



# Chocolate Bonbons & Sweet Treats Collection

  
VALRHONA

Certified  
  
Corporation

# 100 Years of History

## Valrhona, a passionate confectioner for 100 years

Valrhona's chocolate bonbons are made with a **craftsmanship** that combines **skill** and **innovation**. Valrhona confectioners are passionate about their craft and they are continuing a **long tradition that prizes quality and excellence** from their base in the heart of the Rhône Valley in France.

Every last gesture and technique is important. By selecting and assembling the best ingredients, Valrhona confectioners carefully craft singular, authentic creations.

This intricate work, enabled by our cutting-edge chocolate expertise, demonstrates Valrhona's commitment to perfection.

## Ancestral, hand-crafted and innovative expertise

19  
22

### Expert confectionery-making

For 100 years, each bonbon and its decoration have been made in the Drôme region, in Tain-l'Hermitage. In most cases the work is done by hand to make **each piece unique**.

80

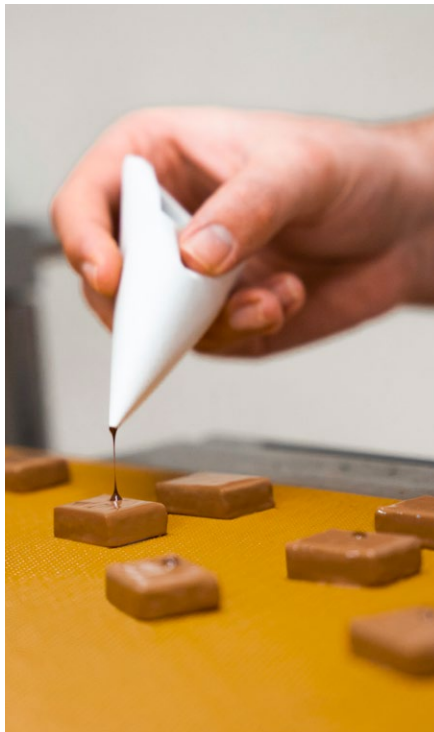
### Operators & decorators

These skilled people work every day to offer you finely decorated chocolate bonbons.

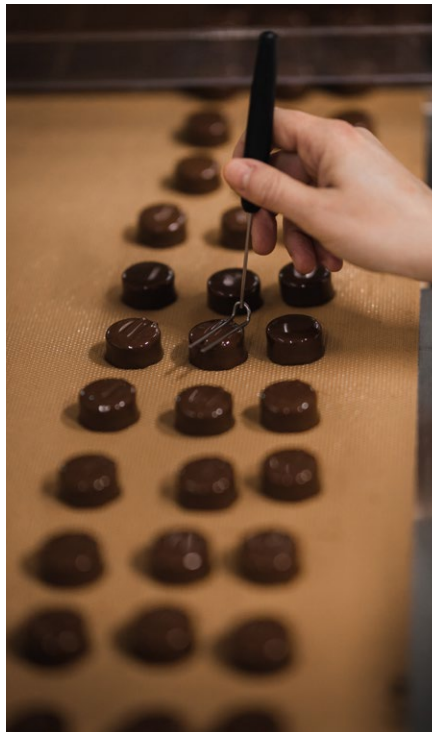
100  
%

### A creator of indulgent sensations

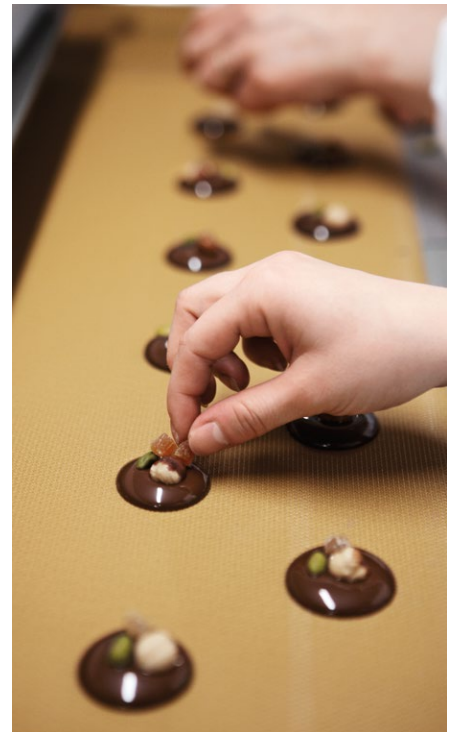
By using Valrhona chocolate as a source of inspiration, our chocolate bonbons' creative palette is constantly enriched with indulgent new sensations imbued with a sense of elegance and refinement.



