







ere at Valrhona, we have devoted ourselves to a mission: using good food to make the world a better place. This is more than just a slogan - it is backed up by action in terms of the way we source products, process food and pass on skills, but it is also backed up by people. When we talk about sourcing, we're really talking about producers. Valrhona strives every day to ensure the cocoa industry is built to last, as we're a big enough company to ensure our decisions and actions have a positive impact on the entire supply chain. Transformation is all about Valrhona's teams and their expert ability to constantly improve our work and enrich our aromatic palette even further. Our company has a social conscience and it is just the right size to be able to take care of our colleagues' well-being. Teaching is all about our customers. We guide and support these professionals because we know how demanding and difficult food professions are. Valrhona does its utmost to support craftsmanship and give its customers the resources they need to take their art to the next level. At Valrhona, we firmly believe that we have the power to co-create a sustainable model for our industry hand-in-hand with everyone who works in it. Every last one of us will benefit, from our producers to our colleagues, chefs to chocolate lovers, as we find the means to respect and protect the planet. To make the best chocolate, we have to be our best selves.

Clémentine Alzial, CEO at Valrhona



To make the best chocolate, we have to be our best selves.





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# The Best Of Chocolate

AS A PARTNER TO CHEFS SINCE 1922 AND A PIONEER 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 ARE CONVINCED THAT WHEN WE SHARE OUR EXPERIENCES, WE CAN SUSTAINABLY DEVELOP THE CHOCOLATE WORLD.

## TO IMAGINE THE BEST OF CHOCOLATE, WE MUST FIRST SCOUR THE PLANET FOR FINE 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, as a result, 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.



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



## TO IMAGINE THE BEST OF CHOCOLATE, YOU NEED AN AMBITION.

Ours is to endlessly perfect our chocolate-making expertise, to push the creative boundaries thanks to a constantly growing aromatic palette and to invent 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 open up new horizons for you. This is so that you can express your talent

with the total confidence that comes with consistent quality and flavor - and so that you can rely on a responsible partner who has fully committed to the environment, transparency and traceability. A few great examples of our expertise: Grand Cru Chocolates (Tulakalum), Cuvées du Sourceur (Loma Sotavento, Kilti Haiti), as well as our Pioneer Range, including P125 Cœur de Guanaja, Blond Dulcey and the Inspiration Range. With Valrhona, you give your creations an extra dimension.



## LAST BUT NOT LEAST, TO IMAGINE THE BEST OF CHOCOLATE, IT IS ESSENTIAL TO SHARE.

This means sharing expertise, so that everyone continues to progress. 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 each and every one of your questions by phone. When you join our network, you are able to swap 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 become part of a community that's passionate about chocolate.



Simplify your life

FIND DIFFERENT SALES UNIVERSES AND OUR PROMOTION ADVICES



## The Virtual Store

## THE ONLINE STORE IS A SUPPORT TOOL TO HELP PROFESSIONALS DEVELOP THEIR PRODUCT OFFERING!

We offer a number of **promotional ideas** to complete your seasonal or permanent range, whether for **your store or your hotel restaurant**.

In just a few clicks, find our ready-to-use promo kits and discover our range ideas and suggestions for making your store lively and seasonal and keeping your customers engaged.

## Valrhona Printing Service

#### PERSONALIZE AND PRINT ALL YOUR COMMUNICATION TOOLS!

#### Entirely customizable content!

This practical tool allows you to print all your necessary customized content: posters, decals, stickers, etc. Personalize your communication tools and receive them ready to be displayed in your store!

## An exclusive and intuitive service for promoting the highlights of the year

- 1. Choose a theme, special occasion or type of tool.
- 2. If you'd like to add a logo, choose the one you want to attach.
- **3.** Personalize the text on your tool: the name of your bar, a message to write on a poster, etc.
- 4. Pay and then receive your tools ready to be displayed in your store.



LOG IN TO PRINT.VALRHONA.COM
TO TRY OUR ONLINE PRINTING
SERVICE





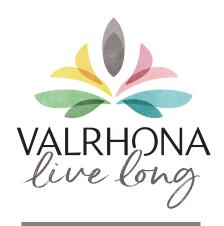




## Our Gustainable Approach

AT VALRHONA, WE BELIEVE THAT IF WE ARE TO IMAGINE THE BEST OF CHOCOLATE, WE HAVE TO GIVE THE BEST OF OURSELVES. THIS IS WHAT WE STRIVE TO DO EVERY DAY THROUGH OUR LIVE LONG CSR PROGRAM.

In line with our Live Long commitments, we are working hand-in-hand with our producers and customers to make the cocoa industry fair and sustainable – but also to make products that look and taste great. Our mission and purpose as a company is to use good food to make the world a better place together with you, and this aim guides us every day. We are proud to have been awarded B Corp certification, joining a community of businesses which work daily to do the right thing for the world we live in.





#### LIVE LONG COCOA

We want to unite everyone working in cocoa, chocolate and gastronomy around the aim of achieving a fairer, more sustainable cocoa industry. 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.



This company meets the highest standards of social and environmental impact

Corporation

#### LIVE LONG ENVIRONMENT

Our ambition is to make our chocolate factory in Tain l'Hermitage carbon neutral by the end of 2020, and by 2025 for our whole value chain from plantation to dinner plate. To meet these objectives, we are pulling out all the stops to reduce our greenhouse gas emissions to a minimum – and when we can't, we are offsetting our carbon through reforestation schemes.

#### LIVE LONG GASTRONOMY

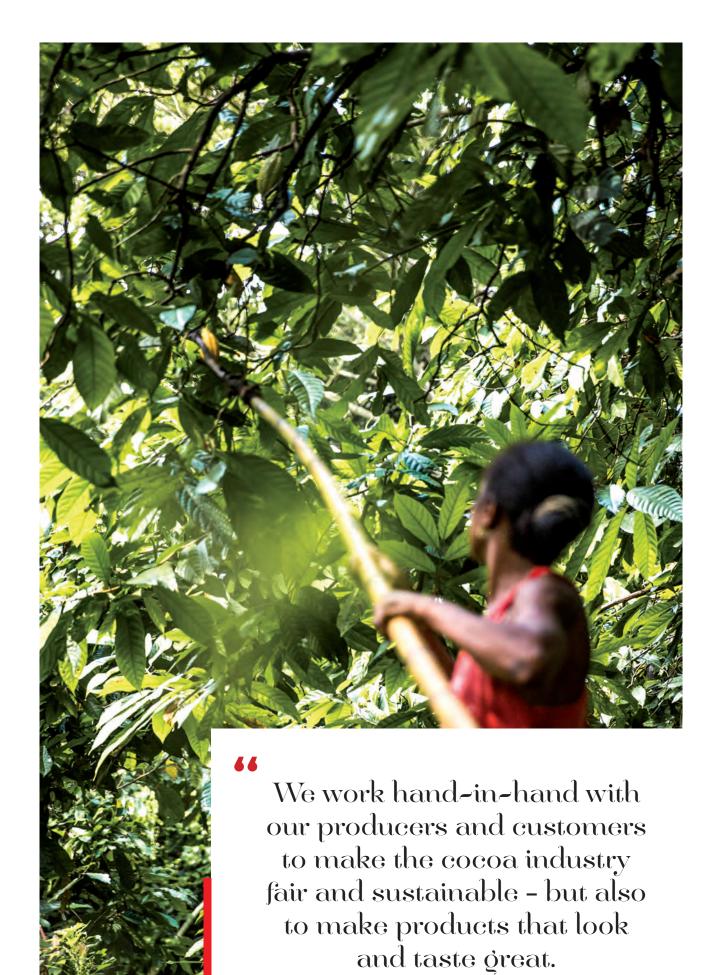
Gastronomy is part of Valrhona's DNA. We have always wanted to play an active role in supporting food professions so that they endure for generations to come and recognition for them grows all around the world. Gastronomy now needs to undergo a reinvention so that it lives up to its sustainable development goals, which is why we believe that it's our responsibility to guide professionals towards the most 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.

I was determined that we would make Valrhona a B Corp company, as our business model's success will enable us to have a positive impact on society and the environment. If a business is to last, it needs to weave together objectives around people, profit and the planet, and B Corp is a progressive initiative I wanted us to join.

Clémentine Alzial CEO at Valrhona



## L'École Valrhona

L'ÉCOLE VALRHONA, HELPING YOU PUSH BACK THE LIMITS OF CREATIVITY





'École Valrhona was created over 30 years ago with the vocation of passing on outstanding expertise.

Today, its Campuses continue to make their mark all around the world, in Tain l'Hermitage, Paris-Versailles, Tokyo and New York.

The Campuses are centers for chocolate-based research and creativity where experimentation is a constant and R&D, cocoa sourcing, and sensory analysis find a shared home. Here, L'École Valrhona's 30 chefs are inspired by expert knowledge, dialogue and diversity to create endless new recipes, techniques and products.

This powerful resource enables L'École Valrhona to support even the most demanding of professionals through an excellent, exclusive training program.

The program gives chefs from all around the world the chance to learn how to use products, perfect their skills, and give their creations that beautiful final touch. This is a space for dialogue and peer-learning where everyone can uncover what makes them different.

Off-campus, L'École Valrhona's pastry chefs continue to support chefs on a daily basis in their kitchens and stores. They do this through a phone help service in France, or by setting off on consultancy assignments around the world.

Whether you want to perfect your technique, enrich your knowledge or develop your network, L'École Valrhona's Campuses are iconic destinations for anyone with a passion for chocolate, where everyone makes progress through interaction with others and the limits of creativity are constantly pushed back.

As a center of excellence for chocolate, L'École Valrhona has become a hub of creativity and innovation, and it's here that the industry's latest inspirations form and grow.

## Valrhona's Support Services



## Essentials

THE DIGITAL SERVICE THAT QUANTIFIES ALL YOUR DESSERTS AND OTHER SWEET TREATS.

Valrhona Essentials is a leading reference document for food professionals. Some (but not all) of the 120 basic pastry chef and con-



fectioner's recipes in the collection include chocolate. Find them online with an instant recipe quantifying tool, so you can create, quantify, and share your creations to your heart's content! The online version was launched in September 2018. It is accessible via our website and includes some all-new recipe management features. Organize all your personal recipes in one online space and quantify them automatically depending on your chocolate and portion numbers (or preferred measurement system). We also provide you with templates to give you some inspiration. You can use, edit and personalize our Yule log, dessert, tart or filled bar set recipes to include your choice of chocolate and other mixtures. If you'd like an even easier way to use this indispensable professional tool. Online Essentials is your perfect kitchen companion. For chocolate-based recipes, select the Valrhona chocolate you wish to use and the total number of products you hope to make, and Essentials will give you a perfectly quantified recipe. It helps you to make your creations efficiently and reduce food waste. This simple, instant resource makes it easier to create, personalize, share, produce, and save all your recipes.



## Cercle V

## A PARTNERSHIP SCHEME FOR PROFESSIONALS WHO SPECIALIZE IN DESSERTS, CONFECTIONERY, AND CHOCOLATE.

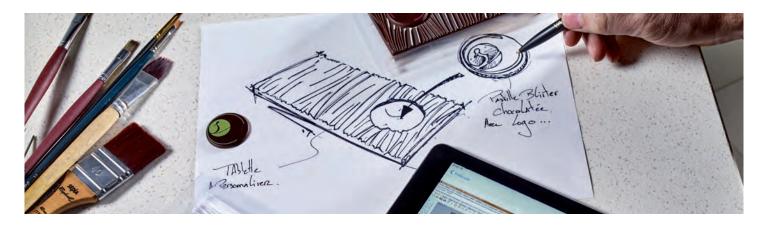
Cercle V is a partnership scheme for professionals who specialize in desserts, confectionery, and chocolate. It has helped us to uphold the partnerships that have bound us all for more than 20 years and united us around the shared values of excellence, commitment, and passion for our work. Cercle V gives its members the means to talk and exchange, innovate, find resources and enjoy exclusive services.



