they are free from:

- herbicides or synthetic fertilizers,
- pesticides,
- GMOs.

This certification also guarantees products are free from colorants, synthetic chemical aromas and flavor enhancers.

NAME	CODE	MIN. COCOA%	INGREDIENTS	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	SHELF LIFE*	PACKAGING
ANDOA DARK	48608	70%	Sugar 29% Fats 40%	☺	☺	☺	☺	☺	☺	18 months	3kg bag of fèves
ORiADO	12164	60%	Sugar 39% Fats 39%	☺	☺	☺	☺	☺	☺	18 months	3kg bag of fèves
ANDOA MILK	15001	39%	Sugar 33% Milk 26% Fats 42%	☺	☺	☺	☺	☺	☺	15 months	3kg bag of fèves
WAINA	15002	35% COCOA BUTTER	Sugar 42% Milk 21% Fats 42%	-	☺	☺	☺	☺	☺	12 months	3kg bag of fèves

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# No Added Sugar Chocolates

## DARK CHOCOLATE COUVERTURES















**5904**  **GLUTEN FREE**  
**XOCOLINE DARK 65%**



SWEETLY SPICED, BITTERSWEET  
 & A HINT OF ACIDITY  
 Bitter, tangy vanilla notes



**6972**  **GLUTEN FREE**  
**XOCOLINE MILK 41%**

MILKY, COCOA-RICH  
 & A HINT OF BITTERNESS  
 Subtle, chocolate, lightly bitter notes

NAME	CODE	MIN. COCOA%	INGREDIENTS	COATING	HOLDING	BARs	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	SHELF LIFE*	PACKAGING
<b>XOCOLINE DARK</b>	5904	65%	Maltitol 34% Fats 43%							14 months	3 x 1kg slabs
<b>XOCOLINE MILK</b>	6972	41%	Maltitol 34% Milk 24% Fats 41%							12 months	3 x 1kg slabs

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# Gourmet Creations

## MILK CHOCOLATES



**7098**  **GLUTEN FREE**  
**CARAMÉLIA 36%**

**INDULGENT &  
SALTED CARAMEL**

Chocolatey smoothness  
and indulgent salted  
caramel notes



**11603**   
**AZÉLIA 35%**

**INDULGENT &  
HAZELNUT**

Comforting notes of  
toasted hazelnut

## BLOND CHOCOLATE



**31870**  **GLUTEN FREE**  
**BLOND  
DULCEY 35%**

**BISCUITY & A HINT  
OF SALT**

Subtly salty, mellow  
biscuit flavor, with  
caramelized milky tones

## WHITE CHOCOLATES



**4660**   
**IVOIRE 35%**

**BALANCED &  
WARM MILK**

Comforting notes  
of warm milk



**8118**   
**OPALYS 33%**

**VANILLA &  
FRESH MILK**

A hint of sweetness  
and delicate milky,  
vanilla flavor



# Gourmet Creations



Gorgeous, original chocolate experiences await with Valrhona's **GOURMET CREATIONS** range. Discover new flavors to spark your creativity.

NAME	CODE	MIN. COCOA%	INGREDIENTS	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	SHELF LIFE*	PACKAGING
<b>CARAMÉLIA</b>	7098	36%	Sugar 34% Milk 20% Fats 38%	-						12 months	3kg bag of fèves
<b>AZÉLIA</b>	11603	35%	Sugar 30% Milk 21% Fats 44%	-						10 months	3kg bag of fèves
<b>BLOND DULCEY</b>	31870	35% COCOA BUTTER	Sugar 29% Fats 44%							12 months	3kg bag of fèves
<b>IVOIRE</b>	4660 140	35% COCOA BUTTER	Sugar 43% Milk 22% Fats 40%							12 months	3kg bag of fèves 3 x 1kg slabs
<b>OPALYS</b>	8118	33% COCOA BUTTER	Sugar 32% Milk 32% Fats 44%							10 months	3kg bag of fèves

**SHELF LIFE\*** Calculated based on the date of manufacture. Ideal Application Recommended Application The sugar percentage in a product refers to added sugars. It does not represent the product's entire sugar content. The fat percentage represents the product's entire fat content.

# Professional Signature

## DARK CHOCOLATE COUVERTURES



Our Professional Signature Range is easy to use and produce outstanding results. These meticulously crafted blended chocolates stand out for their full-bodied flavor, balance and dependable consistency.



**8517**  **TROPILIA DARK 70%**

ROUNDED & BITTERSWEET



**4661**  **GLUTEN FREE ÉQUATORIALE DARK 55%**

ROUNDED & VANILLA



**7346**  **GLUTEN FREE SATILIA DARK 62%**

ROUNDED & TOASTED NUTS



**4664**  **GLUTEN FREE EXTRA NOIR 53%**

ROUNDED & TOASTED NUTS


























**8515**  **GLUTEN FREE TROPILIA DARK 53%**



ROUNDED & VANILLA



**THE 12 KG CASE**

Select Professional Signature products are available in a 12kg case to suit the needs of high volume customers.

NAME	CODE	MIN. CO-COA%	INGREDIENTS	COATING	MOLDING	BAR	MOUSSES	CRÈMEUX & GANACHES	ICE CREAMS & SORBETS	SHELF LIFE*	PACKAGING
TROPILIA DARK	8517	70%	Sugar 27% Fats 40% .5% Whole Milk Powder	-	-	-				14 months	12kg case of fèves
SATILIA DARK	7346	62%	Sugar 37% Fats 38%							14 months	12kg case of fèves
ÉQUATORIALE DARK	4661	55%	Sugar 43% Fats 38%							14 months	3kg bag of fèves
EXTRA NOIR	4664	53%	Sugar 46% Fats 31%	-	-	-				14 months	3kg bag of fèves
TROPILIA DARK	8515	53%	Sugar 45% Fats 35%	-						14 months 12 months	12kg case of fèves

SHELF LIFE\* Calculated based on the date of manufacture.  Ideal Application  Recommended Application The sugar percentage in a product refers to added sugars. It does not represent the product's entire sugar content. The fat percentage represents the product's entire fat content.



# Professional Signature

## MILK CHOCOLATES

## WHITE CHOCOLATE



**4662** **ÉQUATORIALE MILK 35%**  
ROUNDED



**7347** **GLUTEN FREE SATILIA MILK 35%**  
ROUNDED



**8516** **TROPILIA MILK 29%**  
ROUNDED



**12141** **GLUTEN FREE ARIAGA WHITE 30%**  
ROUNDED



**19959** **GLUTEN FREE SATILIA WHITE 31%**  
ROUNDED



NAME	CODE	MIN. COCOA%	INGREDIENTS	COATING	MOLDING	BARS	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	SHELF LIFE*	PACKAGING
<b>ÉQUATORIALE MILK</b>	<b>4662</b>	35%	Sugar 43% Milk 19% Fats 36%							12 months	3kg bag of fèves
<b>SATILIA MILK</b>	<b>7347</b>	35%	Sugar 43% Milk 21% Fats 37%							12 months	12kg case of fèves
<b>TROPILIA MILK</b>	<b>8516</b>	29%	Sugar 40% Milk 20% Fats 33%	-						12 months	12kg case of fèves
<b>SATILIA WHITE</b>	<b>19959</b>	31% COCOA BUTTER	Sugar 41% Milk 27% Fats 37%							18 months	12kg case of fèves
<b>ARIAGA WHITE</b>	<b>12141</b>	30% COCOA BUTTER	Sugar 43% Milk 26% Fats 36%	-						18 months	5kg case of discs

SHELF LIFE\* Calculated based on the date of manufacture. Ideal Application Recommended Application The sugar percentage in a product refers to added sugars. It does not represent the product's entire sugar content. The fat percentage represents the product's entire fat content.



