

RETAIL PRODUCTS

COLLECTION



LET'S IMAGINE THE BEST OF CHOCOLATE®

VALRHONA

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Our Commitment



SELECTING AND GROWING COCOA

Preserving the diversity of cocoa varieties to enhance the wide array of flavors.

Our sourcing team scours the Tropics, South America and Oceania so that we can cultivate cocoa with more than 30 terroirs in nearly 18 countries alongside our partner producers.



MAKING CHOCOLATE AND EXPANDING FLAVORS

The guarantee of excellence and consistent flavors.

More than 200 sampling experts, split into four in-house panels, check that we are upholding our excellent standards when it comes to both technical skill and taste.



SHARING FLAVORS AND EXPERTISE

Giving access to the very best of our expertise so that everyone can progress.

Every year, we support more than 15,000 professionals around the world with our four Écoles Valrhona and 30 pastry chefs.

CONNECT WITH VALRHONA

Follow @ValrhonaUSA for recipes and the latest products, industry news, classes and more!



@ValrhonaUSA

#ValrhonaUSA



Let's Imagine the Best of Chocolate

FROM THE PLANTATION...



• Valrhona Chocolate is founded by pastry chef **Albéric Guironnet**.

• The world's most bitter chocolate is born: **GUANAJA 70%**.

• **L'École Valrhona**, a school dedicated to pastry chefs around the world, is founded.

• The **Coupe du Monde de la Pâtisserie** is co-founded.

• The **Foundation Valrhona pour le Goût** (Valrhona Flavor Foundation) is founded.

1922



1986



1989



1992



2006





Corporate Social Responsibility

Live Long is the name we have chosen to illustrate our Corporate Social Responsibility plan. The four pillars of our Live Long program symbolize our commitments as well as our sustainable and responsible approach with regards to people (our suppliers, employees and customers) and the planet.



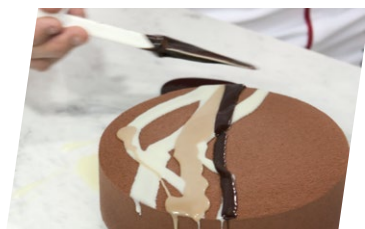
LIVE LONG COCOA

Valrhona not only puts great effort into preserving cocoa with great aromatic potential, but also works to have a positive impact on the communities in which the cocoa is produced. To achieve these goals, our cocoa strategy is based on 4 pillars: Quality, Innovation, Sustainability, and Ethics & Respect of the environment.



LIVE LONG ENVIRONMENT

Valrhona is committed to cutting our environmental impact in half by 2025. Valrhona has already considerably reduced gas emissions, waste production, and energy and water consumption on industrial sites, and partners with research centers to promote biodiversity and agroforestry. Using recycled materials, Valrhona is redesigning packaging to reduce waste and excess packaging.



LIVE LONG GASTRONOMY

Valrhona is committed to supporting pastry professionals and inspiring new generations. La Cité du Chocolat in Tain l'Hermitage shares Valrhona's expertise in gastronomy from cocoa grower and chocolate producer to chocolatiers and pastry chefs.



LIVE LONG TOGETHER

Valrhona is committed to working together with our stakeholders to build a sustainable business model and community. Knowing that Valrhona can only invent the business of the future if we all work together, we have implemented a regular dialogue between partners to better share ideas, expectations, and needs.

• Valrhona buys the **Loma Sotavento** plantation in the Dominican Republic.

• Valrhona launches **DULCEY 32%**, the first blond chocolate.

• Valrhona develops a limited edition Christmas collection with **Maison Christian Lacroix**.

• The iconic **GUANAJA 70%** chocolate celebrates its 30th birthday.

• Gift boxes are redesigned with the environment in mind.

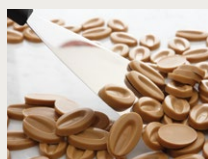
2006

2011

2013

2015

2018







Luxurious Grand Cru Chocolates

To create these luxurious Grand Cru Chocolates, Valrhona has selected, blended and refined the best cocoa, chosen for the exemplary way each one's aromatic potential complements the other.

Grand Cru Tasting Bars

From dark to milk, white or blond, discover the range of flavors and colors Valrhona bars have to offer.



