



# Retail PRODUCT RANGE

Certified



# *Let's Imagine* THE BEST OF CHOCOLATE

As a partner to pastry chefs since 1922, here 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. Each 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 and the people on it.

We imagine the best of chocolate by working endlessly to perfect our chocolate expertise, pushing the creative boundaries with a constantly growing aromatic palette, and inventing the next revolution in the world of chocolate. We imagine the best of pastry by promoting and supporting the industry. We foster learning and inspire the pastry chefs of both today and tomorrow by drawing on our expertise and sharing our knowledge.

**By choosing Valrhona products, you contribute to creating a more sustainable cocoa sector, and become part of a community that's passionate about chocolate.**



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# Our SUSTAINABLE APPROACH

## 100% TRACEABLE SOURCING

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 expertise. **100% of Valrhona's cocoa is traceable directly back to these trusted partner producers.**

This program embodies our long-term commitments, each aiming for the goal of our communities, environment, industry, and cocoa to live long and thrive.



## VALRHONA: A CERTIFIED B CORPORATION

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, "Together Good Becomes Better", 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.**



## LIVE LONG COCOA

We want to unite everyone working in and enjoying the cocoa, chocolate, and pastry industries to achieve 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 our initiatives



## LIVE LONG ENVIRONMENT

Our goal is to make our whole value chain—from plantation to dinner plate—carbon neutral by 2025. To meet these objectives, we are working to reduce our greenhouse gas emissions to a minimum - and when we can't, we are offsetting our carbon through reforestation projects.

*"Together, we are creating strong links with our partner producers."*



# The Chocolate of Chefs

Valrhona was founded in 1922 by a pastry chef with a goal to provide the highest quality, consistent chocolate for pastry chefs. As the chocolate of choice for the world's best pastry chefs, Valrhona brings the highest quality, sustainably and ethically sourced chocolate to pastry chefs, home bakers, and chocolate lovers alike.

Valrhona's Retail Range makes the highest quality, most flavorful chocolates favored by top pastry chefs around the world accessible for everyone. By stocking Valrhona's Retail Range, you're offering your customers:

- The Preferred Chocolate of Professional Chefs
- A B Corp Certified Chocolate
- Consistently High Quality, Unique Chocolates
- A Chocolate with 100% Cocoa Traceability
- Beautiful and Distinct Packaging with Helpful Tools & Information



## VALRHONA CREATIVE DIRECTOR, FRÉDÉRIC BAU

is a world-renowned, talented French pastry chef who has trained alongside some of the pastry industry's biggest names.

“Valrhona’s story began in 1922 with **passion, commitment, and excellence** as its guiding lights. Ever since, these three values have paved our way and allowed us to push back the boundaries when it comes to creativity and flavor. We use the best so that we can provide and teach the best. In our role as supplier to the finest restaurants and pastry stores, Valrhona is giving food lovers around the world access to chocolate favored by the most talented of chefs.”

—Frédéric Bau, Creative Director, Valrhona



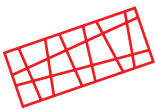
# Our Product Range

Whether for baking delicious homemade creations, an impromptu treat, or gifting, there's a Valrhona Retail Range specially tailored for every occasion.



## BAKING

Our exclusive range of products for homemade pastries worthy of the world's best chefs and chocolatiers.



## TASTING

Savor nearly a century's worth of chocolate-making expertise and explore unique cocoa terroirs.



## GIFTING

Fine chocolate gift boxes, chocolate covered nuts, and tasting boxes designed to delight any chocolate lover.



# Baking

With this **exclusive range** of products designed especially for pastries and baking, Valrhona makes it possible for **home cooks and pastry enthusiasts** to use the **chocolate of choice** of the world's top pastry chefs in their own **homemade dessert creations**.





# 250G BAKING BAGS

These convenient 250g bags bring the exceptional taste and quality of Valrhona chocolates to consumers' kitchens and homemade desserts.