Decorating using a cornet



Decorating using a fork



Adding ingredients

# Artisanal expertise

## Our manufacturing processes

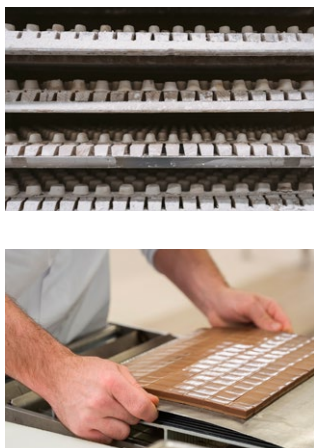
1

MAKING  
THE INSIDE



2

SHAPING  
THE INSIDE



3

COATING  
THE BONBON



## Even more natural with just as much flavor

Because our corporate mission has always been **using good food to make the world a better place**, we constantly seek to offer you the best possible products in the most respectful way possible for the environment and the health of the consumer. This is why we have undertaken to reformulate **the recipes of our chocolates bonbons**, to improve them in order to offer you **an indulgent and reasonable range**:

- Sunflower lecithin because we are committed to protecting the environment and offering you sustainable chocolate.
- Natural aromas and ingredients with colorful properties (spirulina extract, safflower, beetroot) to preserve the health of your customers.

### AN INDULGENT YET REASONABLE CHOCOLATE BONBON

Sunflower  
lecithin



Cœur framboise  
Ref. 33786

Natural  
pink color  
from beetroot

Natural raspberry  
flavor





# Bonbon

Our Bonbon Collection offers a range of flavors, textures and colors to satisfy any taste.



**8886**

**DARK**

## CARAMEL APRICOT

Creamy milk chocolate ganache with caramelized apricot purée. Coated in dark chocolate.



**8882**

**DARK**

*contains gluten*

## DARK CHOCOLATE SALTED CARAMEL

Indulgent salted butter caramel ganache filling. Coated in intense dark chocolate and decorated with sugar crystals.



**8881**

**DARK**

*contains nuts and alcohol*

## BLACK FOREST

Grand Cru MANJARI 64% dark chocolate ganache filling with morello cherries. Coated in dark chocolate. Features fruity notes and a hint of liqueur.



**8883**

**MILK**

*contains gluten*

## MILK CHOCOLATE SALTED CARAMEL

Indulgent salted butter caramel ganache filling. Coated in milk chocolate and decorated with sugar crystals.



**20170**

**MILK**

*contains nuts*

## MILK CHOCOLATE NUT CLUSTER

Rich milk chocolate ganache filling. Coated with milk chocolate and decorated with almond pieces and a touch of hazelnut. Features subtle caramel and vanilla notes.



**20157**

**DULCEY**

## DULCEY PEAR CINNAMON

Pear ganache filling with a touch of cinnamon. Coated with BLOND DULCEY 32%® with a milk chocolate decoration.



**8878**

**WHITE**

*contains nuts and gluten*

## GIANDUJA HAZELNUT CRISP

Smooth vanilla ganache on a bed of milky hazelnut gianduja enhanced with pieces of "crêpe dentelle". Coated in white chocolate and decorated with dark chocolate.



**33613**

**DARK**

*contains gluten*

## GUANAJA AMER SENSATION

Guanaja 70% ganache decorated with forked lines. Bitter cacao nib notes.



*20 bonbons per individually wrapped sleeve*

*100 bonbons per box*

*Eco-friendly box made from 95% recycled cardboard*

*Recyclable trays and master cases made from recycled materials*

*5 partially vacuum sealed trays guarantee freshness and better preservation*

*Packaging prevents odor contamination and condensation*

## HOW TO STORE YOUR VALRHONA CHOCOLATE BONBONS

### STORAGE TEMPERATURE WHEN THE INNER SEAL HAS BEEN OPENED

4°C/39°F: Not recommended. The aesthetic look and taste of the product may suffer due to condensation, moisture, and blooming	16°C/60°F Recommended for keeping bonbons in their best condition
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### STORAGE TEMPERATURE WHEN THE INNER SEAL IS UNOPENED

4°C/39°F Recommended. The tray content is protected, sealing in freshness and further extending the aesthetic look and taste of the product	16°C/60°F Less ideal, but the protective film protects the fine chocolate bonbons from contamination by odors and dust.
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One storage option: Store at 16°C/60°F

Two storage options: Store at 4°C/39°F or 16°C/60°F. Varies depending on your storage capacity, individual needs and preferences



# Heart Bonbons

Perfect for Valentine's Season or special occasions.



**10757**

DARK

contains  
nuts

## RASPBERRY DARK HEART

Dark chocolate ganache with raspberry purée.  
Coated in dark chocolate and  
decorated with pink decor.

Packaging: 2 kg, approx. 11g per piece  
(approximately 180 bonbons per box)



**9314**

DARK

contains  
nuts

## DARK MANJARI HEART

Dark chocolate ganache made from Grand Cru  
MANJARI 64%. Coated in dark chocolate.