Dark Chocolate

ABINAO 85%
Powerful & Tannic
REF. 10971

ARAGUANI 72%
Single Origin
Venezuela
Chocolatey & Full-bodied
REF. 10888

GUANAJA 70%
Bittersweet & Elegant
REF. 10975

ALPACO 66%
Single Origin
Ecuador
Floral & Oaky
REF. 10973

MANJARI 64%
Single Origin
Madagascar
Fresh & Tangy
REF. 10976



Milk Chocolate

BAHIBE 46%
Single Origin
Dominican
Republic
Cocoa Intensity
& Milky
REF. 10980

JIVARA 40%
Creamy &
Chocolatey
REF. 10978

Net weight: 70g (2.46oz)

Packaging: 12 bars

Blond & White Chocolate



DULCEY 32%
Creamy & Toasty
REF. 10889



OPALYS 33%
Milky & Delicate
REF. 10885



A gift box with dark, milk and white chocolate bars, so that you can explore Valrhona's range of unique flavors.

TASTING BAR COLLECTION GIFT BOX

8 Dark, Milk and Blond Chocolate Bars:
GUANAJA 70% - ALPACO 66% - CARAÏBE 66%
TAÏNORI 64% - MANJARI 64% - JIVARA 40%
TANARIVA 33% - DULCEY 32%

REF. 20226

Net weight: 560g (19.68oz)

Packaging: 8 boxes

**Tasting Bar Collection Gift Box only available through special order.

Grand Cru Bars with Inclusions

Savor the blend of a Grand Cru chocolate with inclusions specially selected to reveal the chocolate's unique character.



Dark Chocolate

Milk Chocolate



GUANAJA 70%
With Cocoa Nibs
REF. 10893

MANJARI 64%
With Candied Orange Peel
REF. 10895

JIVARA 40%
With Split Pecans
REF. 10894

CARAMÉLIA 36%
With Crunchy Pearls
REF. 10892

Net weight: 85 g (3oz) Packaging: 10 Bars

Grand Cru 18 Square Gift Boxes

A perfect bite of our fan favorites.

Dark Chocolate



ABINAO 85%
18 Dark Chocolate Squares
REF. 19865



GUANAJA 70%
18 Dark Chocolate Squares
REF. 19810



JIVARA 40%
18 Milk Chocolate Squares
REF. 19811

Milk Chocolate



GRAND CRU SQUARES SELECTION GIFT BOX
ABINAO 85% - GUANAJA 70% - JIVARA 40%

REF. 19955
Net weight: 3x90 g (3x3.17oz) Packaging: 5 Boxes

**Grand Cru Squares Selection Gift Box only available through special order.

Net weight: 90 g (3.17oz) Packaging: 16 Boxes
**Grand Cru 18 Gift Boxes only available through special order.

Grand Cru Sticks

Ideal for little moments of chocolate luxury.



TASTING STICK COLLECTION GIFT BOX
8 Dark & Milk Chocolate Sticks:
GUANAJA 70% - CARAÏBE 66%
JIVARA 40% - TANARIVA 33%
REF. 20227

**Grand Cru Tasting Stick Collection Gift Box only available through special order.

Net weight: 160 g (5.68 oz) Packaging: 15 Boxes





Grand Cru Chocolates for Baking

Valrhona offers an exclusive range of products especially for indulgent, homemade pastries, worthy of the world's best chefs and chocolatiers.

In order to share the same fine chocolate used by famous chefs from world-renowned restaurants with all chocolate and pastry lovers, Valrhona offers a wide range of unique flavors for baking, with **6 Grand Cru Chocolates (dark, milk, blond and white chocolate)** in just the right format for baking at home.



Baking Bars

The exceptional flavor of Valrhona Grand Cru Chocolates for your homemade pastries.

A 250g (8.8oz) bar with a similar design to Valrhona's iconic 1kg (2lbs 3oz) block. Easy to use for unique, indulgent recipes.

Dark Chocolate



GUANAJA 70%

Bittersweet & Elegant

REF. 10669

CARAÏBE 66%

Balanced & Velvety

REF. 10666

Milk Chocolate



JIVARA 40%

Creamy & Chocolatey

REF. 10667

*Contains gluten

CARAMÉLIA 36%

Caramel & Salted Butter Notes

REF. 10665

Blond & White Chocolate



DULCEY 32%

Creamy & Toasty

REF. 10664

IVOIRE 35%

Smooth & A Hint Of Vanilla

REF. 10668

Net weight: 250 g (8.8 oz) Packaging: 12 Bars



61% Dark Chocolate Baking Block

An iconic 1kg Baking Block used by pastry chefs and chocolatiers for the finest of creations.