# Innovations Range

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Reimagine your recipes to include remarkable flavors thanks to the Innovationsing, innovative Valrhona products that have broken new gastronomical ground. We are deeply committed to providing you with inspiring products that will guide your creativity.

**HUKAMBI 53% DARK MILK CHOCOLATE P. 19**

**DULCEY 35% BLOND CHOCOLATE P. 19**

**P125 CŒUR DE GUANAJA P. 19**

**INSPIRATION RANGE P. 20**

**DOUBLE FERMENTATION RANGE P. 21**

# Dark Milk Chocolate: HUKAMBI 53%

CREATED IN 2023

Ombre chocolate, also known as Dark Milk Chocolate, is a unique offering that flaunts the DNA of classic gastronomy while interfusing the indulgence of milk with the powerful aromas of Brazilian cocoa. Now is the time, with Hukambi, to reveal all the ideas you have never dared to express and redefine your creativity.



**49787**  **GLUTEN FREE**  
**HUKAMBI 53%**

**Single Origin Brazil**

**COCOA-RICH, CEREAL & SLIGHT BITTERNESS**  
Blend of cocoa, slight bitterness and biscuit-inflected notes

# Blond Chocolate: DULCEY 35%

CREATED IN 2012

With our blond chocolate DULCEY 35% we sought to stand out from the traditional world of white chocolate by combining our chocolatiers' expertise with unique ingredients. Carefully selected raw materials give the blond-colored DULCEY 35% its utterly unique color and flavor.



**31870**  **GLUTEN FREE**  
**DULCEY 35%**

**BISCUITY & A HINT OF SALT**

Subtly salty, mellow biscuit flavor, with caramelized milky tones

# P125 Cœur De Guanaja

CREATED IN 2008

The very first Dark Chocolate Concentrate, P125 Cœur De Guanaja, is a technical solution intended to boost the chocolate intensity of your recipes.

**WITH P125 CŒUR DE GUANAJA YOU CAN ACHIEVE:**
















- Chocolate products with strong aromatic potential
- Intensely chocolately ice creams with a more malleable texture
- Ganaches with an incomparably intense chocolate flavor





**P125 CŒUR DE GUANAJA** is not suitable for tempering, molding or coating.

**6360**  **GLUTEN FREE**  
**P125 CŒUR DE GUANAJA CHOCOLATE CONCENTRATE**

Using the same blend of premium cocoa as Guanaja 70%, P125 Cœur de Guanaja 80% is less sweet than a classic chocolate couverture, and its aromatic power has been reinforced with a higher cocoa powder content.

NAME	CODE	MIN. COCOA%	INGREDIENTS	COATING	HOLDING	BAR	MOUSSES	CRÊMEUX & GANACHES	ICE CREAMS & SORBETS	SHELF LIFE*	PACKAGING
<b>HUKAMBI</b>	<b>49787</b>	53%	Sugar 25% Fats 45%							14 months	3kg bag of fèves
<b>P125 CŒUR DE GUANAJA</b>	<b>6360</b>	80%	Sugar 19% Fats 34%	-	-	-				18 months	3kg bag of fèves
<b>BLOND DULCEY</b>	<b>31870</b>	35% COCOA BUTTER	Sugar 29% Fats 44%							12 months	3kg bag of fèves

**SHELF LIFE\*** Calculated based on the date of manufacture.  Ideal Application  Recommended Application The sugar percentage in a product refers to added sugars. It does not represent the product's entire sugar content. The fat percentage represents the product's entire fat content.

# INSPIRATION

Inspiration is Valrhona's first range of fruit couvertures, created with natural flavors and colors. All Valrhona's chocolate-making expertise has been used to develop this technical feat which combines the unique texture of chocolate with the intense flavor and color of fruit.

## THE RECIPE

## FRUIT



## COCOA BUTTER AND A PINCH OF LECITHIN



## SUGAR



### 14029 ALMOND INSPIRATION

**NUTTY & SWEET ALMONDS**  
Sweet notes of fresh almond.



### 15391 STRAWBERRY INSPIRATION

**CANDIED FRUIT & STRAWBERRY**  
Sweet candied strawberry notes.



### 15390 PASSION FRUIT INSPIRATION

**TROPICAL & PASSION FRUIT**  
Tropical, tangy notes of passion fruit.



### 19999 RASPBERRY INSPIRATION

**CANDIED FRUIT & RASPBERRY**  
A hint of acidity and flavors of homemade raspberry jam.



### 19998 YUZU INSPIRATION

**CITRUS & YUZU**  
Sweet and bitter notes of fresh yuzu.

## WHAT MAKES INSPIRATION™ EXCEPTIONAL?

### UNIQUE TEXTURE OF CHOCOLATE

Inspiration can be used just like any other Valrhona couverture

### INTENSE FLAVOR AND COLOR

Developed using Valrhona's R&D expertise

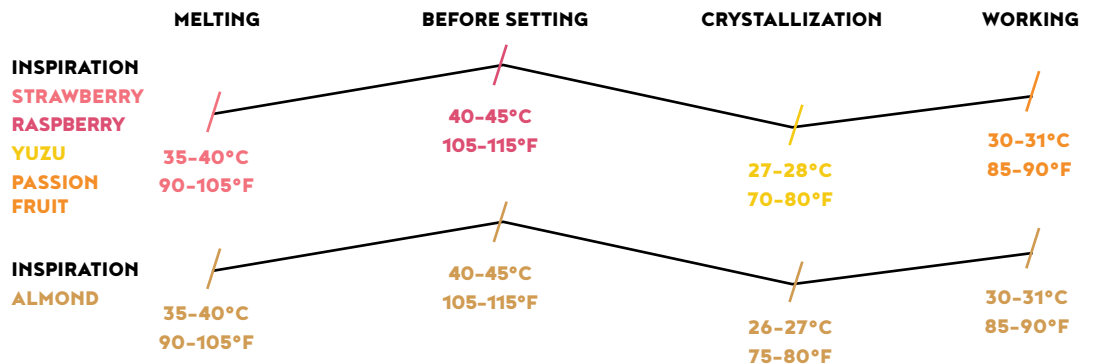
### 100% NATURAL INGREDIENTS

No preservatives, added colors, or artificial flavors

### PERFECTLY SUITED FOR ALL CLIENTS

Naturally Dairy Free, Vegan, and Gluten Free

## TEMPERING GUIDE FOR INSPIRATION™



NAME	CODE	INGREDIENTS	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	SHELF LIFE*	PACKAGING
<b>ALMOND INSPIRATION</b>	14029	Cocoa butter 30% Almond 31% Sugar 39% Fats 42%	☺	☺	☺	☺	☺	☺	14 months	3kg bag of fèves
<b>STRAWBERRY INSPIRATION</b>	15391	Cocoa butter 37% Strawberry 14% Sugar 47% Fats 39%	-	☺	☺	☺	☺	-	10 months	3kg bag of fèves
<b>PASSION FRUIT INSPIRATION</b>	15390	Cocoa butter 32% Passion Fruit Juice 17.3% Sugar 49.3% Fats 34%	-	☺	☺	☺	☺	-	10 months	3kg bag of fèves
<b>RASPBERRY INSPIRATION</b>	19999	Cocoa butter 35% Powdered raspberry 11% Sugar 52% Fats 37%	-	☺	☺	☺	☺	-	10 months	3kg bag of fèves
<b>YUZU INSPIRATION</b>	19998	Cocoa butter 34% Yuzu juice 2.4% Sugar 55% Fats 38%	-	☺	☺	☺	☺	-	10 months	3kg bag of fèves