UNIT WEIGHT: 250G | CASE SIZE: 12 BAGS



**DARK**



**KOMUNTU 80%** <sup>100th Anniversary</sup>  
100th Anniversary Blend with a powerful woody flavor, and notes of toasted cocoa nibs  
**REF 48537**



**GUANAJA 70%**  
Balanced, Roasted, Bitterness  
**REF 31215**



**CARAÏBE 66%**  
Chocolatey, Roasted, Bitterness  
**REF. 31209**



**MANJARI 64%**  
**SINGLE ORIGIN MADAGASCAR**  
Fruity, Tangy & Notes of Red Berries  
**REF. 31216**



**MILK**



**JIVARA 40%**  
Milky, Malt & Vanilla  
**REF. 31211**



**ANDOA MILK 39%**  
**SINGLE ORIGIN PERU**  
Farm-Fresh Milk Flavor & a Hint of Acidity  
**REF. 31229**



**CARAMELIA 36%**  
Indulgent & Salted Caramel  
**REF. 31214**



**AZELIA 35%**  
Indulgent & Hazelnut  
**REF. 31213**



**BLOND**



**DULCEY 35%**  
Biscuity & a Hint of Salt  
**REF. 31210**



**WHITE**



**IVOIRE 35%**  
Balanced & Warm Milk  
**REF. 31212**

**250G DIMENSIONS**

8.27 in (21 cm) tall

5.51 in (14 cm) wide



5.51 in (14 cm) deep



INSPIRATION



### STRAWBERRY INSPIRATION

Strawberry, Candied  
**REF. 31431**



### PASSION FRUIT INSPIRATION

Passion Fruit,  
Tangy  
**REF. 31432**



### RASPBERRY INSPIRATION

Candied Fruit  
& Raspberry  
**REF. 32750**



### YUZU INSPIRATION

Citrus & Yuzu  
**REF. 32749**

100 years  
of Commitment

## INTRODUCING KOMUNTU 80%

A COMMEMORATIVE COUVERTURE BLEND WITH A POWERFUL WOODY FLAVOR,  
UNDERPINNED WITH NOTES OF TOASTED COCOA NIBS

Komuntu is a combination of "Komunumo", which means "community" in Esperanto, and "Ubuntu", an African word that conveys the idea that "I am because we are". **Komuntu 80% symbolizes our commitment to a fair, sustainable chocolate sector and creative, responsible gastronomy.**



**48537**  
**KOMUNTU 80%**  
**250G BAG OF FEVES**  
GLUTEN FREE



**40813**  
**KOMUNTU 80%**  
**70G TASTING BAR**  
GLUTEN FREE

Created from  
a blend of all 15 Valrhona  
origins, **KOMUNTU** tells a unique  
and global story. The blend of cocoas  
has a singular aromatic character,  
with a powerful bitter woody flavor  
underpinned with notes of toasted  
cacao nibs.

During our 100th anniversary year  
we are redistributing the profits  
from all Komuntu sales to our  
cocoa producers.



# 1KG BAKING BAGS

These larger 1kg bags bring the exceptional taste and quality of Valrhona chocolates to consumers' kitchens and homemade desserts.

UNIT WEIGHT: 1KG | CASE SIZE: 9 BAGS



**DARK**



**GUANAJA 70%**  
Balanced, Roasted,  
Bitterness  
**REF. 12386**



**CARAÏBE 66%**  
Chocolatey, Roasted,  
Bitterness  
**REF. 12387**



**ORIAIDO 60%**  
Balanced, Vanilla,  
Sweet  
**REF. 29868**



**EQUATORIALE  
DARK 55%**  
Rounded, Vanilla  
**REF. 29845**



**MILK**



**JIVARA 40%**  
Milky, Malt & Vanilla  
**REF. 12388**



**BLOND**



**DULCEY 35%**  
Biscuity & a Hint  
of Salt  
**REF. 31834**



**WHITE**



**IVOIRE 35%**  
Balanced & Warm Milk  
**REF. 12389**

**1 KG DIMENSIONS**



# BAKING EXTRAS

To compliment our range of baking chocolates, we also offer a range of baking extras of chocolate chips, crunchy pearls, and cocoa powder to add a touch of luxury to any dessert.



## DARK CHOCOLATE CHIPS

Dark chocolate chips with intense chocolate flavor profile enhanced with vanilla notes. A smaller 6mm (.24 inch) mini chocolate chip.