LE NOIR 61%

Intense & Chocolatey

REF. 10679

Net weight: 1kg (2lbs 3oz) Packaging: 6 blocks

**Le Noir 61% Baking Block only available through special order.



Baking Bags

Valrhona's chocolate feves are easy to measure and melt thanks to their unique shape specially designed for pastry-making and are ideal for home baking projects.

Dark Chocolate



GUANAJA 70%
Bittersweet & Elegant
REF. 19808



CARAÏBE 66%
Balanced & Roasted
REF. 19807

Milk Chocolate



JIVARA 40%
Creamy & Chocolatey
REF. 19806



CARAMÉLIA 36%
Caramel & Salted Butter Notes
REF. 19814

Blond & White Chocolate



DULCEY 32%
Creamy & Toasty
REF. 19809



IVOIRE 35%
Smooth & A Hint Of Vanilla
REF. 19805

Net weight : 1 kg (2.2 lbs) Packaging: 9 Bags
**Bags of Feves only available through special order.

Cocoa Nibs



COCOA NIBS
REF. 20117

Net weight: 1 kg (2.2 lbs) Packaging: 9 bags **Cocoa Nibs only available through special order.

Cocoa Powder

A resealable container with a special cover to keep the cocoa powder fresh for even longer.



COCOA POWDER
REF. 10671

Net weight : 250 g (8.8 oz) Packaging: 8 Boxes





Gift Boxes

Savor nearly a century's worth of chocolate expertise. Made using traditional methods and decorated by hand in the original style, these fine chocolates will help you discover a wide array of intense, balanced flavors satisfying everyone's taste.



Fine Chocolate Gift Boxes



Created with the environment in mind, these “eco-designed” gift boxes are made of recycled materials, are recyclable, and reduce cardboard use by 40%.

SMALL GIFT BOX OF ASSORTED CHOCOLATES
25 fine chocolates of 8 different types.

REF. 26451

Net weight: 230 g (8.11oz)

Packaging: 12 boxes*



MEDIUM GIFT BOX OF ASSORTED CHOCOLATES
37 fine chocolates of 13 different types.

REF. 26450

Net weight: 345 g (12.17 oz)

Packaging: 12 boxes*



LARGE GIFT BOX OF ASSORTED CHOCOLATES
50 fine chocolates of 14 different types.

REF. 26452

Net weight: 465 g (16.40 oz)

Packaging: 8 boxes*



BOX OF ORANGETTES
Candied orange peel slices coated in dark chocolate.

REF. 26449

Net weight: 130g (4.58oz)

Packaging: 12 boxes*

GIFT BOX OF 16 FINE DARK & MILK CHOCOLATES

A gourmet selection with unique aromatic notes:
Cappuccino - Salted Caramel - TANARIVA Grand Cru - GUANAJA Grand Cru

REF. 20225

Net weight: 150g (5.29 oz)

Packaging: 8 boxes*



GIFT BOX 16 FINE DARK CHOCOLATES

A selection of delicious gourmet ganaches coated in fine dark chocolate:
Tea Ganache - Salted Caramel - CARAÏBE Grand Cru - MANJARI Grand Cru

REF. 20224

Net weight: 160 g (5.64oz)

Packaging: 8 boxes



* Available from September through January with special seasonal packaging.

** Fine Chocolate Gift Boxes are only available through special order.

Equinoxe

The Collection Gift Box



An indulgent assortment of candied orange, almonds and hazelnuts coated in dark, milk and blond chocolates.

COLLECTION GIFT BOX

REF. 11147 †

*Contains gluten and nuts

Boxes for Sharing

Net weight: 250 g (8.8 oz)

Packaging: 8 Boxes

Luxury Grand Cru Chocolates combined with premium nuts for crunchy textures. Features only the best Valencia Almonds from Spain and Roman Hazelnuts from Italy.