# Double Fermentation Range

CREATED IN 2015



After over 10 years of working closely with partner producers, Valrhona has revolutionized the processing of cocoa in its plantations. Once the traditional fermentation process is complete, we add another ingredient - fruit naturally rich in sugar - which triggers a second phase of fermentation, infusing the chocolates with the flavor of the fruit for a new range of aromatic possibilities.



**12219** GLUTEN FREE

**ITAKUJA 55%**

**Single Origin Brazil**

**FRUITY & PASSION FRUIT**

Cocoa-rich, passion fruit notes



**13757** GLUTEN FREE

**KIDAVOIA 50%**

**Single Origin Madagascar**

**COCOA-RICH & BANANA**

Cocoa-rich banana notes



NAME	CODE	MIN. COCOA%	INGREDIENTS	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	SHELF LIFE*	PACKAGING
<b>ITAKUJA</b>	12219	55%	Sugar 44% Fats 37%	-	☺	☺	☺	☺	☺	14 months	3kg bag of fèves
<b>KIDAVOIA</b>	13757	50%	Sugar 34% Fats 39%	-	☺	☺	☺	☺	☺	14 months	3kg bag of fèves

SHELF LIFE\* Calculated based on the date of manufacture. ☺ Ideal Application ☺ Recommended Application The sugar percentage in a product refers to added sugars. It does not represent the product's entire sugar content. The fat percentage represents the product's entire fat content.



# Praliné & Nut Range

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Valrhona's range of nut products brings together three essential families: Pralinés, "Gianduja-Style" and Almond Pastes.

PRALINÉS P. 23  
"GIANDUJA-STYLE &  
ALMOND PASTES" P. 24

# Pralinés

## CAMELIZED



From pecan to pistachio, almond to hazelnut, these pralinés will wow your customers and reinvent your creations.



**2258** **60% HAZELNUT**

**Rome Hazelnuts**

Exceptionally intense cooked caramel notes and a slight hint of sweetness.



**2260** **60% ALMOND**

**Valencia Almonds**

A beautiful balance of cooked caramel and almond notes.



**2261** **50% ALMOND & HAZELNUT**

Light caramel notes that are both mild and sweet, and preserve the almond and hazelnut flavors.



## NUTTY



**5621** **50% CRUNCHY ALMOND & HAZELNUT**

Lightly toasted, ground almond and hazelnut flavors. Delicately ground nuts for a crisp, balanced texture.



**11937** **50% PECAN**

The fresh, intense taste of pecans with a lingering, bitter note.



**11936** **42% PISTACHIO**

Sweet, indulgent pistachio notes. A unique, bright color.



NAME	CODE	FLAVOR	% NUTS	INGREDIENTS	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	SHELF LIFE*	PACKAGING
<b>HAZELNUT</b>	<b>2258</b>	Rich Caramel	60%	Hazelnuts 60% Sugar 40% Fats 39%				12 months	5kg bucket
<b>60% ALMOND</b>	<b>2260</b>	Rich Caramel	60%	Almonds 60% Sugar 40% Fats 36%				12 months	5kg bucket
<b>ALMOND &amp; HAZELNUT</b>	<b>2261</b>	Rich Caramel	50%	Almonds 25% Hazelnuts 25% Sugar 50% Fats 30%				12 months	5kg bucket
<b>CRUNCHY ALMOND &amp; HAZELNUT</b>	<b>5621</b>	Toasted & Nutty	50%	Almonds 25% Hazelnuts 25% Sugar 49% Fats 28%				12 months	5kg bucket
<b>PECAN</b>	<b>11937</b>	Toasted & Nutty	50%	Pecans 50% Sugar 50% Fats 36%				12 months	5kg bucket
<b>PISTACHIO</b>	<b>11936</b>	Toasted & Nutty	42%	Pistachios 42% Almonds 18% Sugar 40% Fats 28%				12 months	5kg bucket

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# Gianduja-Style & Almond Pastes



**6993** **GLUTEN FREE**  
**GIANDUJA MILK 35%**

A mixture of luxury cocoas, hazelnuts and milk. A melt-in-the-mouth texture.

*\*Special Order Only*



**2264** **GLUTEN FREE**  
**GIANDUJA DARK 34%**

The pure flavor of dark chocolate and hazelnuts. Immense aromatic power.



**3212** **GLUTEN FREE**  
**70% ALMOND PASTE FROM PROVENCE\***

High almond content. A classic Provençal almond flavor, with only a hint of sweetness.

*\*Special Order Only*



**7942** **GLUTEN FREE**  
**55% ALMOND PASTE\***

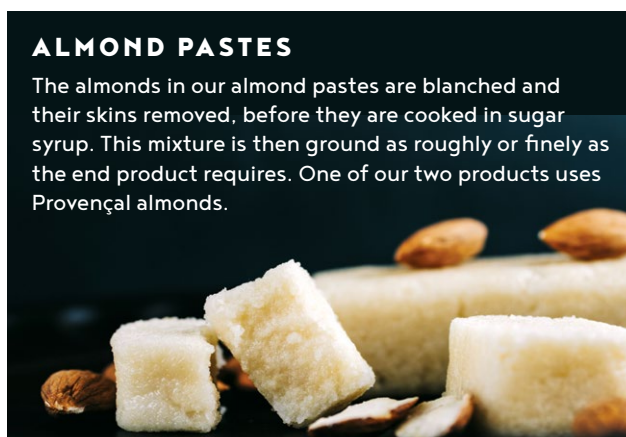
The pure, intense flavor of almonds with the merest hint of sweetness. Can be used in a whole variety of applications.

*\*Special Order Only*



## GIANDUJA-STYLE

*Gianduja* is a mixture of toasted hazelnuts, cocoa beans and sugar brewed over several hours before being very finely ground. Cocoa beans and hazelnuts are roasted separately at specific temperatures.



## ALMOND PASTES

The almonds in our almond pastes are blanched and their skins removed, before they are cooked in sugar syrup. This mixture is then ground as roughly or finely as the end product requires. One of our two products uses Provençal almonds.