**REF. 31841**

Net weight: 250g  
Case Size: 12 bags



## MILK CHOCOLATE CHIPS

Milk chocolate chips with balanced flavor profile enhanced with subtle caramelized notes. A smaller 6mm (.24 inch) mini chocolate chip.

**REF. 31842**

Net weight: 250g  
Case Size: 12 bags



## MIXED CRUNCHY PEARLS

Puffed cereal pieces coated in Dark chocolate, Milk chocolate and Blond Dulcey.

**REF. 31843**

Net weight: 250g  
Case Size: 12 bags



## COCOA POWDER

A sugar-free cocoa powder with exceptional finesse and intense flavor. Dutch-processed with alkali for a distinct, bold flavor and color.

**REF. 33241**

Net weight: 250g  
Case Size: 8 boxes





# Beverages

Easy to prepare, responsible chocolate indulgences crafted with the consumer in mind.



## RETAIL DARK HOT CHOCOLATE MIX

The ultimate hot chocolate mix, featuring two of Valrhona's popular products: COCOA POWDER and DARK CHOCOLATE CHIPS. VALRHONA DARK HOT CHOCOLATE MIX gives a rich, indulgent and smooth texture to any chocolate beverage, regardless of dairy content. Up to 12 servings per pouch.

**REF. 32476**

Net weight: 340g

Case Size: 6 pouches



## NYANGBO 68% GROUND CHOCOLATE

### Single Origin Ghana

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. From inclusions to finishing touches, our new Ground Chocolate also offers new solutions for baking and toppings.

**REF. 32751**

Net weight: 250g

Case Size: 12 bags



# Chocolate Bars

From dark to milk, white or blond Dulcey, discover the range of chocolate flavors and colors Valrhona has to offer.





# CHOCOLATE TASTING BARS

Step into a world of sophistication and luxury with our wide array of classic chocolate bars.

UNIT WEIGHT: 70G | CASE SIZE: 12 BARS



**DARK**



**ARAGUANÍ 100%  
SINGLE ORIGIN  
VENEZUELA**  
Chocolatey, Woody,  
Full-Bodied  
**REF. 33041**



**KOMUNTU 80%  
ANNIVERSARY BLEND**  
Intense, Woody, Toasted  
Cocoa Nibs  
**REF. 40813**

100  
Years  
of Commitment



**TULAKALUM 75%  
SINGLE ORIGIN BELIZE**  
Nutty, Intense Flavor  
of Cocoa Nibs  
**REF. 33042**



**MANJARÍ 64%  
SINGLE ORIGIN  
MADAGASCAR**  
Fruity, Tangy, Notes  
of Red Berries  
**REF. 33037**



**ABINAO 85%**  
Bittersweet, Woody,  
Strong Cacao Flavor  
**REF. 33036**



**GUANAJA 70%**  
Balanced, Roasted,  
Bitterness  
**REF. 33039**



**CARAÍBE 66%**  
Chocolatey, Roasted,  
Bitterness  
**REF. 33040**



**ORIAO 60%**  
A Blend of Cocos from the  
Dominican Republic and Peru,  
with Creamy Notes of Vanilla  
and Coconut  
**REF. 33043**



**MILK**



**BAHIBÉ 46%  
SINGLE ORIGIN  
DOMINICAN REPUBLIC**  
Cocoa-Rich, Milky, Fruity  
**REF. 33038**



**JIVARA 40%**  
Milky, Malt & Vanilla  
**REF. 33045**



**ANDOA MILK 39%  
SINGLE ORIGIN PERU**  
Warm, mellow notes  
of farm-fresh milk  
**REF. 33035**



**BLOND**



**DULCEY 35%**  
Biscuity & a Hint of Salt  
**REF. 33046**



# 120G INCLUSION BAR RANGE

SPECIAL ORDER ONLY

UNIT WEIGHT: 120G | CASE SIZE: 15 BARS



DARK



**GUANAJA 70%  
WITH CACAO NIBS**  
REF 33638



**CARAÏBE 66%  
WITH HAZELNUT**  
REF 33640



**MANJARI 64%  
WITH ORANGE**  
REF 33639



MILK



**BAHIBÉ 46%  
WITH ALMOND**  
REF 33643



**JIVARA 40%  
WITH PECAN**  
REF 33659



**CARAMÉLIA 36%  
WITH CRUNCHY PEARLS**  
REF 33642



BLOND



**DULCEY 35%  
WITH COFFEE**  
REF 33641





# TASTING GIFT SETS

For the consumers who can't pick just one, we offer two collection gift sets featuring our range of tasting bars in a standard and mini format.