Packaging: 2 kg, approx. 11g per piece  
(approximately 180 bonbons per box)



**9318**

WHITE

contains  
nuts

## VANILLA WHITE HEART

Vanilla Ganache. Coated in white chocolate and  
decorated with dark chocolate.

Packaging: 2 kg, approx. 11g per piece  
(approximately 180 bonbons per box)

Available from  
January 1<sup>st</sup> to  
February 14<sup>th</sup>.  
Available on special  
order the rest of  
the year.

# Easter Bonbons

Available from  
February - April.

A wide collection of Easter confections to suit your customers' cravings for the season. From ganache-filled eggs to life-like speckled creations, our Easter range adds a colorful palette to your seasonal amenities and buffets.



**11638**

**DARK &  
MILK**

4 foil colors

## ASSORTED GRAND CRU GANACHE EGGS

Enjoy highly characteristic chocolates with unique aromatic profiles in a range of 4 Grand Cru Chocolate ganaches.

**Packaging:** 5 kg box of approx. 667 pieces per box  
*Unit weight: 7.5g*



**857**

**DARK &  
MILK**

4 foil colors  
contains nuts

## ASSORTED ALMOND AND HAZELNUT PRALINÉ EGGS

A fine balance between nutty and caramel notes for delicious flavors.

**Packaging:** 2 kg box of 267 pieces per box  
*Unit weight: 7.5g*



**7688**

**DARK**

contains nuts

## ALMOND & HAZELNUT PRALINÉ GULL'S EGG

A delicious praliné center with a crispy sugar coating. Coated in dark chocolate and a thin sugar shell. Speckled effect.

**Packaging:** 2 kg box of 167 pieces per box



**9591**

**DARK**

contains nuts

## SALTED BUTTER CARAMEL GULL'S EGG

A delicious salted butter caramel center with a crispy sugar coating. Coated in dark chocolate and a thin sugar shell. Speckled effect.

**Packaging:** 2 kg box of 167 pieces per box



# Snacks & Amenities

## EQUINOXE & ORANGETTES

Nuts and candied fruit coated in chocolate.



554

DARK

contains nuts  
\*Special  
Order



550

DARK

contains nuts  
\*Special  
Order

### EQUINOXE DARK CHOCOLATE HAZELNUTS

Hazelnuts from Italy toasted and coated in dark chocolate.

### EQUINOXE DARK CHOCOLATE ALMONDS

Almonds from Spain toasted and coated in dark chocolate.

## ÉCLATS

An ideal range for coffee and tea breaks.



5112

DARK

### ÉCLATS DARK

Delicate bitterness and powerful flavors with a long finish make Dark Chocolate Éclats with 61% cocoa irresistible to chocolate aficionados.

## TASTING

### WINNING CUSTOMERS' HEARTS

#### MAKE SURE YOUR CUSTOMERS NEVER FORGET THEIR LAST VISIT:

Offer them something delightfully chocolatey with a coffee or when you give them the bill.

Give them a chance to explore luxury chocolate in all its subtle flavors.

Place chocolate amenities on your reception desk for your customers to enjoy, or put them in your hotel rooms or lounges.

Package them in nice bags or jars to sell for a small gift at coffee bars, bakeries, or in gift boxes.

## CHOCOLATE SQUARES

A sweet offering perfect for in-room gifts and coffee breaks for hotels, banquet additions for catering, or even to offer with the check.



510

DARK

### GUANAJA 70%

**BITTERSWEET & ELEGANT**  
Extraordinary bitterness with an aromatic and complex range of fruit, coffee, molasses, and floral notes.



511

DARK

### CARAÏBE 66%

**BALANCED & ROASTED**  
Aromatic with a long finish, its fruity and barely sweet taste reveals the delicate flavors of almonds and roasted coffee.



1895

DARK

### MANJARI 64%

**ACIDIC TANG & RED BERRIES**  
The fresh, acidic, and sharp bouquet with red fruit notes makes this single origin Madagascar chocolate stand out.



1896

MILK

contains  
gluten

### JIVARA 40%

**CREAMY & COCOA-RICH**  
This exceptional milk chocolate has pronounced chocolate taste which finally reveals notes of malt and vanilla.



# THE MANY USES OF Bonbons

Bonbons, Snacks, and Amenities offer the perfect bite for countless occasions. Whether you're a hotel, restaurant, caterer, café, or coffee shop, our collection has the sweet treat to make your customers' experiences memorable.