VALRHONA

## Valehora's Customization Helier

OUR TEAMS SHARE THEIR EXPERTISE SO THAT YOU CAN EXPRESS WHAT MAKES YOU "YOU". FROM COUVERTURES TO TECHNICAL ASSISTANCE, WE TAILOR OUR CUSTOMIZED PRODUCTS AND SERVICES TO YOUR EXPECTATIONS, SO THAT YOU CAN DREAM UP NEW CREATIONS AND DEVELOP YOUR SALES.





## Create The perfect blend

#### YOUR FLAVOR

To create the perfect blend, we select the finest cocoa beans, sugars, spices and other ingredients, before modeling them in different ways until we find the ideal balance for you.

Thanks to our team's expertise, you can combine technical excellence with delicious flavor. We can also help you to create your praliné or chocolate bonbons.

AN ACCESSIBLE RANGE OF COUVERTURE BLOCKS STARTING AT 1 T, AND THAT CAN BE MOLDED INTO FÈVES FOR ORDERS STARTING AT 3 T. AVERAGE DEVELOPMENT TIME: 3 TO 9 MONTHS.

You can also find this offer in Pralinés & Co and Exceptional Extras.



## Add an extra dimension to your creations

#### YOUR MOLD

We give you access to a real hub of expert knowledge around designing and developing molds for chocolates and pastries.

Give your customers a three-dimensional look at what makes you unique with bars, chocolate bonbons or Yule logs, molded products for special occasions or events, and more.

THANKS TO THE TEAM AT L'ATELIER CREATION, WE CAN PUSH BACK THE BOUNDARIES OF WHAT SHAPE CAN BE!

THIS GROUP OF DESIGNERS WILL FIND THE SOLU-TION THAT BEST MEETS YOUR NEEDS TO TURN YOUR SIGNATURE INTO UNIQUE MOLDED PRODUCTS.



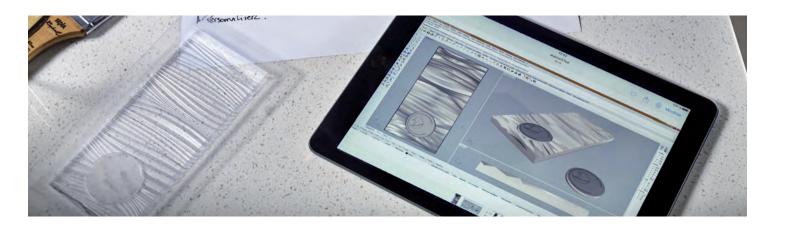
A Chef's Story



#### DANNY HO

Executive Pastry Chef at Hotel Icon (Hong Kong)

**NICKNAME**Durian Prince





# Packaged products designed especially for you.

#### YOUR PACKAGING

#### Semi-Customized:

We add your logo and/or the graphics you want to showcase to existing packaging (e.g.: for squares, batons, bars).

#### **Customized:**

Packaging specifically developed for your products. We will analyze your plans and assess feasibility.





#### YOUR SUPPORT

#### Technical Advice

Have you had a problem when using one of our products with your equipment? A technician will help you to fine-tune your configurations.

#### Pastry-Making Assistance

Do you have a question about a technique or how to use a product? Our chefs will step in to share their expertise and creativity with you.

#### Marketing

Need some guidance on how to give your creations the promotion they deserve? Our specialist teams will help you with your merchandising, storytelling and external communications.



ASK YOUR SALES REPRESENTATIVE FOR MORE INFORMATION





"I've been touring the Valrhona factory since 9 am today to see how it roasts its cocoa beans. I've seen how the process works from A to Z, and how they make their couvertures. The factory is incredible! You can see the cocoa pods and beans, as well as the process they use to make the world's best chocolate. When my customized slab of chocolate arrived in Hong Kong, it was love at first bite so I took a selfie and shared it with my friends with the caption "My chocolate has just landed in Hong Kong!" We spent two years selecting the right flavors and aromas for my very own 66% dark chocolate. I chose this chocolate because it's

not very acidic, which works well with the durian fruit that's so popular in South-East Asia and provides a very well-balanced flavor. Julien is a member of the sourcing team who taught me a lot about producers, plantations, and how to select and blend the best cocoa beans to create gorgeous aromas through combinations of different flavors. Iwas hugely impressed. I'm going to teach others what I've learnt and pass on my expertise to my team. I'm also going to try teach young people about how to choose the right chocolates, recipes, and combinations. This way, they will be able to carry on down the trail we've blazed."







## PIONEER RANGE

THE BLOND RANGE P. 20

DOUBLE FERMENTATION P. 21

CŒUR DE GUANAJA P. 21

INSPIRATION P. 22-23

## PIONEER RANGE

REIMAGINE YOUR RECIPES TO INCLUDE REMARKABLE FLAVORS THANKS TO THESE PIONEERING, INNOVATIVE PRODUCTS THAT HAVE BROKEN NEW GASTRONOMICAL GROUND. WE ARE DEEPLY COMMITTED TO PROVIDING YOU WITH INSPIRING PRODUCTS THAT WILL GUIDE YOUR CREATIVITY.

### THE BLOND RANGE

IRST CREATED IN 2012

With our blond range, we wanted to stand out from the traditional world of white chocolate by combining all our chocolatiers' expertise with unique ingredients. These carefully selected raw materials give the blond-colored range its utterly unique color and flavor, offering you a whole new avenue for your creativity.



#### 31870 BLOND DULCEY 35%

**BISCUITY & A HINT OF SALT** 

-

With its very subtly salty, mellow biscuit flavor, Dulcey and its caramelized milky tones conjure up our childhoods before our very eyes, stirring up a whirlwind of delicious, uniquely personal memories.





#### 13536 BLOND ORELYS 35%

Flecked with glimmers of golden brown BISCUITY & LICORICE

-

The biscuit and licorice inflections in Orelys' muscovado sugar conjure up the celebratory atmosphere of a beach-side concert on a faraway island.

NAME	CODE	MIN. COCOA%	INGREDIENTS	COATING	MOLDING	BARS	MOUSSES	CRÉMEUX. GANACHES	ICE CREAM	BEST- BEFORE*	PACKAGING
BLOND DULCEY	31870 27008	35% COCOA BUTTER	Sugar 29% Fats 44%	0	0	0	0	0	0	12 months	3kg bag of fèves 12kg case of fèves
BLOND ORELYS	13536	35% COCOA BUTTER	Sugar 28.8% Fats 40%	-	0	0	0	0	0	12 months	3kg bag of fèves



## DOUBLE FERMENTATION CREATED IN 2015

To create a new range of sensory possibilities, after over 10 years of working hand in hand with partner producers, Valrhona has revolutionized the way it processes its cocoa in plantations. This innovative process is such that once the traditional fermentation process is complete, we launch a second one by adding another ingredient - a fruit naturally rich in sugar - which triggers a second phase of fermentation, enhancing the chocolates with the flavor of the fruit.





#### 13757 **KIDAVOA 50%**

Single Origin Madagascar

COCOA-RICH, FRUITY & BANANA

Kidavoa's cocoa-rich banana notes lend it a warm, melodic tone straight out of a Madagascan acapella choir.

NAME	CODE	MIN. COCOA%	INGREDIENTS	COATING	MOLDING	BARS	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	BEST- BEFORE*	PACKAGING
ITAKUJA	12219	55%	Sugar 44% Fats 37%	-	0	0		0		14 months	3kg bag of fèves
KIDAVOA	13757	50%	Sugar 34%	_	(1)	0	(1)	()	(1)	14 months	3kg bag of fèves

BEST-BEFORE\* 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

#### **P125** EUR DE GUANAJA CREATED IN 2008

#### **CHOCOLATE CONCENTRATE**

With Cœur de Guanaja you can achieve:

- chocolate products with strong aromatic potential,
- intensely chocolatey ice creams with a more malleable texture,
- ganaches with an incomparably intense chocolate flavor.



6360



NAME	CODE	MIN. COCOA%	INGREDIENTS	COATING	МОГДІИС	BARS	MOUSSES	CRÉMEUX GANACHE	ICE CREAN	BEST- BEFORE*	PACKAGING
P125 CŒUR DE GUANAJA	6360 8234	80%	Sugar 19% Fats 34%	-	-	-	0	0	0	18 months	3kg bag of fèves 12kg case of fèves



#### A FRESH TAKE ON FRUIT

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.

#### RECIPE

**FRUIT** 



COCOA BUTTER
AND A PINCH OF LECITHIN



SUGAR

### WHAT MAKES INSPIRATION EXCEPTIONAL?



### 100% NATURAL FLAVOR & COLOR

No preservatives, added colors or artificial flavors



#### INTENSE FRUIT FLAVOR

Developed using Valrhona's R&D teams' expert knowledge



### THE UNIQUE TEXTURE OF A COUVERTURE

Inspiration is used like a couverture and tempered at specific temperatures

The fruit couverture range has expanded since Almond Inspiration was first launched in January 2017.



#### 14029 ALMOND INSPIRATION

NUTTY & SWEET ALMONDS

The sweet, fresh almond notes of Almond Inspiration take us on a stroll through an almond orchard on a beautiful summer's day.



#### 15391 STRAWBERRY INSPIRATION

CANDIED FRUIT & STRAWBERRY

The sweet candied notes of Strawberry Inspiration call to mind the joy of biting into a biscuit covered in fresh fruit jam.



## 15390 PASSION FRUIT INSPIRATION

TROPICAL & PASSION FRUIT

The tropical, tangy notes of Passion Fruit Inspiration hint at the freshness of a passion fruit sorbet under the summer sun.



#### 19999 RASPBERRY INSPIRATION

CANDIED FRUIT & RASPBERRY

Raspberry Inspiration, with its hint of acidity, evokes the cheerful scent of homemade raspberry jam.



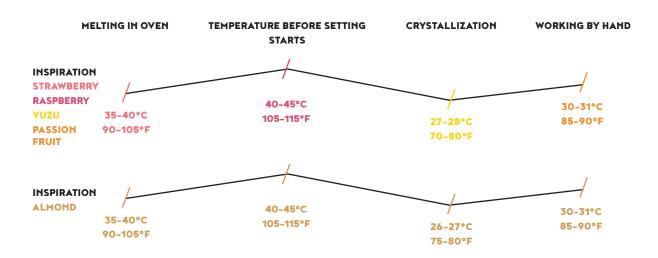
#### 19998 YUZU INSPIRATION

CITRUS & YUZU

Yuzu Inspiration
wonderfully expresses
the sweetness and
bitterness of the yuzu,
an iconic Japanese
citrus fruit, dazzling
like the rays of the
rising sun.



#### TEMPERATURE CHANGES



This information and special instructions are included in the booklet labels on 3kg bags.



