



MY CHOCOLATE

LET'S CREATE YOUR CUSTOMIZED CHOCOLATE
TOGETHER IN 3 STEPS

EXPRESS
your taste

DEVELOP
your recipe

SHARE
your story





Your signature

CREATED BY VALRHONA'S EXPERTS

From our very first meeting to the moment your chocolate makes its debut, we support you through every stage of the process so that, together, we can create a chocolate after your own heart.

To make your customized recipe, we first look to identify your future chocolate's technical and flavor characteristics. Once we have pinpointed your key markers, we select cocoa terroirs whose singular aromatic profile offers up a vast range of creative possibilities.

But we don't just blend the best ingredients – We work to find an optimal balance of each one so that it adapts to all your creative desires as soon as you have it. We define the perfect recipe by trying out a variety of models, and you will be able to both taste it and road test its application to confirm it's just right for you.

“We select the cocoa, blend the ingredients and share our expertise.”

Creating your own chocolate is also about expressing your story, feelings and creativity. This is why our teams will provide all the content you need to communicate seamlessly with your customers.




An expression of flavor

FROM AROMA TO TASTE

It's not always easy to express how you feel, and it only gets harder when you consider that everyone has a different interpretation of "fresh", "fruity" or "bitter", for example. This is why we prioritize an approach which centers on your sensory memories and perceptions.





A journey into the heart of our terroirs

THE HOME OF A FLAVOR

At Valrhona, we know that a cocoa's quality is intrinsically linked to the terroir it comes from. A terroir is formed by an area's botanical and environmental factors, but just as important is producers' expertise – In fact, we consider it fundamental. We are working to preserve this expertise by implementing long-term partnerships with producers.

The art of blending

JUST THE RIGHT BALANCE

Percentages aren't everything. Some of the many other crucial factors include the cocoas we select; the way we combine these with sugar, milk and spices; and the exact balance of fats. We work with a variety of models until we get just the perfect blend you always wanted.





Finessing the ingredients

REVEALING THEIR FULL POTENTIAL

Once you have it in your hands, your chocolate will reveal its full potential and allow you to explore new creative possibilities. Our role is to listen to you throughout the project, whether you are after a filling, molded product, coating, sauce, ice cream or any other idea. This is how we guarantee excellent results.

A close-up photograph of a person's hand holding a smartphone, capturing a picture of several rectangular chocolate bars arranged on a white tray. The background is a blurred kitchen environment with stainless steel shelves. The text is overlaid on the bottom left of the image.

Sharing a story

LEAVE YOUR CUSTOMERS SPELLBOUND

Our teams are here to provide you with all the information you need to be able to communicate well with your customers. We can supply written pieces, marketing messages, visuals, videos and a variety of other material that will help you shine a light on your chocolate creations in your store or on your menu.

MY CHOCOLATE

#1

brief

#2

models

#3

adjustments

#4

approval

#5

production

#6

delivery



Minimum
quantity
= 500kg



3 to 6 months
of development



Molded into
a block or
beans,
depending on
the quantity



Pricing to suit
your project

TO FIND OUT MORE, GET IN TOUCH WITH YOUR SALES CONTACT.



valrhona.com