NAME	CODE	% NUTS	INGREDIENTS	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	SHELF LIFE*	PACKAGING	
<b>GIANDUJA MILK 35%</b>	<b>6993</b>	35%	Hazelnuts 35% Sugar 35% Cocoa 16% Milk 13% Fats 40%				9 months	3 x 1kg slab	<i>*SPECIAL ORDER ONLY</i>
<b>GIANDUJA DARK 34%</b>	<b>2264</b>	34%	Hazelnuts 34% Sugar 34% Cocoa 28% Milk 3% Fats 41%				9 months	3 x 1kg slabs	
<b>ALMOND PASTE FROM PROVENCE</b>	<b>3212</b>	70%	Almonds 70% Sugar 17.4%				5 months	4kg tub	<i>*SPECIAL ORDER ONLY</i>
<b>ALMOND PASTE</b>	<b>7942</b>	55%	Almonds 55% Sugar 38.4%				8 months	3.5kg tub	<i>*SPECIAL ORDER ONLY</i>

**SHELF LIFE\*** Calculated based on the date of manufacture. Ideal Application Recommended Application The sugar percentage in a product refers to added sugars. It does not represent the product's entire sugar content. The fat percentage represents the product's entire fat content.





# Pure Cocoa Range

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Here, you'll find the rich flavor of raw cocoa in all its forms, including pure pastes, nibs, cocoa powders and cocoa butters.

PURE PASTES P. 26

COCOA NIBS P. 26

COCOA POWDER P. 26

COCOA BUTTER P. 26

# Single Origin 100% Cocoa Pastes



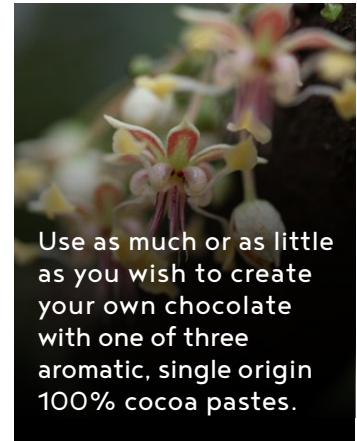
**5568** **GLUTEN FREE**  
**ARAGUANI\***  
 Single Origin  
 Venezuela  
 100% COCOA PASTE  
 \*Special Order Only



**5567** **GLUTEN FREE**  
**MANJARI\***  
 Single Origin  
 Madagascar  
 100% COCOA PASTE  
 \*Special Order Only



**5569** **GLUTEN FREE**  
**ALPACO\***  
 Single Origin  
 Ecuador  
 100% COCOA PASTE  
 \*Special Order Only



NAME	MIN. COCOA%	INGREDIENTS	COATING	HOLDING	BARs	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	SHELF LIFE*	PACKAGING
<b>PURE PASTES</b>	100%	Sugar 0% Fats 54%	-	-	-				14 months	3 x 1kg slabs

\*SPECIAL ORDER ONLY

SHELF LIFE\* Calculated based on the date of manufacture. Ideal Application Recommended Application The sugar percentage in a product refers to added sugars. It does not represent the product's entire sugar content. The fat percentage represents the product's entire fat content.

# Nibs, Powder, & Cocoa Butter

## COCOA NIBS



**3285** **GLUTEN FREE**  
**COCOA NIBS**  
**INGREDIENTS**  
 100% Cocoa Beans  
 Fats 54%  
**PACKAGING**  
 1kg bag  
**SHELF LIFE\***  
 12 months

## COCOA POWDER



**COCOA POWDER**  
**INGREDIENTS**  
 Cocoa powder  
 Fats 21%  
**SHELF LIFE\***  
 24 months  
**159** **GLUTEN FREE**  
**PACKAGING**  
 Box = 3 x 1kg bags

## COCOA BUTTER



**160** **GLUTEN FREE**  
**COCOA BUTTER**  
**INGREDIENTS**  
 100% cocoa butter  
 Fats 100%  
**PACKAGING**  
 3kg bucket  
**SHELF LIFE\***  
 8 months

**32080** **GLUTEN FREE**  
**PACKAGING**  
 25kg Paper Bag



# Service Products

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Valrhona's range of Service Products optimizes your time while maintaining quality. Whether you want to decorate your creations or need shells to build them in, we have the right products for all your needs.

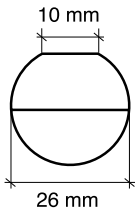
TRUFFLE SHELLS, BATONS &

CHOCOLATE CHIPS P. 28

FINISHINGS P. 29

GLAZES P. 29

# Truffle Shells



**1732** <sup>D</sup> **GLUTEN FREE**  
**DARK TRUFFLE SHELL**

**DARK CHOCOLATE 55%**

**INGREDIENTS**

Cocoa 55% min.  
Added sugar 43%  
Fats 38%

**PACKAGING**

1 box = 504 pieces

**SHELF LIFE\***

12 months

**WEIGHT**

Approx. 2.6g/chocolate



**1733** <sup>D</sup>  
**MILK TRUFFLE SHELL**

**MILK CHOCOLATE 35%**

**INGREDIENTS**

Cocoa 35% min.  
Sugar 43% Milk 19%  
Fats 36%

**PACKAGING**

1 box = 504 pieces

**SHELF LIFE\***

10 months

**WEIGHT**

Approx. 2.6g/chocolate



**1734** <sup>D</sup>  
**IVOIRE TRUFFLE SHELL**

**WHITE CHOCOLATE 35%**

**INGREDIENTS**

Cocoa Butter 35% min.  
Sugar 43% Milk 21%  
Fats 40%

**PACKAGING**

1 box = 504 pieces

**SHELF LIFE\***

8 months

**WEIGHT**

Approx. 2.6g/chocolate

## Batons & Chocolate Chips

### CHOCOLATE BATONS



**12789** <sup>D</sup>  
**DARK CHOCOLATE BÂTONS 55%**

A premium composition created using Valrhona Grand Cru Chocolate with rounded, chocolatey notes that perfectly resists melting. A high cocoa content (55%) gives the product a strong cocoa flavor.

5.5g Bâtons - 55%  
8cm  
1.6kg box  
(Approx. 300 pieces)



**DARK CHOCOLATE BÂTONS 48%**

Designed to please all palates with powerful cocoa notes and natural vanilla extract ideal for baking. These specially shaped batons do not pierce dough.

**12062** <sup>D</sup>  
3.2g Bâtons - 48%  
8cm  
1.6kg box  
(Approx. 500 pieces)  
*\*Special Order Only*

**12061** <sup>D</sup>  
5.3g Bâtons - 48%  
8cm  
1.6kg box  
(Approx. 300 pieces)

### CHOCOLATE CHIPS



**12140** <sup>D</sup>  
**DARK CHOCOLATE CHIPS 60%**

A balanced product with a high cocoa content that gives it a powerful cocoa flavor accompanied by a natural vanilla aroma. A standard 8mm (.33 inch) chocolate chip in a large quantity to supply a vast array of recipes.

**PACKAGING**  
5kg case  
(4000 drops/kg)



**12060** <sup>D</sup>  
**DARK CHOCOLATE CHIPS 52%**

A perfect recipe designed to be easy to use in pastries and baked goods with a popular flavor that will please all your customers. A smaller 6mm (.24 inch) chip perfect for all your needs.