## TASTING BAR COLLECTION GIFT SET

6 Dark, Milk & Blond Chocolate Bars  
tulakalum 75 % - Guanaja 70 % -  
Manjari 64 % - bahibé 46 % - Jivara  
40 % - Dulcey 35 %

**REF. 31807**

Net weight: 560g

Case Size: 8 Gift Boxes



NEW  
PACKAGING  
COMING  
SOON!

## TASTING STICKS COLLECTION GIFT SET

8 Dark & Milk Chocolate Batons  
GUANAJA 70 % - CARAÏBE 66 %  
JIVARA 40 % - TANARIVA 33 %

**REF. 20227**

Net weight: 160g

Case Size: 15 Gift Boxes



34228

## DARK COLLECTION GIFT BOX

3 Bars: Guanaja 70% with Cacao  
Nibs, Caraïbe 66% with Hazelnut,  
Manjari 64% with Orange

Net Weight: 360g

Packaging: 12 Packs/case



47459

## DARK & MILK COLLECTION GIFT BOX

3 Bars: Manjari 64% with Orange,  
Bahibé 46% with Almond,  
Caramélia 36% with Crunchy  
Pearls

Net Weight: 360g

Packaging: 12 Packs/case





# Gifting & Tasting Boxes

Our selection of elegant gifting and tasting boxes offers luxurious chocolates, nuts, and confections perfect for your customers to enjoy for sharing, gifting, or a moment of indulgence.





# 18-SQUARE GRAND CRU GIFTS

This convenient box of 18 chocolate squares is the perfect way for a consumer to enjoy their favorite Grand Cru chocolates, in bite-sized individually wrapped squares.

UNIT WEIGHT: 90G | CASE SIZE: 16 GIFT BOXES



DARK



**ABINAO 85%**  
**REF. 47854**



**GUANAJA 70%**  
**REF. 47856**



MILK



**ANDOA MILK 39%**  
**REF. 47857**



## Learn the Art of Chocolate Tasting



Taste with your eyes,  
observe the color  
and texture.

Break off a piece  
and listen for the  
characteristic "snap".



Let it melt in your mouth  
and enjoy the flavors.

Breathe out to smell  
the different aromas.





# GRAND CRU TASTING GIFTS

Gift Boxes stocked with Grand Cru chocolate squares perfect for discovering new chocolates, gifting to chocolate lovers, or enjoying a bite of chocolate with an afternoon coffee.



**DARK & MILK GIFT BOX:  
32 SQUARES**  
GUANAJA 70 % - CARAÏBE 66 %  
BAHIBÉ 46% - JIVARA 40 %  
**REF. 33902**

Net weight: 160g  
Case Size: 16 Gift Boxes



**ORGANIC GIFT BOX:  
32 SQUARES**  
ORIAO 60 % - ANDOA MILK 39%  
**REF. 34268**

Net weight: 160g  
Case Size: 16 Gift Boxes



**DARK GIFT BOX:  
50 SQUARES**  
ABINAO 85% - TULAKALUM 75%  
GUANAJA 70% - MANJARI 64 %  
ORIAO 60%  
**REF. 34271**

Net weight: 250g  
Case Size: 12 Gift Boxes



**DARK & MILK GIFT BOX:  
50 SQUARES**  
TULAKALUM 75% - GUANAJA 70%  
MANJARI 64 % - BAHIBÉ 46%  
JIVARA 40 %  
**REF. 34272**