RETAIL SHOPS



PASSED CATERING



HOTEL CHECK IN



IN-ROOM GIFTS

GIFT WITH THE CHECK

COFFEE BREAKS

RECEPTIONS & LOUNGES

BAR AMENITIES

BANQUET DISPLAYS



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	PAGE	PRODUCT NAME	REF.	CHOCOLATE	PACKAGING	SHELF LIFE*	AVAILABILITY
	3	CARAMEL APRICOT	8886	DARK	100 PIECES	4 MONTHS	YEAR - ROUND
	3	DARK CHOCOLATE SALTED CARAMEL	8882	DARK	100 PIECES	4 MONTHS	YEAR - ROUND
	3	BLACK FOREST	8881	DARK	100 PIECES	4 MONTHS	YEAR - ROUND
	3	MILK CHOCOLATE SALTED CARAMEL	8883	MILK	100 PIECES	4 MONTHS	YEAR - ROUND
	3	MILK CHOCOLATE NUT CLUSTER	20170	MILK	100 PIECES	4 MONTHS	YEAR - ROUND
	3	DULCEY PEAR CINNAMON	20157	DULCEY	100 PIECES	4 MONTHS	YEAR - ROUND
	3	GIANDUJA HAZELNUT CRISP	8878	WHITE	100 PIECES	4 MONTHS	YEAR - ROUND
	3	GUANAJA AMER SENSATION	33613	DARK	100 PIECES	4 MONTHS	YEAR - ROUND
	4	RASPBERRY DARK HEART	10757	DARK	2KG	SEASONAL	JAN 1 - FEB. 14
	4	VANILLA WHITE HEART	9318	WHITE	2KG	SEASONAL	JAN 1 - FEB. 14
	4	MANJARI DARK HEART	9314	DARK	2KG	SEASONAL	JAN 1 - FEB. 14
	5	ASSORTED GRAND CRU GANACHE EGGS	11638	DARK & MILK	5KG	SEASONAL	FEB. - APRIL
	5	ASSORTED ALMOND AND HAZELNUT PRALINÉ EGGS	857	DARK & MILK	2KG	SEASONAL	FEB. - APRIL
	5	ALMOND & HAZELNUT PRALINÉ GULL'S EGG	7688	DARK	2KG	SEASONAL	FEB. - APRIL
	5	SALTED BUTTER CARAMEL GULL'S EGG	9591	DARK	2KG	SEASONAL	FEB. - APRIL
SPECIAL ORDER 	6	EQUINOXE DARK CHOCOLATE ALMONDS	550	DARK	2KG	2 MONTHS	YEAR - ROUND
	6	ÉCLATS DARK	5112	DARK	1 KG	7 MONTHS	YEAR - ROUND
	6	GUANAJA 70% SQUARE	510	DARK	1 KG	7 MONTHS	YEAR - ROUND
	6	CARAÏBE 66% SQUARE	511	DARK	1 KG	7 MONTHS	YEAR - ROUND
	6	MANJARI 64% SQUARE	1895	DARK	1 KG	7 MONTHS	YEAR - ROUND
	6	JIVARA 40% SQUARE	1896	MILK	1 KG	7 MONTHS	YEAR - ROUND









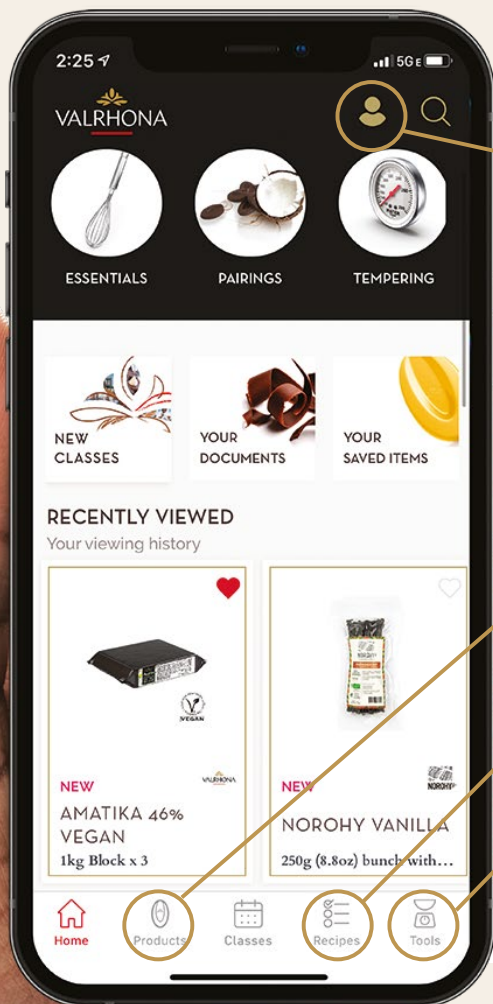
*chocolatree*★

*Sosa*

NOROHY

# THE APP FOR iOS

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



## EXPLORE THE VALRHONA APP:

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



VALRHONA  
SELECTION