**PACKAGING**  
6kg box  
(Approx. 7500 chips/kg)

# Finishings

## CHOCOLATE PEARLS



**4341** **DARK CHOCOLATE PEARLS**

Dark Chocolate 55% solid pearls. Perfect for baking or toppings.

**PACKAGING**

4kg bag

**SHELF LIFE\***

14 months



**4719** **DARK CHOCOLATE CRUNCHY PEARLS**

Biscuity cereals coated in 55% Dark Chocolate. Perfect for toppings or use in cold preparations.

**PACKAGING**

3kg bag

**SHELF LIFE\***

14 months



**8425** **CARAMÉLIA CRUNCHY PEARLS**

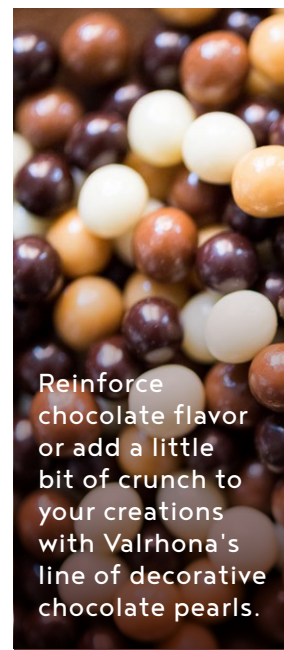
Biscuity cereals coated in CARAMÉLIA Milk Chocolate with a fine caramel taste. Perfect for toppings or use in cold preparations.

**PACKAGING**

3kg bag

**SHELF LIFE\***

12 months



Reinforce chocolate flavor or add a little bit of crunch to your creations with Valrhona's line of decorative chocolate pearls.



**10840** **DULCEY CRUNCHY PEARLS**

Biscuity cereals coated in DULCEY Blond Chocolate. Perfect for toppings or use in cold preparations.

**PACKAGING**

3kg bag

**SHELF LIFE\***

10 months



**10843** **OPALYS CRUNCHY PEARLS**

Biscuity cereals coated in OPALYS White Chocolate. Perfect for toppings or use in cold preparations.

**PACKAGING**

3kg bag

**SHELF LIFE\***

10 months



**11820** **GLUTEN FREE DARK PATE A GLACER**

(18% COCOA MINIMUM)

**PACKAGING**

10kg case with sealed bag

**SHELF LIFE\***

12 months

**STORING**

Store in a cool, dry place between 60-65°F (16-18°C)



**5010** **GLUTEN FREE ABSOLU CRISTAL NEUTRAL GLAZE**

**PACKAGING**

Lidded 5kg tub

**SHELF LIFE\***

12 months

**BEFORE OPENING**

12 months in a cool, dry place

**AFTER OPENING**

1 month in the refrigerator

## GLAZES



# Chocolate Drinks



Always striving to offer the most premium products, Valrhona has leveraged its expertise to craft the ultimate chocolate drinks. Explore these products for rich, indulgent and smooth chocolate beverages.

DARK HOT CHOCOLATE MIX P. 31  
NYANGBO 68% GROUND CHOCOLATE P. 31

# Chocolate Drinks

## SINGLE ORIGIN GROUND CHOCOLATE

## DARK HOT CHOCOLATE MIX



### 32181 <sup>AKD</sup> GLUTEN FREE NYANGBO 68% GROUND CHOCOLATE

#### Single Origin Ghana

SWEETLY SPICED,  
ROASTED & VANILLA

The unique flavor of single origin chocolate from Ghana in a decadent new form - Ground Chocolate. A perfect solution for creating unique, indulgent, easy-to-make chocolate drinks with simple ingredients. From inclusions to finishing touches, our new Ground Chocolate also offers new solutions for baking and toppings.

#### PACKAGING

2.5kg bag

#### SHELF LIFE\*

14 months

#### STORING

Store in a cool, dry place between  
60-65°F (16-18°C)



### 28592 <sup>AKD</sup> GLUTEN FREE DARK HOT CHOCOLATE MIX

#### Made in the USA

VERSATILE, RICH, I  
NDULGENT & DAIRY FREE

Made in the USA with 31% dark chocolate, this rich Hot Chocolate Mix is the easiest solution for preparing indulgent, smooth chocolate drinks. Extremely easy to use and versatile, Valrhona Dark Hot Chocolate Mix can be used to prepare hot and iced preparations. Packed in a convenient and elegant resealable 5lb bag.

#### PACKAGING

5lb bag, 1 case = 6 bags

#### SHELF LIFE\*

18 months

#### STORING

Store in a cool, dry place between  
60-65°F (16-18°C)



Introducing Dark Hot Chocolate Mix, the first Valrhona product ever made in the USA. Valrhona has leveraged its expertise to craft the ultimate hot chocolate mix recipe, featuring two of its popular products: VALRHONA COCOA POWDER and DARK CHOCOLATE CHIPS.