Net weight: 250g  
Case Size: 12 Gift Boxes



*\*Additional lead time of 12-14 weeks may be required for these products.*



**DARK & MILK COLLECTION GIFT BOX:  
60 SQUARES**

**TULAKALUM 75% - GUANAJA 70%**

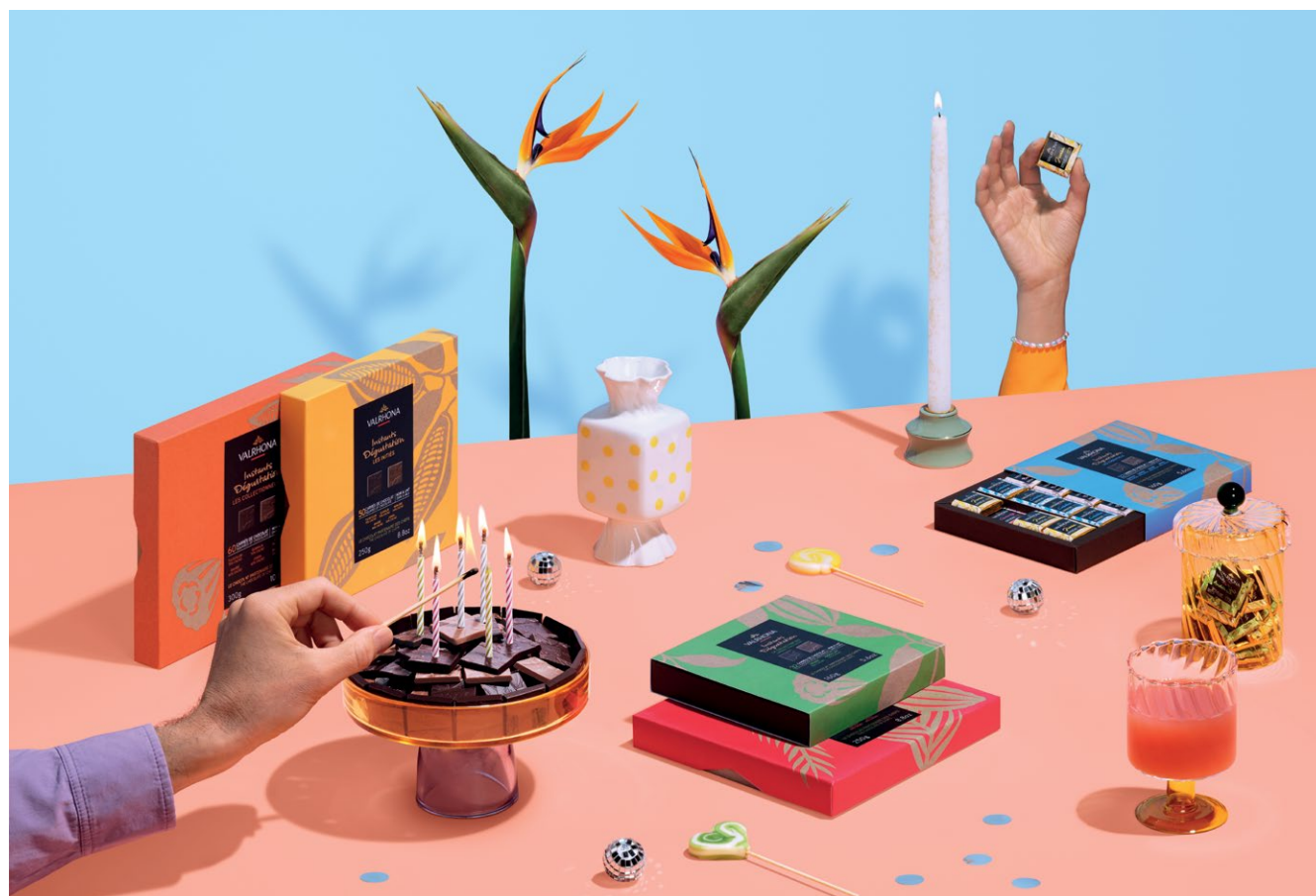
**CARAÏBE 66% - BAHIBÉ 46%**

**JIVARA 40% - ANDOA MILK 39%**

**REF. 34269**

Net weight: 300g

Case Size: 8 Gift Boxes



\*Additional lead time of 8-10 weeks may be required for these products.



# FINE CHOCOLATE GIFTS

Sophisticated chocolate confections make the perfect indulgent treat for all chocolate lovers.