NAME	CODE	INGREDIENTS	COATING	MOLDING	BARS	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	BEST- BEFORE*	PACKAGING
ALMOND INSPIRATION	14029	Cocoa butter 30% Almond 31% Sugar 39% Fats 42%	0	0	0	0	0	0	14 months	3kg bag of fèves
STRAWBERRY INSPIRATION	15391	Cocoa butter 37% Strawberry 14% Sugar 47% Fats 39%	-	0	0	0	0	-	10 months	3kg bag of fèves
PASSION FRUIT INSPIRATION	15390	Cocoa butter 32% Passion Fruit Juice 17.3% Sugar 49.3% Fats 34%	-	0	0	0	0	-	10 months	3kg bag of fèves
RASPBERRY INSPIRATION	19999	Cocoa butter 35% Powdered raspberry 11% Sugar 52% Fats 37%	-	0	0	0	0	-	10 months	3kg bag of fèves
YUZU INSPIRATION	19998	Cocoa butter 34% Yuzu juice 2.4% Sugar 55% Fats 38%	-	0	0	0	0	-	10 months	3kg bag of fèves







## COUVERTURES

CUVÉES P. 26-27

GRAND CRU CHOCOLATES P. 28-31

CERTIFIED PRODUCTS & NO ADDED SUGAR P. 32-33

INDULGENT CHOCOLATES P. 34-35

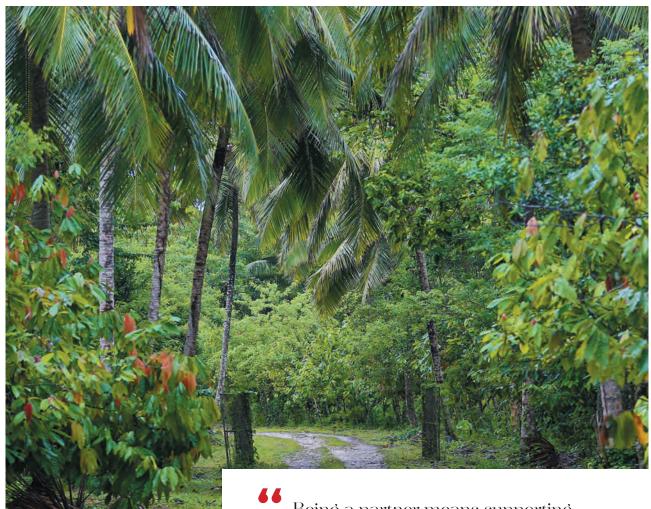
PROFESSIONAL SIGNATURE P. 36-37

## COUVERTURES

ARE YOU LOOKING FOR A CHARACTERFUL CHOCOLATE THAT CAPTURES ALL THE FLAVOR OF ONE OR MORE TERROIRS?

THEN MAKE SURE YOU CHECK OUT THE CHOCOLATES IN OUR COCOA LIBRARY. THEY ARE ALL MADE USING COCOA WE HAVE PERSONALLY SELECTED FROM THE FINEST PLANTATIONS. THESE EXCEPTIONALLY FLAVORED CHOCOLATES CAN COME FROM:

- A RARE, LIMITED EDITION TERROIR, IN THE CASE OF OUR CUVÉES DU SOURCEUR
- A GRAND CRU WITH A CHARACTERISTIC FLAVOR ONLY FOUND IN ITS HOME COUNTRY, IN THE CASE OF OUR SINGLE ORIGINS CHOCOLATES
- A BLEND OF SEVERAL AROMATIC COCOAS



Being a partner means supporting a diversified model for agriculture – including in cocoa farming – which works alongside other crops such as fruit and citrus trees. This way, producers' income is diversified and more secure.

Julien Desmedt sourcer

Dominican Republic Plantation



### **CUVÉES**



#### 12829 LIMEIRA 50%

Single Origin Brazil

COCOA-RICH, BITTERSWEET & TANGY

As it reveals its bitter cocoa-rich power and tanginess, Limeïra shows off its complex yet enchanting nature, like a flock of a thousand birds soaring over Brazil's immense natural wilderness.



#### 19264 KILTI HAÏTI CUVÉE 66%

Single Origin Haiti

BALANCED, RIPE FRUIT & COCOA NIBS

Kilti Haïti's balanced notes of ripe fruit combined with cocoa nib evoke the flamboyant colors of untouched Haitian landscapes glowing golden at sunset.



#### 13596 LOMA SOTAVENTO 68%

Single Origin Dominican Republic

BALANCED, FRUITY & BITTERNESS

Loma Sotavento takes its strength and energy from the powerful trees of the Dominican Republic, giving it fruity, bitter notes with a hint of fresh camphor.



#### 27661 XIBUN 64%

Single Origin Belize

BALANCED, FRUITY & FRESHNESS

Xibun's fresh and fruity, tangy notes are captivating, just like the Great Blue Hole in Belize.





#### 12830 MORANT BAY 70%

Single Origin Jamaica

SWEETLY SPICED, BITTERSWEET & RIPE FRUIT

The bitterness of Morant Bay is enhanced with notes of ripe fruit and spices, like Jamaica's forest waterfalls sparkling in the sunshine.

1s S

NAME	CODE	MIN. COCOA%.	INGREDIENTS	COATING	MOLDING	BARS	MOUSSES	CRÉMEUX . GANACHES	ICE CREAM	BEST- BEFORE*	PACKAGING
LIMEIRA	12829	50%	Sugar 34% Fats 20%	0	0	0	0	0		12 months	1kg slab
KILTI HAÏTI CUVÉE	19264	66%	Sugar 34% Fats 40%	0	0	0	0	0	0	14 months	1kg slab
LOMA SOTAVENTO	13596	68%	Sugar 31% Fats 37%	-	-	0	0	0	0	14 months	1kg slab
XIBUN	27661	64%	Sugar 35% Fats 39%	-	-	0	0	0	-	14 months	3 × 1kg slabs
MORANT BAY	12830	70%	Sugar 28% Fats 43%	-	-	0	0	0	0	14 months	1kg slab

## Grand Cru Chocolates

#### DARK CHOCOLATE: SINGLE ORIGIN



25295 TULAKALUM 75%

Single Origin Belize

FRUITY, TANGY & COCOA NIBS

Tulakalum's nutty intensity and powerful cocoa nibs dreamily encapsulate the gorgeous biodiversity of Belize, an endlessly colorful country with rich culture and histories.



4656 ARAGUANI 72%

Single Origin Venezuela

SWEETLY SPICED, WOODY & FULL-BODIED

Araguani's touch of vanilla, woody notes and hint of bitterness take you on an adventure through Venezuela's mountains, forests and saltwater lakes.



6085 NYANGBO 68%

Single Origin Ghana

SWEETLY SPICED, ROASTED & VANILLA

Nyangbo's spiced, toasted, and vanilla notes bring you on a journey to Ghana's rich mustard-colored earth.



5572 ALPACO 66%

Single Origin Ecuador

SWEETLY SPICED, NUTTY & WOODY

Alpaco's accents of dried fruit and nuts and its woody notes take you sailing down the Amazon River through the lush nature.

				COATING	MOLDING	W	MOUSSES	CRÉMEUX & GANACHES	E CREAMS SORBETS		
NAME	CODE	MIN. COCOA%.	INGREDIENTS	CO A	MOL	BARS	MOM	CRÉ GAN	ICE o	BEST- BEFORE*	PACKAGING
TULAKALUM	25295	75%	Sugar 25% Fats 43%	0	0	0		0	0	14 months	3kg bag of fèves
ARAGUANI	4656	72%	Sugar 27% Fats 44%	0	0	0	0	0	0	14 months	3kg bag of fèves
NYANGBO	6085	68%	Sugar 31% Fats 37%	0	0	0	0	0	0	14 months	3kg bag of fèves
ALPACO	5572 19851	66%	Sugar 32% Fats 40%	0	0	0	0	0	0	14 months	3kg bag of fèves 12kg case of fèves
KALINGO	9789	65%	Sugar 34% Fats 39%	0	0	0		0	0	14 months	3kg bag of fèves
MANJARI	4655 117	64%	Sugar 35% Fats 40%	0	0	0	0	0	0	14 months	3kg bag of fèves 3 × 1kg slabs
TAÏNORI	5571	64%	Sugar 35% Fats 39%	0	0	0	0	0	0	14 months	3kg bag of fèves
ILLANKA	9559	63%	Sugar 36% Fats 37%	0	0	0	0	0	0	14 months	3kg bag of fèves
MACAÉ	6221	62%	Sugar 37% Fats 39%	0	0	0	0	0	0	14 months	3kg bag of fèves

BEST-BEFORE\* Calculated based on the date of manufacture. Updated 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.



#### DARK CHOCOLATE: SINGLE ORIGIN



9789 KALINGO 65%

Single Origin Grenada

BALANCED, RIPE FRUIT & VANILLA POD

Grenada is an island in the West Indies known for its powerful herbs and spices, giving Kalingo's cocoa its unique notes of ripe fruit, camphor and vanilla bean.



4655 MANJARI 64%

Single Origin Madagascar

FRUITY, TANGY & BERRIES

With its fleshy notes of tangy red berries, each bite of Manjari takes you on a voyage to Madagascar - also known as the "Scented Isle" - where amazing cacao trees, delicious fruit and wonderful spices all grow.



5571 TAÏNORI 64%

Single Origin Dominican Republic

BALANCED, FRUITY & YELLOW FRUIT

Taironi's notes of tangy yellow fruit are reminiscent of the lavish fruits you'll find in the Dominican Republic's earlymorning markets.



9559 ILLANKA 63%

Single Origin Peru

FRUITY, TOASTED NUTS & SWEETNESS

Illanka takes you on a journey through the peaks and valleys of the Peruvian Andes as its flavor profile dramatically sways between smooth sweetness and dried fruit and nut notes.



6221 MACAÉ 62%

SINGLE ORIGIN BRAZIL

FRUITY, TOASTED NUTS & BLACK TEA

Macaé's deep notes of black tea and roasted nuts take you on a timeless, spellbinding journey through Brazil's ancient Atlantic Rainforest.



### **GRAND CRU CHOCOLATES**

DARK CHOCOLATE: BLEND



#### 5614 ABINAO 85%

BITTERSWEET, WOODY & RAW COCOA

Abinao's raw, woody intensity and bitterness capture the essence of an immense African jungle shrouded by a dark night.



#### 4653 GUANAJA 70%

BALANCED, ROASTED & BITTERNESS

Guanaja's forceful tanginess and its comforting notes of bitter cocoa nibs call and respond like the warm, harmonious tones of woodwind instruments intermingling with celebratory song and the gentle rhythm of a percussion section.



#### 4654 CARAÏBE 66%

SWEETLY SPICED, ROASTED & BITTERNESS

With its intensely bitter notes, woody highlights and hints of toasted nuts, Caraïbe leads you on an intoxicating dance through the cacao forest.



#### 4657 EXTRA BITTER 61%

SWEETLY SPICED, NUTS & COCONUT

Extra Bitter's notes of vanilla, fleshy coconut and slightly bitter cocoa conjure up the fiery heat of the wind blowing over desert dunes.



## 102 **CARAQUE 56%**

SWEETLY SPICED, NUTS & SWEETNESS

Caraque's sweet notes of roasted nuts and dried fruit with a touch of vanilla bring back memories of traditional childhood cakes.