EQUINOXE DARK GIFT BOX

Almonds & Hazelnuts in Dark Grand Cru Chocolate

REF. 11144 †

*Contains gluten and nuts



EQUINOXE GIANDUJA GIFT BOX

Almonds & Hazelnuts in Gianduja-style Hazelnut Milk Chocolate

REF. 11148 †

*Contains gluten and nuts



EQUINOXE DULCEY & MILK GIFT BOX

Almonds & Hazelnuts coated in DULCEY 32% Blond Chocolate and Grand Cru Milk Chocolates

REF. 11145 †

*Contains gluten and nuts



EQUINOXE DARK & MILK GIFT BOX

Almonds & Hazelnuts in Dark & Milk Grand Cru Chocolates

REF. 19933

*Contains gluten and nuts

Net weight: 250 g (8.8 oz)

Packaging: 8 Boxes



EQUINOXE DARK & MILK GIFT BOX

Almonds & Hazelnuts in Dark & Milk Grand Cru Chocolates

REF. 19935

*Contains gluten and nuts

Net weight: 125 g (4.4 oz)

Packaging: 12 Boxes

** Equinoxe Gift Boxes are only available through special order.

† Do not have U.S. Nutrition labels.

Grand Cru Chocolate Gift Boxes

Gift boxes stocked with Grand Cru individually wrapped 5g squares to delight every taste.



52 Square Gift Boxes



DISCOVERY:
52 Squares Of 4 Different Dark
And Milk Grand Cru Chocolates
GUANAJA 70% - CARAÏBE 66%
TAÏNORI 64% - TANARIVA 33%

REF. 10813 †



INTENSE:
52 Squares Of 2 Intensely
Dark Grand Cru Chocolates
ABINAO 85% - GUANAJA 70%

REF. 10811 †



SINGLE ORIGIN:
52 Squares Of 3 Dark
Grand Cru Chocolates
ALPACO 66% - TAÏNORI 64% -
MANJARI 64%

REF. 10812 †

Net weight: 260g (9.17oz) Packaging: 8 boxes

32 Square Gift Box



32 SQUARES OF 8 DIFFERENT DARK AND MILK GRAND CRU CHOCOLATES

ABINAO 85% - GUANAJA 70% - CARAÏBE 66% - ALPACO 66%
TAÏNORI 64% - MANJARI 64 % - JIVARA 40% - TANARIVA 33%

REF. 10884 †

* Contains gluten

Net weight: 160 (5.5oz) Packaging: 12 boxes

† Do not have U.S. Nutrition labels.