**ASSORTED GIFT BOX OF 15 DARK CHOCOLATES - PURE GRAND CRU GANACHES**  
 GRAND CRU MANJARI - GRAND CRU ABINAO - GRAND CRU MACAÉ  
**REF. 33903**

Net weight: 150g  
 Case Size: 12 Gift Boxes



**ASSORTED GIFT BOX OF 15 DARK, MILK & WHITE CHOCOLATES - LES PETITS DELICES**  
 CARAMEL CRÈME - SUCCÈS PRALINÉ - MILLEFEUILLE - PARIS-BREST - CHOCOLATE FONDANT  
**REF. 33870**

Net weight: 145g  
 Case Size: 12 Gift Boxes



**8 HEARTS GIFT BOX - DARK & MILK GRAND CRU MANJARI - JIVARA - PASSION FRUIT**  
**REF. 33901**

Net weight: 75g  
 Case Size: 15 Gift Boxes



**DISCOVERY GIFT BOX DARK, MILK & DULCEY**  
 12 FINE CHOCOLATES - 8 DARK AND MILK CHOCOLATE SQUARES - DARK AND MILK CHOCOLATE COATED ALMONDS AND HAZELNUTS  
**REF. 48053**

Net weight: 380g  
 Case Size: 8 Gift Boxes



*\*Additional lead time of 8-10 weeks may be required for these products.*

# CHOCOLATE COVERED NUTS

Crunchy and irresistible, these nuts covered in chocolate are perfect bite-sized indulgences for sharing or enjoying alone.



**EQUINOXE PARIS THEME  
WITH CROUSTIBILLES  
DARK & MILK  
REF. 11145**

Net weight: 160g  
Case size: 15 gift boxes



**EQUINOXE ALMONDS  
& HAZELNUTS IN DARK  
CHOCOLATE  
REF. 33899**

Net weight: 230g  
Case size: 12 gift boxes



**EQUINOXE ALMONDS &  
HAZELNUTS IN DARK &  
MILK CHOCOLATE  
REF. 33900**

Net weight: 230g  
Case size: 12 gift boxes



**EQUINOXE TRI-PACK  
ALMONDS & HAZELNUTS  
REF. 33898**

Net weight: 300g  
Case Size: 12 tri-packs



**EQUINOXE COLLECTION GIFT BOX  
TRIO WITH MINI ORANGETTES  
REF. 48045**

Net weight: 450g  
Case Size: 8 boxes



## 60 Years of Indulgence

After being delicately roasted, each nut is carefully coated in chocolate in authentic copper mixers at our Tain l'Hermitage production site. By preserving this expert craftsmanship for 60 years, we have been able to forge a perfect alliance between crisp textures and indulgent flavors.