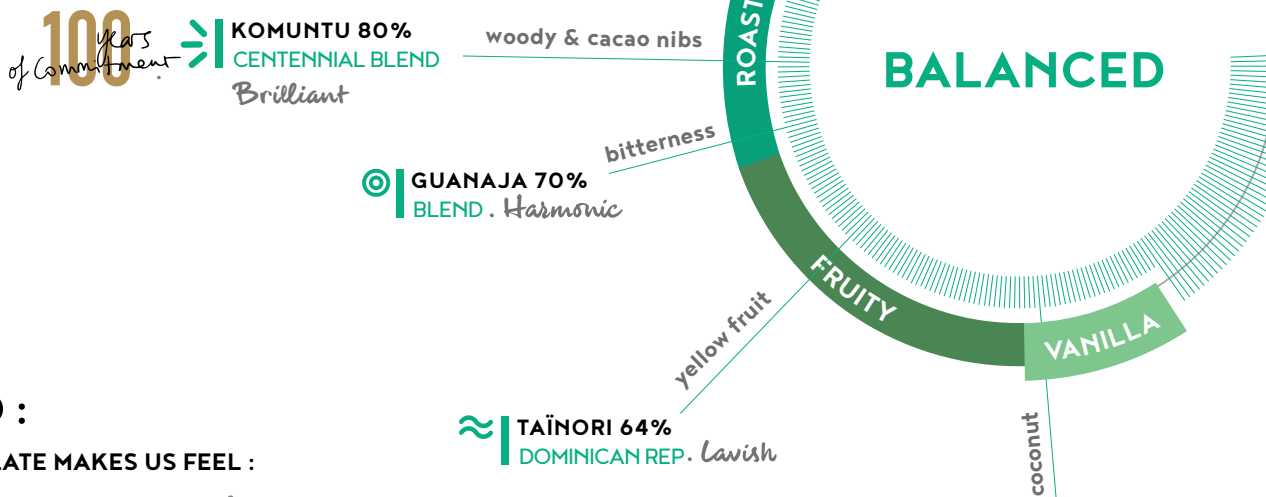
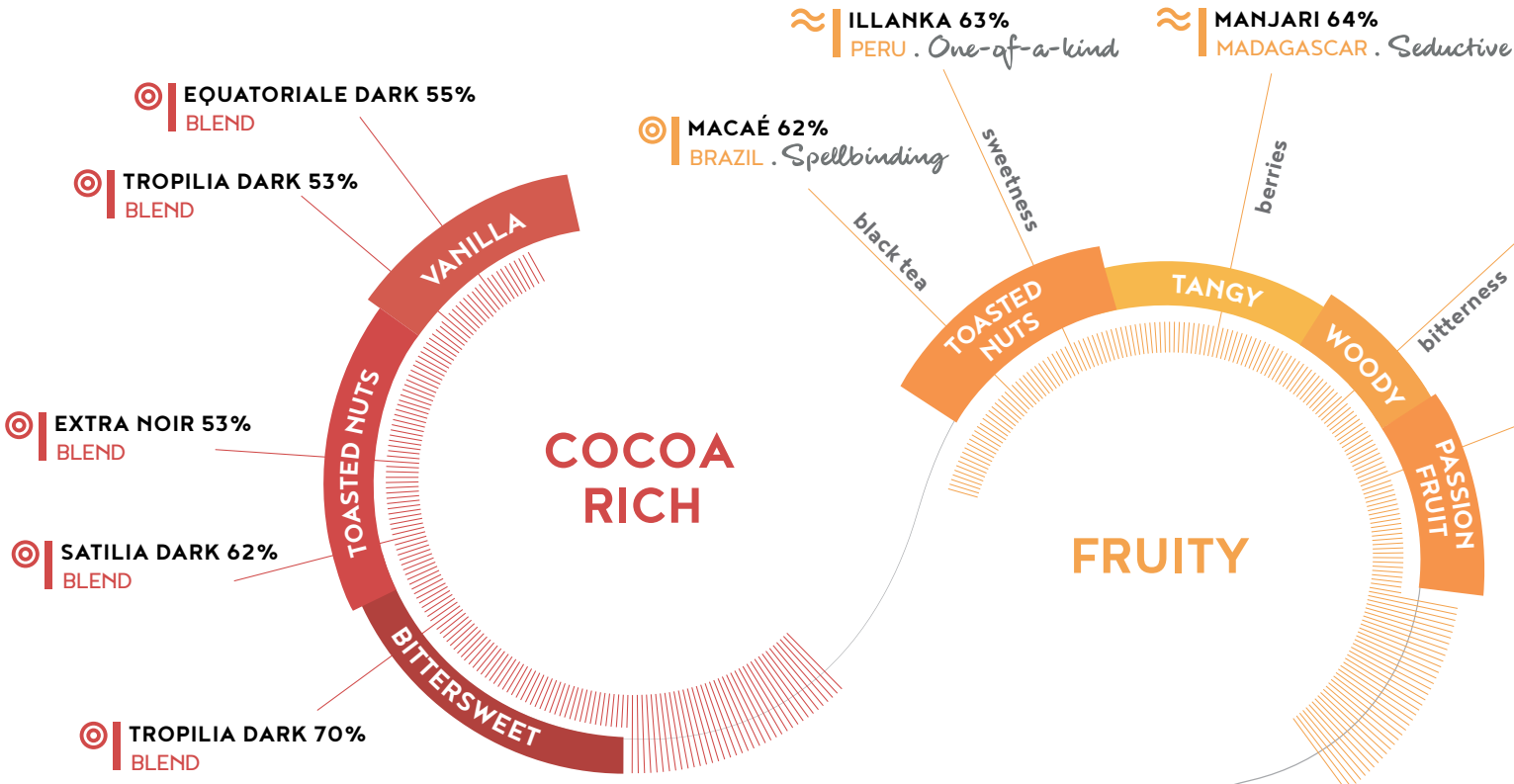


Fedco  
GHANA

### OUR TRUSTED COCOA PARTNERSHIP FOR NYANGBO 68%

In the southern part of Ghana, growing cocoa trees has been a tradition for over a century. This sunny, fertile and humid area with warm, sun-baked earth is home to the cocoa used to make **Nyangbo 68% Ground Chocolate**.

Founded in 1997, our partner FEDCO places farmers at the heart of their ambitions, working to improve livelihoods and protect the environment. Our Nyangbo cocoa comes exclusively from eight cocoa producing communities around Tarkwa who are part of FEDCO's network. Throughout our partnership, we have worked together to support the community with social and environmental projects like building a community center, library, schools, and a technology center all benefiting thousands of children and adults. We are proud to help support this vibrant community as we work together to bring you this delicious chocolate.

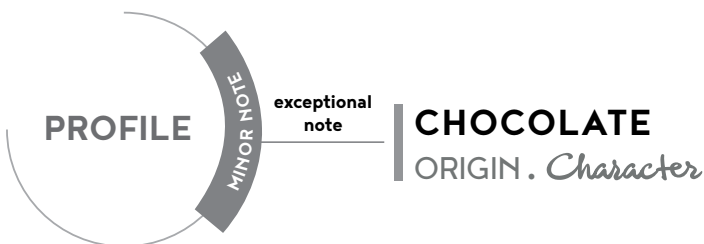


ORIADO 60% BLEND. *Restoring*  
 USDA ORGANIC, FAIRTRADE

**LEGEND :**

HOW CHOCOLATE MAKES US FEEL :

COMFORTING    SOOTHING    REMARKABLE





# Dark Chocolates

Explore. Choose. Spark your creativity.

ANDOA DARK 70%  
PERU . *Calm*



ITAKUJA 55%  
BRAZIL . *Passionate*

NYANGBO 68%  
GHANA . *Fascinating*

vanilla

ROASTED

INDULGENT

BITTER  
SWEET

WOODY

raw cocoa

ABINAO 85%  
BLEND . *Deep*

ALPACO 66%  
ECUADOR . *Unrestrained*

woody

CARAQUE 56%  
BLEND . *Traditional*

sweetness

EXTRA BITTER 61%  
BLEND . *Fierce*

coconut

SWEET  
SPICES

NUTS

ROASTED

bitterness

CARAÏBE 66%  
BLEND . *Intoxicating*

WOODY

full-bodied

BITTERSWEET

hint of acidity

XOCOLINE 65%  
BLEND . *Playful*

ARAGUANI 72%  
VENEZUELA . *Adventurous*

ANDOA MILK 39%  
PERU . *Melodious*



ORIZABA 39%  
BLEND . *Tranquil*

BAHIBE 46%  
DOMINICAN REP . *Expressive*

KIDAVOA 50%  
MADAGASCAR . *Melodic*

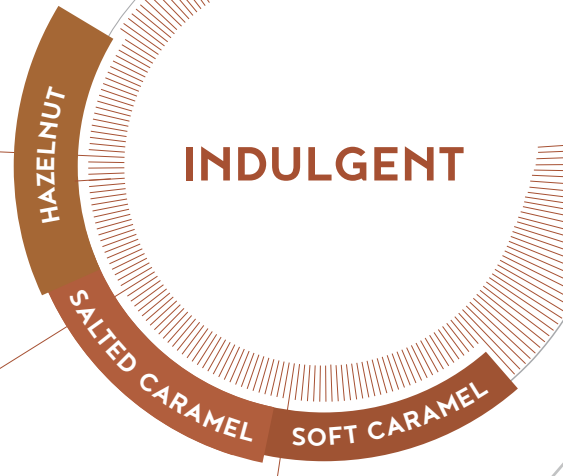
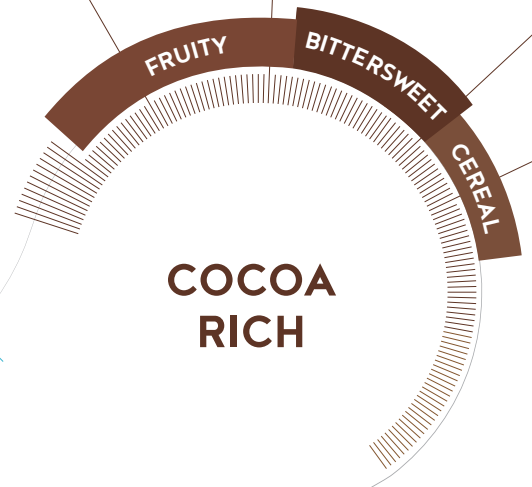
JIVARA 40%  
BLEND . *Smooth*