** Grand Cru Chocolate Gift Boxes are only available through special order.

Grand Cru Collection Gift Box



66 SQUARES OF 6 DARK AND MILK GRAND CRU CHOCOLATES

ABINAO 85% - GUANAJA 70% - ALPACO 66%
MANJARI 64% - BAHIBÉ 46% - TANARIVA 33%

REF. 10982 †

Net weight: 330g (11.64oz) Packaging: 6 boxes



Range	Name	Ref.	Net Weight	Inner Case	Master Case	Shelf Life*
Grand Cru Tasting Bars <small>*70g chocolate bars</small>	ABINAO 85%	10971	70g (2.46oz)	12 bars	60 bars	18 months
	ARAGUANI 72%	10888	70g (2.46oz)	12 bars	60 bars	18 months
	GUANAJA 70%	10975	70g (2.46oz)	12 bars	60 bars	18 months
	ALPACO 66%	10973	70g (2.46oz)	12 bars	60 bars	18 months
	MANJARI 64%	10976	70g (2.46oz)	12 bars	60 bars	18 months
	BAHIBÉ 46%	10980	70g (2.46oz)	12 bars	60 bars	18 months
	JIVARA 40%	10978	70g (2.46oz)	12 bars	60 bars	15 months
	OPALYS 33%	10885	70g (2.46oz)	12 bars	60 bars	12 months
	DULCEY 32%	10889	70g (2.46oz)	12 bars	60 bars	15 months
	Tasting Bar Collection Gift Box (8 assorted chocolate bars)	20226	560g (19.68oz)		8 boxes	15 months
Grand Cru Bars with Inclusions <small>*85g chocolate bars</small>	GUANAJA 70% with Cacao Nibs	12338	85 g (3 oz)	10 bars	50 bars	18 months
	MANJARI 64% with Candied Orange Peel	12339	85 g (3 oz)	10 bars	50 bars	18 months
	JIVARA 40% with Split Pecans	12340	85 g (3 oz)	10 bars	50 bars	15 months
	CARAMÉLIA 35% With Crunchy Pearls	12337	85 g (3 oz)	10 bars	50 bars	15 months
Grand Cru Sticks <small>*features 20g sticks</small>	Tasting Stick Collection Gift Box	20227	160 g (5.68oz)		15 boxes	15 months
Grand Cru 18 Square Gift Boxes <small>*features 5g individually wrapped squares</small>	ABINAO 85% 18 Square Gift Box	19865	90 g (3.17oz)	16 boxes	96 boxes	14 months
	GUANAJA 70% 18 Square Gift Box	19810	90 g (3.17oz)	16 boxes	96 boxes	14 months
	JIVARA 40% 18 Square Gift Box	19811	90 g (3.17oz)	16 boxes	96 boxes	14 months
	Grand Cru Squares Selection Gift Box	19955	3x90 g (3x 3.17oz)	5 boxes	30 boxes	14 months
Grand Cru Chocolates for Baking	GUANAJA 70% Baking Bar	10669	250g (8.8oz)	12 boxes	48 boxes	16 months
	CARAÍBE 66% Baking Bar	10666	250g (8.8oz)	12 boxes	48 boxes	16 months
	JIVARA 40% Baking Bar	10667	250g (8.8oz)	12 boxes	48 boxes	14 months
	CARAMÉLIA 36% Baking Bar	10665	250g (8.8oz)	12 boxes	48 boxes	14 months
	IVOIRE 35% Baking Bar	10668	250g (8.8oz)	12 boxes	48 boxes	12 months
	DULCEY 32% Baking Bar	10664	250g (8.8oz)	12 boxes	48 boxes	12 months
	61% Dark Chocolate Baking Block	10679	1kg (2.2lb)		6 blocks	16 months
	GUANAJA 70% Baking Bag	19808	1kg (2.2lb)		9 bags	14 months
	CARAÍBE 66% Baking Bag	19807	1kg (2.2lb)		9 bags	14 months
	JIVARA 40% Baking Bag	19806	1kg (2.2lb)		9 bags	12 months
	CARAMÉLIA 36% Baking Bag	19814	1kg (2.2lb)		9 bags	12 months
	DULCEY 32% Baking Bag	19809	1kg (2.2lb)		9 bags	12 months
	IVOIRE 35% Baking Bag	19805	1kg (2.2lb)		9 bags	12 months
	COCOA POWDER	10671	250g (8.8oz)		8 boxes	24 months
	COCOA NIBS	20117	1kg (2.2lb)		9 bags	12 months
Fine Chocolate Gift Boxes <small>*Special order **Available in Seasonal packaging Sept-Jan</small>	Small Gift Box of Assorted Chocolates (25 Fine Chocolates)	26451	230g (8.11oz)		12 boxes	10 months
	Medium Gift Box of Assorted Chocolates (37 Fine Chocolates)	26450	345g (12.17oz)		12 boxes	10 months
	Large Gift Box of Assorted Chocolates (50 Fine Chocolates)	26452	465g (16.40oz)		8 boxes	10 months
	Orangettes (Dark Chocolate Covered Orange Peel)	26449	130g (4.58oz)		12 boxes	10 months
	Gift Box of 16 Fine Dark Chocolates	20224	160g (5.68 oz)		8 boxes	10 months
	Gift Box of 16 Fine Dark & Milk Chocolates	20225	150 g (5.29 oz)		8 boxes	10 months
Equinoxe Gift Boxes <small>*Special order</small>	The Collection Gift Box (Almonds, Hazelnuts, Candied Orange)	11147	250g (8.8oz)		8 boxes	9 months
	EQUINOXE Dark Gift Box (Almonds & Hazelnuts)	11144	250g (8.8oz)		8 boxes	12 months
	EQUINOXE GIANDUJA Gift Box (Almonds & Hazelnuts)	11148	250g (8.8oz)		8 boxes	12 months
	EQUINOXE Dark & Milk Gift Box (Almonds & Hazelnuts)	19933	250g (8.8oz)		8 boxes	12 months
	EQUINOXE DULCEY & Milk Gift Box (Almonds & Hazelnuts)	11145	250g (8.8oz)		8 boxes	10 months
	EQUINOXE Dark & Milk Gift Box (Almonds & Hazelnuts)	19935	125g (4.4oz)		12 boxes	12 months
Grand Cru Gift Boxes <small>*Special order</small>	52 Square Discovery Gift Box	10813	260g (9.17oz)		8 boxes	12 months
	52 Square Intense Gift Box	10811	260g (9.17oz)		8 boxes	14 months
	52 Square Single Origin Gift Box	10812	260g (9.17oz)		8 boxes	14 months
	32 Square Grand Cru Gift Box	10884	160g (5.68 oz)		12 boxes	12 months
	66 Square Grand Cru Collection Gift Box	10882	330g (11.64oz)		6 boxes	14 months

* from time of production



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