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CATEGORY	RANGE	NAME	REF	NET WEIGHT	CASE SIZE	GUARANTEED SHELF LIFE
<div>Baking</div>	250G BAKING BAGS	250G KOMUNTU 80% BAG OF FÈVES	48537	250g	12 BAGS	6 months
		250G GUANAJA 70% BAG OF FÈVES	31215	250g	12 BAGS	6 months
		250G CARAÏBE 66% BAG OF FÈVES	31209	250g	12 BAGS	6 months
		250G MANJARI 64% BAG OF FÈVES	31216	250g	12 BAGS	6 months
		250G JIVARA 40% BAG OF FÈVES	31211	250g	12 BAGS	6 months
		250G ANDOA MILK 39% BAG OF FÈVES	31229	250g	12 BAGS	6 months
		250G CAMELIA 36% BAG OF FÈVES	31214	250g	12 BAGS	6 months
		250G AZELIA 35% BAG OF FÈVES	31213	250g	12 BAGS	6 months
		250G DULCEY 35% BAG OF FÈVES	31210	250g	12 BAGS	5 months
		250G IVOIRE 35% BAG OF FÈVES	31212	250g	12 BAGS	5 months
		250G STRAWBERRY INSPIRATION BAG OF FÈVES	31431	250g	12 BAGS	3 months
		250G PASSION FRUIT INSPIRATION BAG OF FÈVES	31432	250g	12 BAGS	3 months
		250G RASPBERRY INSPIRATION BAG OF FÈVES	32750	250g	12 BAGS	3 months
		250G YUZU INSPIRATION BAG OF FÈVES	32749	250g	12 BAGS	3 months
		1KG BAKING BAGS	1 KG GUANAJA 70% BAG OF FÈVES	12386	1kg	9 BAGS
	1 KG CARAÏBE 66% BAG OF FÈVES		12387	1kg	9 BAGS	6 months
	1 KG ORIADO 60% BAG OF FÈVES		29868	1kg	9 BAGS	6 months
	1 KG EQUATORIALE 55% BAG OF FÈVES		29845	1kg	9 BAGS	6 months
	1 KG JIVARA 40% BAG OF FÈVES		12388	1kg	9 BAGS	6 months
	1 KG DULCEY 35% BAG OF FÈVES		31834	1kg	9 BAGS	5 months
	1 KG IVOIRE 35% BAG OF FÈVES		12389	1kg	9 BAGS	5 months
	BAKING EXTRAS	250G DARK CHOCOLATE CHIPS	31841	250g	12 BAGS	8 months
		250G MILK CHOCOLATE CHIPS	31842	250g	12 BAGS	6 months
		250G MIXED CRUNCHY PEARLS - DARK, MILK & DULCEY	31843	250g	12 BAGS	3 months
		250G COCOA POWDER	33241	250g	8 BOXES	7 months
BEVERAGES		340G DARK HOT CHOCOLATE MIX	32476	340g	6 POUCHES	18 months
		250G NYANGBO 68% GROUND CHOCOLATE	32751	250g	12 BAGS	14 months
<div>Chocolate Bars</div>	CHOCOLATE TASTING BARS	70G ARAGUANI 100% VENEZUELA TASTING BAR	33041	70g	12 BARS	7 months
		70G KOMUNTU 80% ANNIVERSARY BLEND TASTING BAR	40813	70g	12 BARS	7 months
		70G TULAKALUM 75% BELIZE TASTING BAR	33042	70g	12 BARS	7 months
		70G GUANAJA 70% TASTING BAR	33039	70g	12 BARS	7 months
		70G CARAÏBE 66% TASTING BAR	33040	70g	12 BARS	7 months
		70G MANJARI 64% MADAGASCAR TASTING BAR	33037	70g	12 BARS	7 months
		70G ORIADO 60% TASTING BAR	33043	70g	12 BARS	7 months
		70G BAHIBE 46% DOMINICAN REPUBLIC TASTING BAR	33038	70g	12 BARS	7 months
		70G JIVARA 40% TASTING BAR	33045	70g	12 BARS	7 months
		70G ANDOA MILK 39% PERU TASTING BAR	33035	70g	12 BARS	7 months
		70G DULCEY 35% TASTING BAR	33046	70g	12 BARS	7 months