XOCOLINE MILK 41%  
BLEND . *Subtle*

AZÉLIA 35%  
BLEND . *Velvety*

CARAMÉLIA 36%  
BLEND . *Beaming*

TANARIVA 33%  
MADAGASCAR . *Sunlit*



**LEGEND :**

HOW CHOCOLATE MAKES US FEEL :



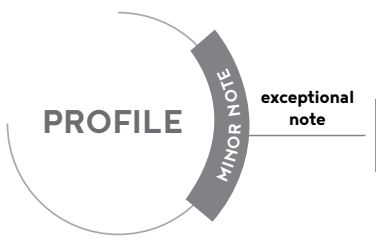
COMFORTING



SOOTHING



REMARKABLE



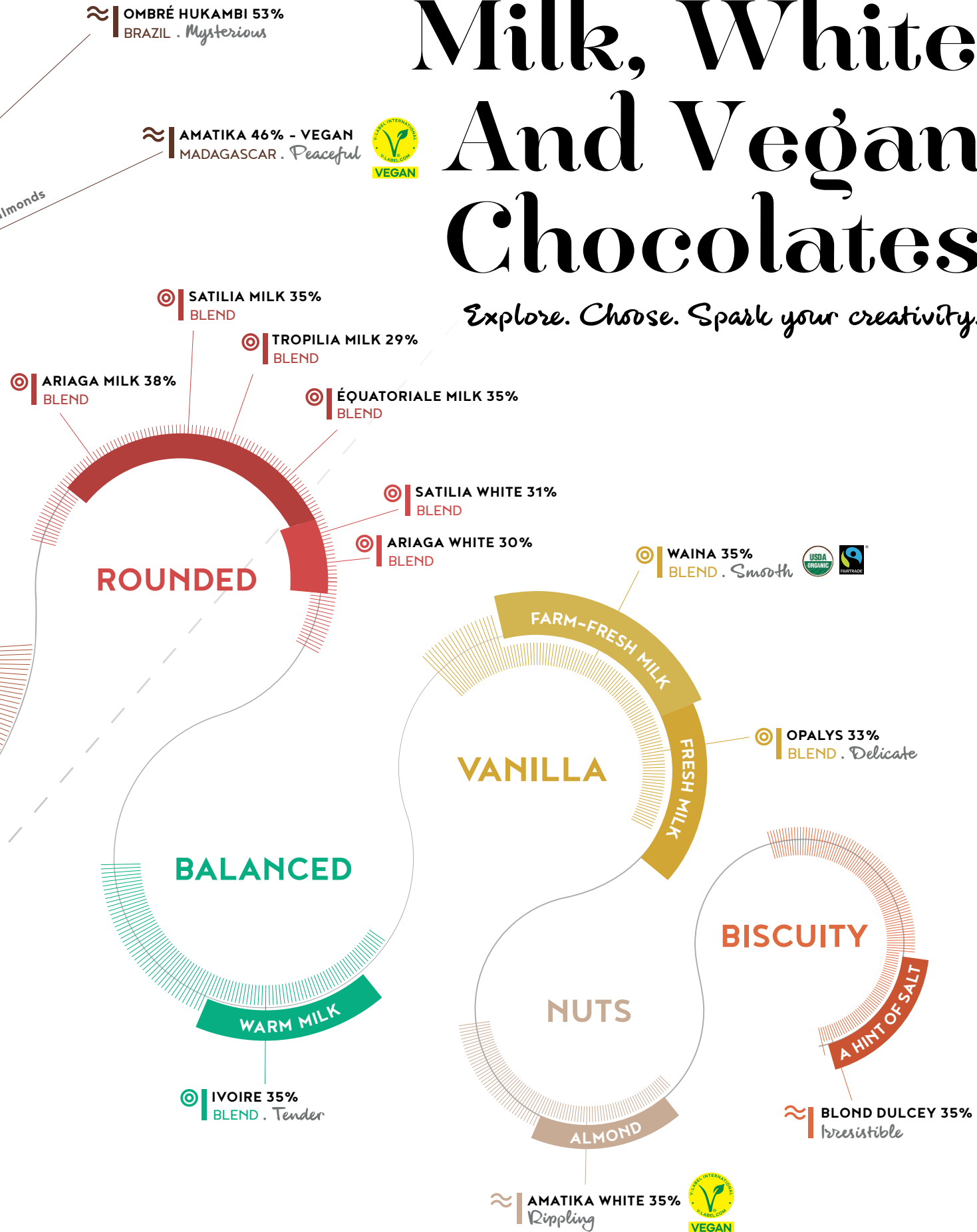
**CHOCOLATE**  
ORIGIN . *Character*

MILK & VEGAN  
CHOCOLATES

WHITE & VEGAN  
CHOCOLATES

# Milk, White And Vegan Chocolates

Explore. Choose. Spark your creativity.



# Cocoa Library

ARE YOU LOOKING FOR A PARTICULAR COLOR,  
ORIGIN, CERTIFICATION OR COCOA CONTENT?  
WITH OUR COCOA LIBRARY, IT IS EASY TO FIND  
JUST THE PRODUCT YOU NEED.