S S

NAME	CODE	MIN. COCOA%.	INGREDIENTS	COATING	MOLDING	BARS	MOUSSES	CRÉMEUX GANACHE	ICE CREAN	BEST- BEFORE*	PACKAGING
ABINAO	5614	85%	Sugar 14% Fats 48%	-	-	0		0		12 months	3kg bag of fèves
GUANAJA	4653 106 19849	70%	Sugar 29% Fats 42%	0	0	0	0	0	0	14 months	3kg bag of fèves 3 × 1kg slabs 12kg case of fèves
CARAÏBE	4654 107 19843	66%	Sugar 33% Fats 40%	0	0	0	0	0	0	14 months	3kg bag of fèves 3 × 1kg slabs 12kg case of fèves
EXTRA BITTER	4657 100 19846	61%	Sugar 38% Fats 40%	0	0	0	0	0	0	14 months	3kg bag of fèves 3 × 1kg slabs 12kg case of fèves
CARAQUE	102 19850	56%	Sugar 43% Fats 37%	0	0	0	0	0	0	14 months	3 × 1kg slabs 12kg case of fèves



#### **VEGAN CHOCOLATE: SINGLE ORIGIN**

#### MILK CHOCOLATE: SINGLE ORIGIN





#### 28074 AMATIKA 46%

COCOA-RICH, CEREAL & TOASTED ALMONDS

The creamy texture of Amatika gives way to notes of cocoa, toasted almonds, and a hint of tanginess, reminiscent of a picnic in the peaceful ambiance of a Malagasy garden.



#### 9997 BAHIBE 46%

Single Origin Dominican Republic

COCOA-RICH, CEREAL & RIPE FRUIT

Bahibe combines ripe fruity notes with a powerful hint of cocoa to evoke all the power of the Dominican Republic's waterfalls and lush plantlife.



4659 TANARIVA 33%

Single Origin Madagascar
INDULGENT
& SOFT CARAMEL

Tanariva is an intensely smooth milk chocolate with soft caramel notes. Its sunlit flavor captures the joy of resting on the banks of the Sambirano River.

#### MILK CHOCOLATE: BLEND



#### 7547 GUANAJA LACTÉE 41%

MILKY, FRESH MILK FLAVOR & COCOA-RICH

Guanaja Lactée's fresh milk notes smoothly blend with powerful hints of cocoa, humming like the warm tones of a double bass in a relaxing jazz orchestra.



4658 JIVARA 40%

MILKY, MALT & VANILLA

With its mellow, malty cocoa-rich flavor, Jivara feels as warm as the sun's kiss on a golden summer morning.



6640 ORIZABA 39%

MILKY, FARM-FRESH MILK FLAVOR & CARAMELIZED NOTES

Orizaba stands out for its melt-in-the-mouth texture and distinct farm-fresh milk notes, which carry you away across high mountain pastures on a tranquil summer breeze.



#### 6591 BITTER LACTÉ 39%

MILKY, FRESH MILK FLAVOR & A HINT OF VANILLA

Bitter Lacté begins with distinctive notes of fresh milk and vanilla followed by echoes of sweet cocoa, which prolong the tasting experience like the bass notes on the piano concluding a piece of music.

NAME	CODE	MIN. COCOA%	INGREDIENTS	COATING	MOLDING	BARS	MOUSSES	CRÉMEUX & Ganaches	ICE CREAM! & SORBETS	BEST- BEFORE*	PACKAGING
AMATIKA	28074	46%	Sugar 37% Fats 42.9%	0		0	0	0	0	12 months	3 × 1kg slabs
BAHIBE	9997	46%	Sugar 30% Milk 23% Fats 42%	0	0	0	0	0	0	12 months	3kg bag of fèves
TANARIVA	4659 3692	33%	Sugar 37% Milk 28% Fats 37%	0	0	0	0	0	0	12 months	3kg bag of fèves 3 × 1kg slabs
GUANAJA LACTÉE	7547 19894	41%	Sugar 34% Milk 24% Fats 40%	0	0	0	0	0	0	12 months	3kg bag of fèves 12kg case of fèves
JIVARA	4658 189 19848	40%	Sugar 34% Milk 23% Fats 41%	0	0	0	0	0	0	12 months	3kg bag of fèves 3 × 1kg slabs 12kg case of fèves
ORIZABA	6640	39%	Sugar 37% Milk 18% Fats 39%	0	0	0	0	0	0	12 months	3kg bag of fèves
BITTER LACTÉ	6591 19893	39%	Sugar 41% Milk 18% Fats 38%	0	0	0	0	0	0	12 months	3 × 1kg slabs 12kg case of fèves

## CERTIFIED PRODUCTS & NO ADDED SUGAR

Choose a chocolate made with solid commitments to communities' and nature's welfare.

Our chocolates have secured "Agriculture Biologique" organic and Fairtrade/Max Havelaar certification. Sustainable development and fair trade have always been a key concern of ours. We can even provide you with a no-added-sugar range, so that you can enjoy fine milk and dark chocolates without any excess sweetness.

#### **ORGANIC CHOCOLATE**





## **MILLOT 74%**

FRUITY, TANGY & FULL-BODIED

The intensity of Madagascar's untouched nature finds its likeness in Millot chocolate, with its powerful tangy and bittersweet flavors and its notes of fruit and cocoa nib.









## **ANDOA HOIRE 70%**

Single Origin Peru

FRUITY, WOODY & BITTERNESS

Andoa Noire's nutty notes conjure up Peru's warm, fragrant air, while its hints of woodiness and bitter edge seem to melt into the tranguil twilight atmosphere.









#### 12164 **ORIADO 60%**

BALANCED, VANILLA & COCONUT

Oriado's creamy, vanilla mellowness Iulls you into a siesta on warm sands, as the sun intoxicatingly caresses your skin.









#### 15001 **ANDOA LACTÉE 39%**

Single Origin Peru

MILKY, FARM-FRESH MILK FLAVOR & A HINT OF ACIDITY

Andoa Milk unfurls through warm, mellow notes of dairy milk, much like a pan pipe melody drifting over the foothills of the Andes.









#### 15002 **WAINA 35%**

VANILLA & FARM-FRESH MILK FLAVOR

Waina's notes of cane sugar, dairy milk and bourbon vanilla make this particularly smooth white chocolate open up like a fresh white flower on a warm summer's morning.







NAME	CODE	MIN. COCOA%	INGREDIENTS	COATING	MOLDING	BARS	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	BEST- BEFORE*	PACKAGING
MILLOT	31508 30357	74%	Sugar 25.5% Fats: 43.6%	0	0	0	0	0	0	12 months	3kg bag of fèves 12kg case of fèves
ANDOA NOIRE	12515	70%	Sugar 29% Fats 40%	0	0	0	0	0	0	18 months	3kg bag of fèves
ORIADO	12164	60%	Sugar 39% Fats 39%	0	0	0	0	0	0	18 months	3kg bag of fèves
ANDOA LACTÉE	15001	39%	Sugar 33% Milk 26% Fats 42%	0	0	0	0	0	0	15 months	3kg bag of fèves
WAINA	15002	35% cocoa butter	Sugar 42% Milk 21% Fats 42%	-	0	0	0	0	0	12 months	3kg bag of fèves





#### 5904 XOCOLINE 65%

SWEETLY SPICED, BITTERSWEET & A HINT OF ACIDITY

Xocoline's bitter, tangy vanilla notes ring out with a light playfulness like music strummed on a guitar.



#### 6972 XOCOLINE LACTÉE 41%

MILKY, COCOA-RICH & A HINT OF BITTERNESS

Xocoline Lactée's subtle, chocolate, lightly bitter notes remind you of the sparkling white flowers on a cacao tree.

NAME	CODE	MIN. COCOA%	INGREDIENTS	COATING	MOLDING	BARS	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	BEST- BEFORE*	PACKAGING
XOCOLINE	5904	65%	Maltitol 34% Fats 43%	0	0	0		0	0	14 months	3 × 1kg slabs
XOCOLINE LACTÉE	6972	41%	Maltitol 34% Milk 24% Fats 41%	0	0	0	0	0	0	12 months	3 × 1kg slabs



### INDULGENT CHOCOLATES

With this range, you can explore a whole palette of gorgeous, original chocolate experiences. They will introduce you to new flavors and spark your creativity too.

#### **DARK CHOCOLATE**



#### 120 CAFÉ NOIR 57%

**INDULGENT & COFFEE** 

Sensuous like a twilight tango, notes of dark chocolate and smooth coffee bring Café Noir the delights of a tentative tango danced at the fall of dusk.



#### 122 NOIR ORANGE 56%

**INDULGENT & ORANGE** 

Noir Orange, a chocolate with candied orange notes, is a timeless blend which reminds us of our favorite festive recipes.



#### 20131 CARANOA 55%

INDULGENT & CARAMEL

Caranoa's nostalgic notes of cocoa and salted caramel swirl together joyfully like a childhood carousel.

#### MILK CHOCOLATE



#### 7098 CARAMÉLIA 36%

INDULGENT & SALTED CARAMEL

Caramélia's chocolatey smoothness and indulgent salted caramel notes instantly bring a smile to your face, conjuring up memories of wonderful times spent with friends.



#### 11603 AZÉLIA 35%

INDULGENT & HAZELNUT

Azélia's indulgent notes of toasted hazelnut feel every bit as velvety as a warm down blanket on winter's first icy days.



#### 11387 BISKÉLIA 34%

INDULGENT & CARAMEL-COATED BISCUITS

Biskélia's delicious biscuit and caramel notes echo like gentle, comforting words whispered deep in our childhood pasts.



#### WHITE CHOCOLATE

#### 4660 IVOIRE 35%

#### **BALANCED & WARM MILK**

Ivoire white chocolate's comforting notes of hot milk recall the sound of children's laughter as they share moments of pure joy together.





#### 8118 OPALYS 33%

#### VANILLA & FRESH MILK FLAVOR

Opalys is a white chocolate with the merest hint of sweetness whose delicate milky, vanilla flavor conjures up all the purity of a mountaintop snow shower in spring.

NAME	CODE	MIN. COCOA%.	INGREDIENTS	COATING	MOLDING	BARS	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	BEST- BEFORE*	PACKAGING
CARANOA	20131	55%	Sugar 37% Fats 39%	0	0	0		0		14 months	3kg bag of fèves
HOIR ORANGE	122	56%	Sugar 43% Orange Flavoring 0.3% Fats 38%	-	0	0	0	0	0	10 months	3 × 1kg slabs
CAFÉ NOIR	120	57%	Sugar 40% Coffee 1.3% Fats 37%	-	0	0	0	0	0	10 months	3 × 1kg slabs
CARAMÉLIA	7098	36%	Sugar 34% Milk 20% Fats 38%	-	0	0	0	0	0	12 months	3kg bag of fèves
AZÉLIA	11603	35%	Sugar 30% Milk 21% Fats 44%	-	0	0	0	0	0	10 months	3kg bag of fèves
BISKÉLIA	11387	34%	Sugar 31% Milk 27% Fats 42%	-	0	0	0	0	0	12 months	3kg bag of fèves
IVOIRE	4660 140 19741	35% cocoa butter	Sugar 43% Milk 22% Fats 40%	0	0	0	0	0	0	12 months	3kg bag of fèves 3 × 1kg slabs 12kg case of fèves
OPALYS	8118	33% cocoa butter	Sugar 32% Milk 32% Fats 44%	0	0	0	0	0	0	10 months	3kg bag of fèves

BEST-BEFORE\* Calculated based on the date of manufacture. Uldeal Application UR ecommended 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

We guarantee that these chocolates are easy to use and produce outstanding results. These meticulously crafted blended chocolates stand out for their full-bodied flavor and perfect gustatory balance.