# Index cont'd

CATEGORY	RANGE	NAME	REF	NET WEIGHT	CASE SIZE	GUARANTEED SHELF LIFE
<i>Chocolate Bars cont'd</i>	TASTING BARS WITH INCLUSIONS	120G GUANAJA 70% WITH COCOA NIBS TASTING BAR	33638	120g	15 BARS	7 months
		120G CARAÍBE 66% WITH HAZELNUT TASTING BAR	33640	120g	15 BARS	7 months
		120G MANJARI 64% WITH CANDIED ORANGE TASTING BAR	33639	120g	15 BARS	7 months
		120G BAHIBÉ 45% WITH ALMOND TASTING BAR	33643	120g	15 BARS	7 months
		120G JIVARA 40% WITH PECAN 85G TASTING BAR	33659	120g	15 BARS	7 months
		120G CARAMÉLIA 36% WITH CRUNCHY PEARLS TASTING BAR	33642	120g	15 BARS	7 months
		120G DULCEY 35% WITH COFFEE TASTING BAR	33641	120g	15 BARS	7 months
	GIFT SETS	TASTING BAR COLLECTION GIFT BOX	31807	560g	8 GIFT BOXES	7 months
		TASTING STICK COLLECTION GIFT SET	20227	160g	15 GIFT BOXES	3 months
		DARK COLLECTION GIFT SET	34228	360g	12 GIFT BOXES	7 months
		MILK COLLECTION GIFT SET	47459	360g	12 GIFT BOXES	7 months
<i>Gifting &amp; Tasting Boxes</i>	GRAND CRU TASTING GIFT BOXES	18-SQUARE GRAND CRU GIFT BOX ABINAO 85%	47854	90g	16 GIFT BOXES	6 months
		18-SQUARE GRAND CRU GIFT BOX GUANAJA 70%	47856	90g	16 GIFT BOXES	6 months
		18-SQUARE GRAND CRU GIFT BOX JIVARA 40%	47857	90g	16 GIFT BOXES	6 months
		DARK & MILK GIFT BOX: 32 SQUARES	34270	160g	16 GIFT BOXES	6 months
		ORGANIC DARK & MILK GIFT BOX: 32 SQUARES	34268	160g	16 GIFT BOXES	6 months
		DARK GIFT BOX: 50 SQUARES	34271	250g	12 GIFT BOXES	6 months
		DARK & MILK GIFT BOX: 50 SQUARES	34272	250g	12 GIFT BOXES	6 months
		DARK & MILK COLLECTION GIFT BOX: 60 SQUARES	34269	300g	8 GIFT BOXES	6 months
	FINE CHOCOLATE GIFTS	ASSORTED GIFT BOX OF 15 DARK CHOCOLATES - GRAND CRUS	33903	150g	12 GIFT BOXES	6 months
		ASSORTED GIFT BOX OF 15 DARK, MILK & WHITE CHOCOLATES: LES PETITS DELICES	33870	150g	12 GIFT BOXES	6 months
		8 HEARTS GIFT BOX - DARK & MILK	33901	230g	15 BOXES	6 months
		DISCOVERY GIFT BOX DARK, MILK & DULCEY	48053	300g	8 BOXES	6 months
		EQUINOXE PARIS THEME WITH CROUSTIBILLES DARK & MILK	33902	160g	15 GIFT BOXES	6 months
		EQUINOXE ALMONDS & HAZELNUTS IN DARK CHOCOLATE	33899	230g	12 GIFT BOXES	6 months
		EQUINOXE ALMONDS & HAZELNUTS IN DARK & MILK CHOCOLATE	33900	230g	12 GIFT BOXES	6 months
		EQUINOXE TRI-PACK ALMONDS & HAZELNUTS	33898	300g	12 TRIPLE PACKS	6 months
		EQUINOXE 450G COLLECTION GIFT BOX: TRIO WITH MINI ORANGETTES	48045	450g	8 GIFT BOXES	5 months





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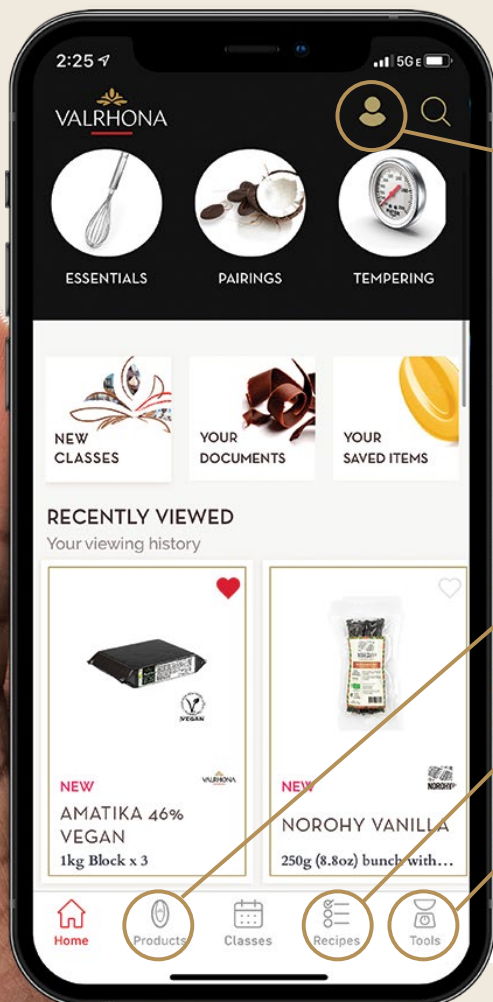
chocolatree<sup>★</sup>

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