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COLOR	MIN. COCOA%	SINGLE ORIGIN	PRODUCT	RANGE	SUB-RANGE	PACKAGING	CODE	PAGE
DARK	85%	-	ABINAO	Couvertures	Grand Cru Chocolates	3kg bag of fèves	5614	11
	80%	-	KOMUNTU	Couvertures	100 Years Blend	3kg bag of fèves	48579	TK
	80%	-	P125 CŒUR DE GUANAJA	Innovations Range	P125 Cœur de Guanaja	3kg bag of fèves 12kg case of fèves	6360	19
	72%	VENEZUELA	ARAGUANI	Couvertures	Grand Cru Chocolates	3kg bag of fèves	4656	9
	70%	-	GUANAJA	Couvertures	Grand Cru Chocolates	3kg bag of fèves 3 x 1kg slabs 12kg case of fèves	4653 106	11
	70%	PERU	ANDOA DARK	Couvertures	Certified Organic Chocolates	3kg bag of fèves	48608	12
	70%		TROPILIA DARK	Couvertures	Professional Signature	12kg case of fèves	8517	16
	68%	GHANA	NYANGBO	Couvertures	Grand Cru Chocolates	3kg bag of fèves	6085	9
	66%	ECUADOR	ALPACO	Couvertures	Grand Cru Chocolates	3kg bag of fèves 12kg case of fèves	5572	9
	66%	-	CARAÏBE	Couvertures	Grand Cru Chocolates	3kg bag of fèves 3 x 1kg slabs 12kg case of fèves	4654 107	11
	65%	-	XOCOLINE	Couvertures	No Added Sugar Chocolates	3 x 1kg slabs	5904	13
	64%	MADAGASCAR	MANJARI	Couvertures	Grand Cru Chocolates	3kg bag of fèves 3 x 1kg slabs	4655 117	9
	64%	DOMINICAN REPUBLIC	TAÏNORI	Couvertures	Grand Cru Chocolates	3kg bag of fèves	5571	9
	63%	PERU	ILLANKA	Couvertures	Grand Cru Chocolates	3kg bag of fèves	48607	9
	62%	BRAZIL	MACAÉ	Couvertures	Grand Cru Chocolates	3kg bag of fèves	6221	9
	62%	-	SATILIA DARK	Couvertures	Professional Signature	12kg case of fèves	7346	16
	61%	-	EXTRA BITTER	Couvertures	Grand Cru Chocolates	3kg bag of fèves 3 x 1kg slabs 12kg case of fèves	4657 100	11
	60%	-	ORIADO	Couvertures	Certified Organic Chocolates	3kg bag of fèves	12164	12
	56%	-	CARAQUE	Couvertures	Grand Cru Chocolates	3 x 1kg slabs 12kg case of fèves	102 19850	11
	55%	-	ÉQUATORIALE DARK	Couvertures	Professional Signature	3kg bag of fèves 12kg case of fèves	4661 19836	16
55%	BRAZIL	ITAKUJA	Innovations Range	Double Fermentation	3kg bag of fèves	12219	21	
53%	-	EXTRA NOIR	Couvertures	Professional Signature	3kg bag of fèves	4664	16	
53%	-	TROPILIA DARK	Couvertures	Professional Signature	12kg case of fèves 12kg case of fèves ME*	8515 19852	16	

# Cocoa Library

COLOR	MIN. COCOA%	SINGLE ORIGIN	PRODUCT	RANGE	SUB-RANGE	PACKAGING	CODE	PAGE
VEGAN	46%	-	AMATIKA	Couvertures	Grand Cru Chocolates	3 x 1kg slabs	28074	10

MILK	50%	MADAGASCAR	KIDAVOA	Innovations Range	Double Fermentation	3kg bag of fèves	13757	21
	46%	DOMINICAN REPUBLIC	BAHIBÉ	Couvertures	Grand Cru Chocolates	3kg bag of fèves	9997	10
	41%	-	XOCOLINE MILK	Couvertures	No Added Sugar Chocolates	3 x 1kg slabs	6972	13
	40%	-	JIVARA	Couvertures	Grand Cru Chocolates	3kg bag of fèves 3 x 1kg slabs	4658 189	11
	39%	-	ORIZABA	Couvertures	Grand Cru Chocolates	3kg bag of fèves	6640	11
	39%	PERU	ANDOA MILK	Couvertures	Certified Organic Chocolates	3kg bag of fèves	15001	12
	36%	-	CARAMÉLIA	Couvertures	Indulgent Chocolates	3kg bag of fèves	7098	14
	35%	-	AZÉLIA	Couvertures	Indulgent Chocolates	3kg bag of fèves	11603	14
	35%	-	ÉQUATORIALE MILK	Couvertures	Professional Signature	3kg bag of fèves 12kg case of fèves	4662 19844	17
	35%	-	SATILIA MILK	Couvertures	Professional Signature	12kg case of fèves	7347	17
	33%	MADAGASCAR	TANARIVA	Couvertures	Grand Cru Chocolates	3kg bag of fèves 3 x 1kg slabs	4659	10
	29%	-	TROPILIA MILK	Couvertures	Professional Signature	12kg case of fèves	8516	17

WHITE	35% COCOA BUTTER	-	WAINA	Couvertures	Certified Organic Chocolates	3kg bag of fèves	15002	12
	35% COCOA BUTTER	-	IVOIRE	Couvertures	Indulgent Chocolates	3kg bag of fèves 3 x 1kg slabs 12kg case of fèves	4660 140 19741	15
	33% COCOA BUTTER	-	OPALYS	Couvertures	Indulgent Chocolates	3kg bag of fèves	8118	15
	31% COCOA BUTTER	-	SATILIA WHITE	Couvertures	Professional Signature	12kg case of fèves	19959	17
	30% COCOA BUTTER	-	ARIAGA WHITE	Couvertures	Professional Signature	5kg case of fèves	12141	17

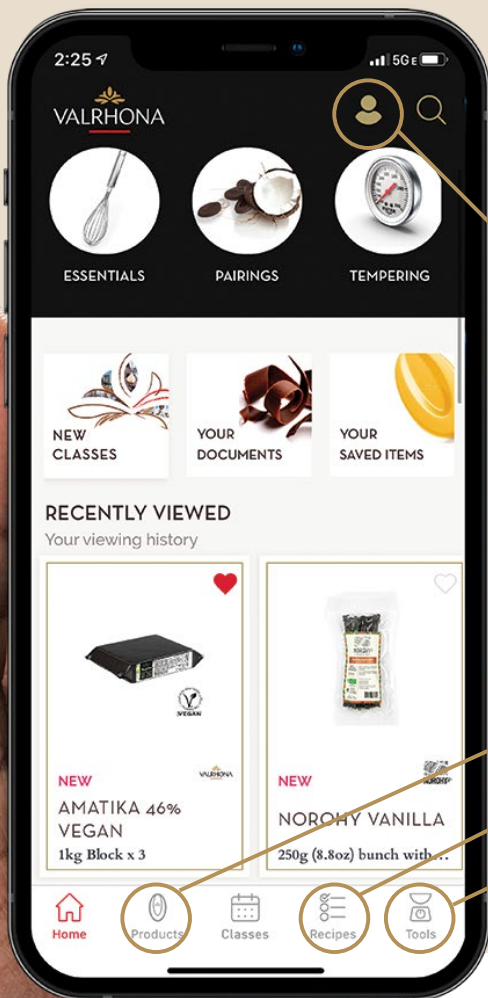
BLOND	35% COCOA BUTTER	-	BLOND DULCEY	Innovations Range	The Blond Range	3kg bag of fèves 12kg case of fèves	31870 27008	19
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 ORGANIC CHOCOLATE

  
VALRHONA

*chocolatree* *Sosa* NOROHY

# THE APP FOR iOS



- Essentials Library •
- Powerful Recipe Tools •
- Webinars and Chef Tutorials •
- New Products and Recipes •

## EXPLORE THE VALRHONA APP:

- Log in to your account for a custom experience
- Browse and save products
- Discover exclusive recipes
- Develop and scale recipes, research pairings and more



  
VALRHONA  
SELECTION

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# VALRHONA

Let's imagine the best of chocolate®

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VALRHONA

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