#### DARK CHOCOLATE



8517 TROPILIA AMER 70%

Takes Amer

4663 EXTRA AMER 67%



4661 ÉQUATORIALE NOIRE 55%



4664 EXTRA NOIR 53%

**ROUNDED & BITTERSWEET** 

**ROUNDED & TOASTED NUTS** 

ROUNDED & VANILLA

**ROUNDED & TOASTED NUTS** 



12144 ARIAGA NOIRE 66%

7346 SATILIA NOIRE 62%



12143 ARIAGA NOIRE 59%



8515 TROPILIA NOIRE 53%

**ROUNDED & BITTERSWEET** 

**ROUNDED & TOASTED NUTS** 

**ROUNDED & VANILLA** 

ROUNDED & VANILLA

		мін.		OATING	MOLDING	ARS	MOUSSES	CRÉMEUX & GANACHES	E CREAMS SORBETS	BEST-	
NAME	CODE	COCOA%.	INGREDIENTS	ŭ	Σ	œ ·	Σ	บิเ	<u>∩</u> %	BEFORE*	PACKAGING
TROPILIA AMER	8517	70%	Sugar 27% Fats 40%	-	-	-	0	0	0	14 months	12kg case of fèves
EXTRA AMER	4663	67%	Sugar 32% Fats 37%	-	-	-	0	0	0	14 months	3kg bag of fèves
ÉQUATORIALE NOIRE	4661 19836	55%	Sugar 43% Fats 38%	0	0	0	0	0	0	14 months	3kg bag of fèves 12kg case of fèves
EXTRA NOIR	4664	53%	Sugar 46% Fats 31%	-	-	-	0	0	0	14 months	3kg bag of fèves
ARIAGA NOIRE	12144	66%	Sugar 33% Fats 40%	-	0	0	0	0	0	25 months	5kg case of fèves
ARIAGA NOIRE	12143	59%	Sugar 39.8% Fats 37%	-	0	0	0	0	0	24 months	5kg case of fèves
SATILIA NOIRE	7346	62%	Sugar 37% Fats 38%	0	0	0	0	0	0	14 months	12kg case of fèves
TROPILIA NOIRE	8515 19852	53%	Sugar 45% Fats 35%	-	0	0	0	0	0		12kg case of fèves 12kg case of fèves ME*



#### MILK CHOCOLATE



4662 ÉQUATORIALE LACTÉE 35%

ROUNDED



12142 ARIAGA LACTÉE 38%

ROUNDED



7347 SATILIA LACTÉE 35%

ROUNDED



8516 TROPILIA LACTÉE 29%

ROUNDED

#### WHITE CHOCOLATE



19959 SATILIA BLANCHE 31%

ROUNDED



12141 ARIAGA BLANCHE 30%

ROUNDED



NAME	CODE	MIN. COCOA%.	INGREDIENTS	COATING	MOLDING	BARS	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	BEST- BEFORE*	PACKAGING
ÉQUATORIALE LACTÉE	4662 19844	70%	Sugar 43% Milk 19% Fats 36%	0	0	0	0	0	0	12 months	3kg bag of fèves 12kg case of fèves
ARIAGA LACTÉE	12142	38%	Sugar 37% Milk 25% Fats 38%	-	0	0	0	0	0	18 months	5kg case of fèves
SATILIA LACTÉE	7347	35%	Sugar 43% Milk 21% Fats 37%	0	0	0	0	0	0	12 months	12kg case of fèves
TROPILIA LACTÉE	8516	29%	Sugar 40% Milk 20% Fats 33%	-	0	0	0	0	0	12 months	12kg case of fèves
SATILIA BLANCHE	19959	31% COCOA BUTTER	Sugar 41% Milk 27% Fats 37%	0	0	0	0	0	0	12 months	12kg case of fèves
ARIAGA BLANCHE	12141	30% COCOA BUTTER	Sugar 43% Milk 26% Fats 36%	-	0	0	0	0	0	18 months	5kg case of fèves







# PRALINÉS & CO

MAKING OUR PRALINÉS **P. 40**NEVER-BEFORE-SEEN PRODUCTS **P. 41**THE CLASSICS **P. 42-43**"GIANDUJA-STYLE" **P. 44**ALMOND PASTES **P. 45** 

# PRALINÉS & CO

THE VALRHONA NUT RANGE BRINGS TOGETHER THREE ESSENTIAL FAMILIES: PRALINÉS, "GIANDUJA-STYLE" AND ALMOND PASTES.



#### VALRHONA PRALINÉS

Pralinés first appeared in Valrhona's workshops more than 90 years ago. Expert skills and handiwork are employed at every stage in the manufacturing process. This way, our operators can keep a close watch over each praliné on a daily basis, guaranteeing you a consistent texture and flavor. As the pioneers of caramelized cooking, we can also provide you with a wide range of fruity pralinés. This kitchen technique brings out all green almonds' and fresh hazelnuts' raw flavor.

What's the difference between a caramelized praliné and a nutty praliné?

NU

#### **NUTTY**

As soon as the cooking process begins, the nuts and sugar are poured into a large pot so that they cook together. This technique is known as sablage in French (which roughly translates as "crumbling") and it is what gives the warm, full-bodied nutty notes in Valrhona's Praliné range all their intensity and elegance.



An authentic caramel is made in a large copper pot. The nuts are added once they have been thoroughly roasted. The mixture is cooled on a table before it is ground down and refined. This process has been the hallmark of a Valrhona praliné for over 90 years, allowing us to make intensely caramelized products.



40



#### **NEVER-BEFORE-SEEN PRODUCTS**

From pecan to pistachio, coconut and peanut, these all-new pralinés will astonish your customers and help you to reinvent your creations.



#### 19864 **70% PEANUT PASTE**

Our Peanut Paste is reminiscent of classic pralinés; its distinguishing features are its crunchy texture and intense peanut flavor with candied notes.





#### 19822 **55% ALMOND 12.5% COCONUT**

Enjoy an exotic coconut flavor. This praliné's distinguishing features are its toasted coconut notes, as well as its smooth texture.





#### 11937 50% PECAN **PRALINÉ**

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





#### 11936 **42% PISTACHIO PRALINÉ**

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



NAME	CODE	FLAVOR	% NUTS	INGREDIENTS	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	BEST- BEFORE*	PACKAGING
PEANUT PASTE	19864	Fruit Revelation	70%	Peanuts 70% Sugar 30% Fats 34%	0	0	0	12 months	5kg bucket
ALMOND COCONUT	19822	Fruit Revelation	55%	Almonds 55% Coconut 12.5% Sugar 32.5% Fats 34%	0	0	0	12 months	5kg bucket
PECAN	11937 19972	Fruit Revelation	50%	Pecans 50% Sugar 50% Fats 36%	0	0	0	12 months	5kg bucket 2kg bucket
PISTACHIO	11936	Fruit Revelation	42%	Pistachios 42% Almonds 18% Sugar 40% Fats 28%	0	0	0	12 months	5kg bucket

#### THE CLASSICS



#### 9015 **70% ALMOND**

#### Valencia Almonds

Richly toasted almond notes with only a hint of sweetness.





HAZELNUT CARAMELIZED



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

#### **Valencia Almonds**

A beautiful balance of cooked caramel and almond notes.





#### 2259 **50% ALMOND**

A beautiful balance of cooked caramel and almond notes.

CARAMELIZATION



#### **66% HAZELNUT PRALINÉ**

#### **Rome HazeInuts**

An unusually powerful nutty taste: a pure hazelnut flavor that lingers on the palate.





#### 11309 **55% HAZELNUT PRALINÉ**

#### **Rome HazeInuts**

Authentic, pure hazelnut notes that intensify with every mouthful.





#### 2258 **60% HAZELNUT PRALINÉ**

#### **Rome HazeInuts**

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



JX & HES

AMS



#### 2257 **50% HAZELNUT PRALINÉ**

Powerful hints of cooked caramel that finish with hazelnut notes.

CARAMELIZATION

NAME	CODE	FLAVOR	% NUTS	INGREDIENTS	MOUSSE	CRÉMEU GANACH	ICE CRE	BEST- BEFORE*	BUCKET PACKAGING
ALMOND	9015	Nut Revelation	70%	Almonds 70% Sugar 30% Fats 36%	0	0	0	12 months	5kg bucket
ALMOND	2260	Rich Caramel	60%	Almonds 60% Sugar 40% Fats 36%	0	0	0	12 months	5kg bucket
ALMOND	2259	Rich Caramel	50%	Almonds 50% Sugar 50% Fats 30%	0	0	0	12 months	5kg bucket
HAZELNUT	7531	Nut Revelation	66%	Hazelnuts 53% Almonds 14% Sugar 33% Fats 39%	0	0	0	12 months	5kg bucket
HAZELNUT	11309	Nut Revelation	55%	Hazelnuts 55% Sugar 45% Fats 33%	0	0	0	12 months	5kg bucket
HAZELNUT	2258	Rich Caramel	60%	Hazelnuts 60% Sugar 40% Fats 39%	0	0	0	12 months	5kg bucket
HAZELNUT	2257	Rich Caramel	50%	Hazelnuts 50% Sugar 50% Fats 30%	0	0	0	12 months	5kg bucket





#### 11307 **60% ALMOND** & HAZELNUT

#### Valencia Almonds -**Rome HazeInuts**

A beautiful harmony of fruity notes combining the subtle flavor of green almonds with the aromatic power of fresh hazelnuts.





#### 4697 **50% ALMOND** & HAZELNUT

Only the slightest hint of sugar on the palate thanks to toasted nutty notes. A beautifully warm brown hue that catches the eye.

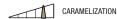
TOASTED NOTES

# ALMOND & HAZELNUT



#### 2261 50% ALMOND & HAZELNUT

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

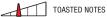




#### 5621 **50% ALMOND** & HAZELNUT

#### **CRUNCHY & NUTTY**

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



NAME

**ALMOND &** 

**HAZELNUT** 

**ALMOND &** 

**HAZELNUT** 

**ALMOND &** 

**HAZELNUT** 

**ALMOND &** 

**HAZELNUT** 

2261

Rich Caramel



#### 2263 **TRADITIONAL 50% ALMOND** & HAZELNUT

A fresh sensation, thanks to its indulgent combination of nuts and sugar pieces.



# **2KG FORMAT**



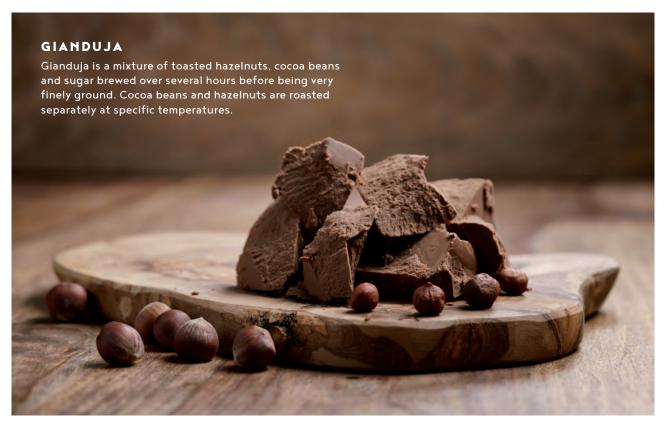
Almonds 25% Hazelnuts 25% Sugar 50%

Fats 30%

50%

12 months 5kg bucket

#### "GIANDUJA-STYLE"



Gianduja pieces with hazelnuts



2266 NOISETTE CLAIR 39%

Hazelnut paste set in cocoa butter.



6993 NOISETTE LAIT 35%

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



2264 NOISETTE NOIR 34%

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

NAME	CODE	% NUTS	INGREDIENTS	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	BEST- BEFORE*	PACKAGING
NOISETTE CLAIR	2266	39%	Hazelnuts 39% Sugar 50% Cocoa butter 11% Fats 35%	0	0		9 months	5kg bucket
NOISETTE LAIT	6993 7112	35%	Hazelnuts 35% Sugar 35% Cocoa 16% Milk 13% Fats 40%	0	0	0	9 months	3 × 1kg slabs 1kg slab
NOISETTE NOIR	2264	34%	Hazelnuts 34% Sugar 34% Cocoa 28% Milk 3% Fats 41%	0	0	0	9 months	3 × 1kg slabs



#### **ALMOND PASTES**



A blossoming almond orchard

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. Two of our four products use Provençal almonds, and there are several cocoa percentages to choose from to suit different applications.



#### 3212 70% ALMOND PASTE FROM PROVENCE

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



#### 3211 50% ALMOND PASTE FROM PROVENCE

A classic Provençal almond flavor, with balanced aromas.



#### 7942 55% ALMOND PASTE

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



#### 5090 33% ALMOND PASTE

Easy to shape and use, with a light color that dyes beautifully.

NAME	CODE	% NUTS	INGREDIENTS	MOUSSES	CRÉMEUX 6 GANACHES	ICE CREAM & SORBETS	MOLDED PRODUCTS	BEST- BEFORE*	PACKAGING
ALMOND PASTE FROM PROVENCE	3212	70%	Almonds 70%	0	0	0	-	5 months	4kg tub
ALMOND PASTE FROM PROVENCE	3211	50%	Almonds 50%	0	0	0	0	9 months	4kg tub
ALMOND PASTE	7942	55%	Almonds 55%	0	0	0	-	8 months	3.5kg tub
ALMOND PASTE	5090	33%	Almonds 33%		0	0	0	12 months	4kg tub







# ABSOLUTELY COCOA

PURE PASTES P. 48
COCOA NIBS P. 49
COCOA POWDER P. 49
COCOA BUTTERP. 49

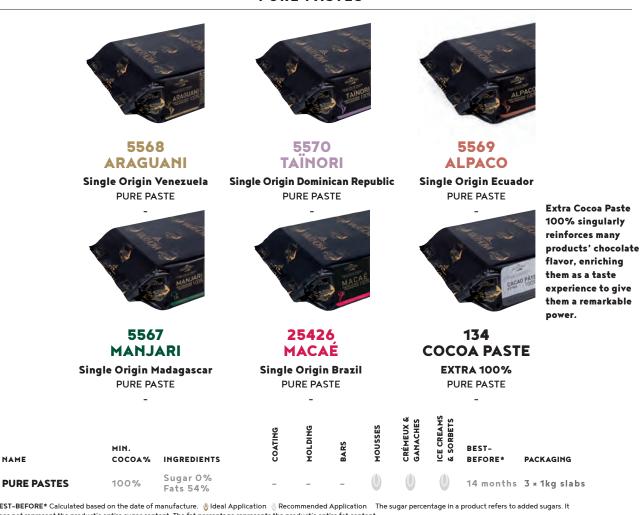
## ABSOLUTELY COCOA

HERE, YOU'LL FIND THE RICH FLAVOR OF RAW COCOA IN ALL ITS FORMS, INCLUDING PURE PASTES, NIBS, COCOA POWDERS AND COCOA BUTTERS.



Use as much or as little as you wish to create your own chocolate with one of five specific origins: Venezuela, Dominican Republic, Ecuador, Madagascar, Brazil.

#### **PURE PASTES**





**COCOA NIBS** 

#### **COCOA POWDER**

#### **COCOA BUTTER**



#### 3285 **COCOA NIBS**

#### **INGREDIENTS**

100% Cocoa Beans Fats 54%

PACKAGING 1kg bag

**BEST-BEFORE\*** 

12 months



#### 159 **COCOA POWDER**

#### **INGREDIENTS**

Cocoa powder Fats 21%

**PACKAGING** 

Box =  $3 \times 1$ kg bags **BEST-BEFORE\*** 

24 months



#### 160 **COCOA BUTTER**

#### **INGREDIENTS**

100% cocoa butter Fats 100%

**PACKAGING** 

3kg bucket

**BEST-BEFORE\*** 

8 months



#### 28047 **COCOA BUTTER DROPS**

#### **INGREDIENTS**

100% cocoa butter Fats 100%

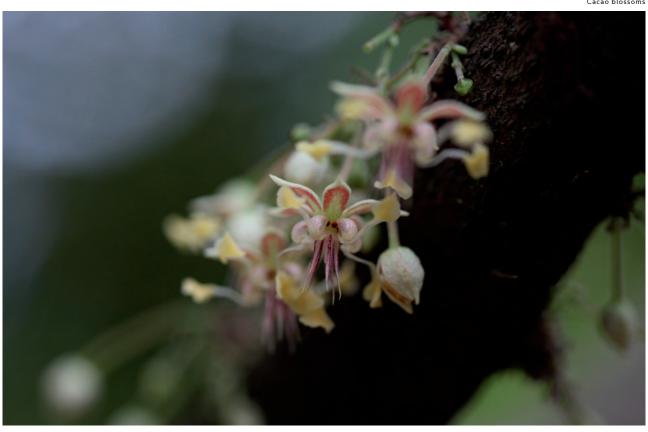
**PACKAGING** 

10kg case

**BEST-BEFORE\*** 

8 months

Cacao blossoms









# EXCEPTIONAL EXTRAS

BASES P. 52-53
GARNISHES P. 54-55
DECORATIONS P. 56-57
READY-TO-USE P. 58

### EXCEPTIONAL EXTRAS

VALRHONA HAS A RANGE OF PRODUCTS TO HELP YOU MAKE YOUR CREATIONS AND OPTIMIZE YOUR TIME WHILE MAINTAINING QUALITY. DO YOU WANT TO GARNISH OR DECORATE YOUR CREATIONS, OR ARE YOU LOOKING FOR A BASE TO STRUCTURE THEM IN? WE HAVE THE RIGHT PRODUCTS FOR ALL YOUR NEEDS.

# BASES CHOCOLATE BONBONS



#### 1732 DARK HOLLOW SPHERE

**DARK CHOCOLATE 55%** 

#### **INGREDIENTS**

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

#### **PACKAGING**

1 box = 504 pieces

#### **BEST-BEFORE\***

12 months

#### WEIGHT

Approx. 2.6g/chocolate





#### 1733 MILK HOLLOW SPHERE

MILK CHOCOLATE 35%

#### INGREDIENTS

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

#### PACKAGING

1 box = 504 pieces

#### **BEST-BEFORE\***

10 months

#### WEIGHT

Approx. 2.6g/chocolate





# 1734 IVOIRE HOLLOW SPHERE

WHITE CHOCOLATE 35%

#### INGREDIENTS

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

#### **PACKAGING**

1 box = 504 pieces

#### **BEST-BEFORE\***

8 months

#### WEIGHT

Approx. 2.6g/chocolate





#### 4325 DARK CHOCOLATE PALET

DARK CHOCOLATE 55%

#### **INGREDIENTS**

Cocoa 55% min. Sugar 43% Fats 38%

#### PACKAGING

1 box = 630 pieces

#### BEST-BEFORE\*

12 months

#### WEIGHT

Approx. 2.2g/chocolate





#### 4326 MILK CHOCOLATE PALET

MILK CHOCOLATE 35%

#### INGREDIENTS

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

#### PACKAGING

1 box = 630 pieces

#### BEST-BEFORE\*

10 months

#### WEIGHT

Approx. 2.2g/chocolate





#### **MIGNARDISES**



#### 4751 SPHERIS

DARK CHOCOLATE 55%

#### INGREDIENTS

Sugar 43% Fats 38%

#### **PACKAGING**

1 box = 270 pieces

#### BEST-BEFORE\*

12 months

#### WEIGHT

Approx. 3.1g/chocolate





#### 4752 OVALIS

**DARK CHOCOLATE 55%** 

#### INGREDIENTS

Sugar 43% Fats 38%

#### **PACKAGING**

1 box = 270 pieces

#### BEST-BEFORE\*

12 months

#### WEIGHT

Approx. 3.1g/chocolate





#### 4324 OVALIS

DARK CHOCOLATE 55%

#### INGREDIENTS

Sugar 43% Fats 38%

#### **PACKAGING**

1 box = 343 pieces

#### BEST-BEFORE\*

12 months

#### WEIGHT

Approx. 1.7g/chocolate



#### **DESSERTS**



#### 4319 SPHERIS

DARK CHOCOLATE 55%

#### INGREDIENTS

Sugar 43% Fats 38%

#### PACKAGING

1 box = 45 pieces

#### BEST-BEFORE\*

12 months

#### WEIGHT

Approx. 9.4g/chocolate





#### 4320 OVALIS

DARK CHOCOLATE 55%

#### INGREDIENTS

Sugar 43% Fats 38%

#### PACKAGING

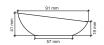
1 box = 45 pieces

#### **BEST-BEFORE\***

12 months

#### WEIGHT

Approx. 12g/chocolate





#### 6409 SOLSTIS

DARK CHOCOLATE 55%

#### INGREDIENTS

Sugar 43% Fats 38%

#### PACKAGING

1 box = 45 pieces

#### BEST-BEFORE\*

12 months

#### **WEIGHT**Approx. 9.6g/chocolate

71 mm



#### 14645 SOLSTIS IVOIRE

WHITE CHOCOLATE 35%

#### INGREDIENTS

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

#### PACKAGING

1 box = 45 pieces

#### BEST-BEFORE\*

8 months

#### WEIGHT

Approx. 9.6g/chocolate



#### **GARNISHES**

#### **VIENNOISERIES**



#### DARK CHOCOLATE BÂTONS PETITS PAINS 55%

 A new composition created using a Valrhona Grand Chocolat couverture with rounded, chocolatey, indulgent notes.

- A high cocoa content (55%) that gives the product a strong cocoa flavor.

 A molded baton shape that no longer pierces your pastry.

 Composition perfectly suited to cooking.



#### DARK CHOCOLATE BÂTONS PETITS PAINS 48%

 A new recipe designed to please all tastes and palates: Powerful cocoa notes and natural vanilla extracts.

 Specially shaped batons that no longer pierce your pastry.

 Composition perfectly suited to cooking.

 3 different shapes so you can choose the best product(s) for your needs.

#### 12062

3.2g Bâtons - 48% 8cm 1.6kg box (Approx. 500 pieces)

#### 12061

5.3g Bâtons - 48% 8cm 1.6kg box (Approx. 300 pieces)

#### 12087

15.4g Bâtons - 48% 36cm 5kg box



12789

5.5g Bâtons - 55%

8cm

1.6kg box

(Approx. 300 pieces)

#### 12140 DARK CHOCOLATE DROPS 60%

 A balanced product with a high cocoa content that gives it a powerful cocoa flavor accompanied by a natural vanilla aroma.

 A format adapted to your needs: A 5kg box containing 20,000 drops.

#### **PACKAGING**

5kg case (4000 drops/kg)



#### 12060 DARK CHOCOLATE CHIPS 52%

 Designed to be easy to use in pastries and baked goods and with a popular flavor that will please all your customers.

 A format suited to all your needs (6kg box).

#### PACKAGING

6kg box (Approx. 7500 chips/kg)



#### 12139 MILK CHOCOLATE CHIPS 32%

- Thanks to their aromatic character combining cocoa and milk punctuated with light caramel notes, these chocolate chips give your creations an indulgent sweetness.

 A format suited to all your needs (6kg box).

#### PACKAGING

6kg box (Approx. 7500 chips/kg)



# 15073 WHITE CHOCOLATE CHIPS 24%

 Delicately sweet with a hint of vanilla, Valrhona's white chocolate chips are made using classic, well-balanced white chocolate.

 A format suited to all your needs (6kg box).

#### PACKAGING

6kg box (Approx. 7500 chips/kg)



#### **PASTRIES**



#### 14760 **ETHAO GUANAJA**

Guanaja dark chocolate ganache

PACKAGING

Box of 40 bonbons

BEST-BEFORE\* 8 months

WEIGHT

Approx. 18g/chocolate



#### 14756 **ETNAO PRALINÉ**

Toasted hazelnut & milk chocolate ganache

PACKAGING

Box of 40 bonbons

BEST-BEFORE\*

8 months

WEIGHT

Approx. 18g/chocolate



#### 14755 **ETNAO PASSION**

Passion fruit purée & milk chocolate ganache

PACKAGING

Box of 40 bonbons

BEST-BEFORE\*

8 months

WEIGHT Approx. 18g/chocolate



#### 14754 **ETNAO NOIX DE COCO**

Coconut-flavored milk chocolate ganache

PACKAGING

Box of 40 bonbons

**BEST-BEFORE\*** 

8 months

WEIGHT

Approx. 18g/chocolate





#### 8029 **CRISPY WHEAT FLAKE CEREAL**

Pieces of Crêpe Dentelle

**PACKAGING** 

4kg case

 $(4 \times 1 \text{kg bags})$ 

BEST-BEFORE\*

12 months



#### 5009 **CLARIFIED BUTTER**

INGREDIENTS

Dehydrated dairy fat 99.9% Maximum moisture content 0.1%

**PACKAGING** 

2kg box

BEST-BEFORE\*

12 months

#### **DECORATIONS**

#### **SPRINKLES**



# 4341 DARK CHOCOLATE PEARLS

Pure cocoa butter

**DARK CHOCOLATE 55%** 

PACKAGING 4kg bag

BEST-BEFORE\*

14 months



#### 8425 CARAMÉLIA CRUNCHY PEARLS

Pure cocoa butter

CEREAL BISCUIT PIECES COATED IN 87% MILK CHOCOLATE (36% COCOA MINIMUM)

**PACKAGING** 

3kg bag

BEST-BEFORE\*

12 months



#### 10840 DULCEY CRUNCHY PEARLS

CEREAL BISCUIT PIECES COATED IN 87% WHITE CHOCOLATE

(35% COCOA MINIMUM)

PACKAGING 3kg bag

BEST-BEFORE\*

10 months



# 4719 DARK CHOCOLATE CRUNCHY PEARLS

Pure cocoa butter

BISCUITY CEREALS COATED IN 55% (MINIMUM) DARK CHOCOLATE (55% COCOA MINIMUM)

> PACKAGING 3kg bag

BEST-BEFORE\*

14 months



# 10843 OPALYS CRUNCHY PEARLS

CEREAL BISCUIT PIECES
COATED IN 87% WHITE
CHOCOLATE
(34% COCOA MINIMUM)

-

PACKAGING 3kg bag

BEST-BEFORE\*

10 months



# 26689 RASPBERRY INSPIRATION CRUNCHY PEARLS

CEREAL BISCUIT PIECES COATED IN RASPBERRY INSPIRATION

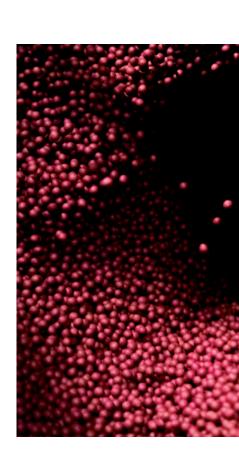
(31% COCOA

BUTTER MINIMUM)

PACKAGING 1kg bag

BEST-BEFORE\*

7 month



#### GLAZES



#### 11820 **DARK SUGAR PASTE**

(18% COCOA MINIMUM)

#### PACKAGING

10kg case with sealed bag

#### BEST-BEFORE\*

12 months

#### STORING

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



#### 11821 **MILK SUGAR PASTE**

(7% COCOA MINIMUM)

#### **PACKAGING**

10kg case with sealed bag

#### **BEST-BEFORE\***

12 months

#### STORING

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



#### 5010 **ABSOLU CRISTAL NEUTRAL GLAZE\*\***

**PACKAGING** 

Lidded 5kg tub

#### **BEST-BEFORE\***

12 months

#### **BEFORE OPENING**

12 months in a cool, dry place

#### AFTER OPENING 1 month in the refrigerator



#### 2051 **SOFT ABSOLU GLAZE**

(39% COCOA MINIMUM)

#### PACKAGING

1kg pot

#### **BEST-BEFORE\***

6 months

#### **BEFORE OPENING**

Temperature <70°F (<20°C)

#### AFTER OPENING

Refrigerate / Use within 4 days

#### **COLORS**



#### **ORANGE DECORATION**

#### Orange flavoredPure cocoa butter

**PERMANENT** 

PACKAGING

3 × 1kg slabs **BEST-BEFORE\*** 

10 months



#### 143 **GREEN DECORATION**

#### Pure cocoa butter

OCTOBER 1 -APRIL 30

PACKAGING

3 × 1kg slabs

BEST-BEFORE\* 12 months



#### 146 **PINK DECORATION**

#### Pure cocoa butter

OCTOBER 1 -APRIL 30

PACKAGING 3 × 1kg slabs

BEST-BEFORE\*

12 months



#### 141 **BLUE DECORATION**

#### Pure cocoa butter

PERMANENT

PACKAGING

3 × 1kg slabs

BEST-BEFORE\*

12 months



#### **YELLOW DECORATION**

#### Pure cocoa butter

OCTOBER 1 -APRIL 30

PACKAGING

3 × 1kg slabs

BEST-BEFORE\* 12 months

BEST-BEFORE\* Calculated based on the date of manufacture. 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.

#### READY-TO-USE



pan, whichever you prefer. Celaya can also be used to make iced or flavored versions (cinnamon, coffee and more), as well as infusions (including mint and verbena), cocktails and ice creams.

It's very easy to use: Just heat it up in the microwave, percolator, chocolate tempering machine or

CELAYA HOT CHOCOLATES PROVIDE AN INTENSE VALRHONA CHOCOLATE FLAVOR, WITHOUT ANY OVERBEARING SWEETNESS. THEIR CREAMY TEX-TURE IS EVERY BIT AS INDULGENT AS YOU WOULD

**EXPECT A HOT CHOCOLATE TO BE.** 

\*BEST-BEFORE Calculated based on the date of manufacture

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.

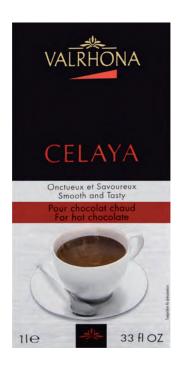
#### 3209 CELAYA HOT CHOCOLATE

A CHOCOLATE DRINK WITH 17.5% DARK CHOCOLATE

PACKAGING 6 × 1L

BEST-BEFORE\*

8 months





# Instant Café

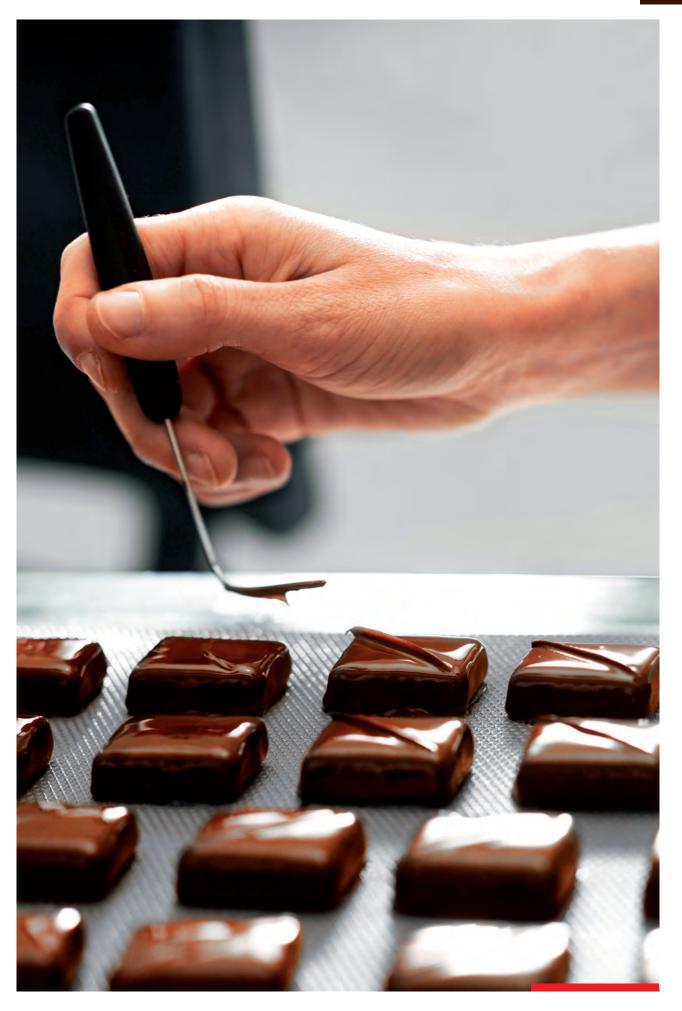
Make your customers' visit extra-special with a touch of delicious indulgence.

Delight your clientèle with the subtlety of a luxury chocolate, for a moment of pure indulgence. Our endlessly versatile Instant Café range adapts to your needs. Try them with coffee, on your checkout, or in your hotel's lounge areas.



Check out the complete range in our Chocolate Bonbon & Sweet Treats Catalog.





# **COCOA LIBRARY**

ARE YOU LOOKING FOR A PARTICULAR COLOR, ORIGIN OR COCOA CONTENT, OR ARE YOU KEEN TO USE AN ORGANIC CHOCOLATE? WITH OUR COCOA LIBRARY, IT IS EASY TO CAN FIND JUST THE CHOCOLATE YOU WANT.



COLOR	MIN. COCOA%	SINGLE ORIGIN	PRODUCT	RANGE	SUB-RANGE	PACKAGING	CODE	PAGE
	85%	-	ABINAO	Couvertures	Grand Cru Chocolates	3kg bag of fèves	5614	30
	80%	-	P125 CŒUR DE GUANAJA	Pioneer Range	P125 Cœur de Guanaja	3kg bag of fèves 12kg case of fèves	6360 8234	21
	75%	BELIZE	TULAKALUM	Couvertures	Grand Cru Chocolates	3kg bag of fèves	25295	28
	74%	MADAGASCAR	MILLOT	Couvertures	Grand Cru Chocolates	3kg bag of fèves 12kg case of fèves	31508 30357	32
	72%	VENEZUELA	ARAGUANI	Couvertures	Grand Cru Chocolates	3kg bag of fèves	4656	28
	70%	JAMAICA	MORANT BAY	Couvertures	Cuvées	1kg slab	12830	27
	70%	-	GUANAJA	Couvertures	Grand Cru Chocolates	3kg bag of fèves 3×1kg slabs 12kg case of fèves	4653 106 19849	30
	70%	PERU	ANDOA NOIRE	Couvertures	Certified & Free From Products	3kg bag of fèves	12515	32
	70%		TROPILIA AMER	Couvertures	Professional Signature	12kg case of fèves	8517	36
	68%	DOMINICAN REPUBLIC	LOMA SOTAVENTO	Couvertures	Cuvées	1kg slab	13596	27
	68%	GHANA	NYANGBO	Couvertures	Grand Cru Chocolates	3kg bag of fèves	6085	28
	67%	-	EXTRA AMER	Couvertures	Professional Signature	3kg bag of fèves	4663	36
	66%	HAITI	KILTI HAÏTI CUVÉE	Couvertures	Cuvées	1kg slab	19264	27
	66%	ECUADOR	ALPACO	Couvertures	Grand Cru Chocolates	3kg bag of fèves 12kg case of fèves	5572 19851	28
	66%	-	CARAÏBE	Couvertures	Grand Cru Chocolates	3kg bag of fèves 3 × 1kg slabs 12kg case of fèves	4654 107 19843	30
	66%	-	ARIAGA NOIRE	Couvertures	Professional Signature	5kg case of fèves	12144	36
	65%	GRENADA	KALINGO	Couvertures	Grand Cru Chocolates	3kg bag of fèves	9789	29
DARK	65%	-	XOCOLINE	Couvertures	Certified & Free From Products	3 × 1kg slabs	5904	32
	64%	SINGLE ORIGIN BELIZE	XIBUN	Couvertures	Cuvées	3 × 1kg slabs	27661	27
	64%	MADAGASCAR	MANJARI	Couvertures	Grand Cru Chocolates	3kg bag of fèves 3 × 1kg slabs	4655 117	29
	64%	DOMINICAN REPUBLIC	TAÏNORI	Couvertures	Grand Cru Chocolates	3kg bag of fèves	5571	29
	63%	PERU	ILLANKA	Couvertures	Grand Cru Chocolates	3kg bag of fèves	9559	29
	62%	BRAZIL	MACAÉ	Couvertures	Grand Cru Chocolates	3kg bag of fèves	6221	29
	62%	-	SATILIA NOIRE	Couvertures	Professional Signature	12kg case of fèves	7346	36
	61%	-	EXTRA BITTER	Couvertures	Grand Cru Chocolates	3kg bag of fèves 3 × 1kg slabs 12kg case of fèves	4657 100 19846	30
	60%	-	ORIADO	Couvertures	Certified & Free From Products	3kg bag of fèves	12164	32
	59%	-	ARIAGA NOIRE	Couvertures	Professional Signature	5kg case of fèves	12143	36
	57%	-	CAFÉ NOIR	Couvertures	Indulgent Chocolates	3 × 1kg slabs	120	34
	56%	-	CARAQUE	Couvertures	Grand Cru Chocolates	3 × 1kg slabs 12kg case of fèves	102 19850	30
	56%	-	NOIR ORANGE	Couvertures	Indulgent Chocolates	3kg bag of fèves	122	34
	55%	-	CARANOA	Couvertures	Indulgent Chocolates	3kg bag of fèves	20131	34
	55%	-	ÉQUATORIALE NOIRE	Couvertures	Professional Signature	3kg bag of fèves 12kg case of fèves	4661 19836	36
	55%	BRAZIL	ITAKUJA	Pioneer Range	Double Fermentation	3kg bag of fèves	12219	21
	53%	-	EXTRA NOIR	Couvertures	Professional Signature	3kg bag of fèves	4664	36
	53%	-	TROPILIA NOIRE	Couvertures	Professional Signature	12kg case of fèves 12kg case of fèves ME*	8515 19852	36

VEGAN   46%   -   AMATIKA   Couvertures   Grand Cru   Chocolates   3 - 1kg slabs   28074   31									
SOW   BRAZIL   LIMEIRA   Convertures   Curvées   1kg slab   12827   27	COLOR	MIN. COCOA%	SINGLE ORIGIN	PRODUCT	RANGE	SUB-RANGE	PACKAGING	CODE	PAGE
Double   Fermentation   3kg bag of fives   13757   21	VEGAN	46%	-	AMATIKA	Couvertures		3 × 1kg slabs	28074	31
SO%   MADAGASCAR   KIDAVOA   Pioneer Range   Double   fermentation   3kg bag of fèves   13757   21								,	,
A6%   DOMINICAN   BAHIBE   Couvertures   Grand Cru   Checolates   19/9/   31		50%	BRAZIL	LIMEIRA	Couvertures	Cuvées	1kg slab	12829	27
A1%   REPUBLIC   BARIBE   Convertures   Chocolates   Sky Gag of Feves   7947   31		50%	MADAGASCAR	KIDAVOA	Pioneer Range		3kg bag of fèves	13757	21
A17%		46%		BAHIBE	Couvertures		3kg bag of fèves	9997	31
A   A   A   A   A   A   A   A   A   A		41%	-	GUANAJA LACTÉE	Couvertures				31
A0%		41%	-	XOCOLINE LACTÉE	Couvertures		3 × 1kg slabs	6972	32
MILK   39%   -   BITTER LACTÉE   Couvertures   Chocolates   3kg bag of fèves   6640   31		40%	-	JIVARA	Couvertures		3 × 1kg slabs	189	31
MILK   39%   PERU   ANDOA LACTÉE   Couvertures   Certified & Free From Products   3kg bag of fèves   15001   32		39%	-	ORIZABA	Couvertures		3kg bag of fèves	6640	31
NILA   1976   1980		39%	-	BITTER LACTÉE	Couvertures				31
36% - CARAMÉLIA Couvertures Signature Skg case of reves 12142 37  36% - CARAMÉLIA Couvertures Indulgent Chocolates 3kg bag of fèves 7098 34  35% - AZÉLIA Couvertures Indulgent Chocolates 3kg bag of fèves 11603 34  35% - ÉQUATORIALE LACTÉE Couvertures Professional Signature 12kg case of fèves 19844 37  35% - SATILIA LACTÉE Couvertures Professional Signature 12kg case of fèves 7347 37  34% - BISKÉLIA Couvertures Indulgent Chocolates 3kg bag of fèves 11387 34  33% MADAGASCAR TANARIVA Couvertures Grand Cru Chocolates 3 kg bag of fèves 11387 34  TROPILIA LACTÉE Couvertures Professional 12kg case of fèves 3692 31  29% - TROPILIA LACTÉE Couvertures Professional 12kg case of fèves 8516 37	MILK	39%	PERU	ANDOA LACTÉE	Couvertures		3kg bag of fèves	15001	32
35% - AZÉLIA Couvertures Chocolates Skg bag of fèves 11603 34  35% - ÉQUATORIALE LACTÉE Couvertures Professional Signature 12kg case of fèves 19844 37  35% - SATILIA LACTÉE Couvertures Professional Signature 12kg case of fèves 7347 37  34% - BISKÉLIA Couvertures Indulgent Chocolates 3kg bag of fèves 19844 37  34% - BISKÉLIA Couvertures Indulgent Chocolates 3kg bag of fèves 11387 34  33% MADAGASCAR TANARIVA Couvertures Grand Cru Chocolates 3 kg bag of fèves 3659 31  29% - TROPINAL ACTÉE Couvertures Professional 12kg case of fèves 8516 37		38%	-	ARIAGA LACTÉE	Couvertures		5kg case of fèves	12142	37
35% - ÉQUATORIALE LACTÉE Couvertures Chocolates Skg bag of reves 11603 34  35% - ÉQUATORIALE LACTÉE Couvertures Professional Signature 12kg case of fèves 19844 37  35% - SATILIA LACTÉE Couvertures Professional Signature 12kg case of fèves 7347 37  34% - BISKÉLIA Couvertures Indulgent Chocolates 3kg bag of fèves 11387 34  33% MADAGASCAR TANARIVA Couvertures Grand Cru Chocolates 3 kg bag of fèves 3659 31  29% - TROPINAL ACTÉE Couvertures Professional 12kg case of fèves 8516 37		36%	-	CARAMÉLIA	Couvertures		3kg bag of fèves	7098	34
Signature 12kg case of fèves 19844 37  35% - SATILIA LACTÉE Couvertures Professional Signature 12kg case of fèves 7347 37  34% - BISKÉLIA Couvertures Indulgent Chocolates 3kg bag of fèves 11387 34  33% MADAGASCAR TANARIVA Couvertures Grand Cru Chocolates 3 * 1kg slabs 3692 31  29% - TROPILIA LACTÉE Couvertures Professional 12kg case of fèves 8516 37		35%	-	AZÉLIA	Couvertures		3kg bag of fèves	11603	34
Signature 12kg case of feves 7347 37  34% - BISKÉLIA Couvertures Indulgent Chocolates 3kg bag of fèves 11387 34  33% MADAGASCAR TANARIVA Couvertures Grand Cru Chocolates 3 x 1kg slabs 3692  29% - TROPILIA LACTÉE Couvertures Professional 12kg case of fèves 8516 37		35%	-	ÉQUATORIALE LACTÉE	Couvertures		3kg bag of fèves 12kg case of fèves		37
33% MADAGASCAR TANARIVA Couvertures Grand Cru Chocolates 3kg bag of leves 4659 31  TROPILIA LACTÉE Couvertures Professional 12kg case of fixes 8516 37		35%	-	SATILIA LACTÉE	Couvertures		12kg case of fèves	7347	37
33% MADAGASCAR IANARIVA Couvertures Chocolates 3 x 1kg slabs 3692  20% - TROPILIA LACTÉE Couvertures Professional 12kg case of fèves 8516 37		34%	-	BISKÉLIA	Couvertures		3kg bag of fèves	11387	34
		33%	MADAGASCAR	TANARIVA	Couvertures				31
		29%	-	TROPILIA LACTÉE	Couvertures		12kg case of fèves	8516	37
35% COCOA BUTTER - WAINA Couvertures Certified & Free From Products 3kg bag of fèves 15002 32			-	WAINA	Couvertures		3kg bag of fèves	15002	32
35% COCOA BUTTER - IVOIRE Couvertures Indulgent Chocolates 3x lkg slabs 140 35 12kg case of fèves 19741		35% COCOA BUTTER	-	IVOIRE	Couvertures		3 × 1kg slabs	140	35
WHITE 33% COCOA BUTTER - OPALYS Couvertures Indulgent Chocolates 3kg bag of fèves 8118 35	WHITE		-	OPALYS	Couvertures		3kg bag of fèves	8118	35
31% COCOA BUTTER - SATILIA BLANCHE Couvertures Professional Signature 12kg case of fèves 19959 37			-	SATILIA BLANCHE	Couvertures		12kg case of fèves	19959	37
30% COCOA BUTTER - ARIAGA BLANCHE 30% Couvertures Professional Signature 5kg case of fèves 12141 37			-	ARIAGA BLANCHE 30%	Couvertures		5kg case of fèves	12141	37
BOTTER 27008	DI OND		-	BLOND DULCEY	Pioneer Range	The Blond Range	3kg bag of fèves 12kg case of fèves		20
BLOND  35% COCOA BUTTER - BLOND ORELYS Pioneer Range The Blond Range 3kg bag of fèves 13536 20	PLOND	35% COCOA		BI OND OBELVS	Pioneer Pange	The Bland Pange	3kg bag of fèves	13536	20

# Notes



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