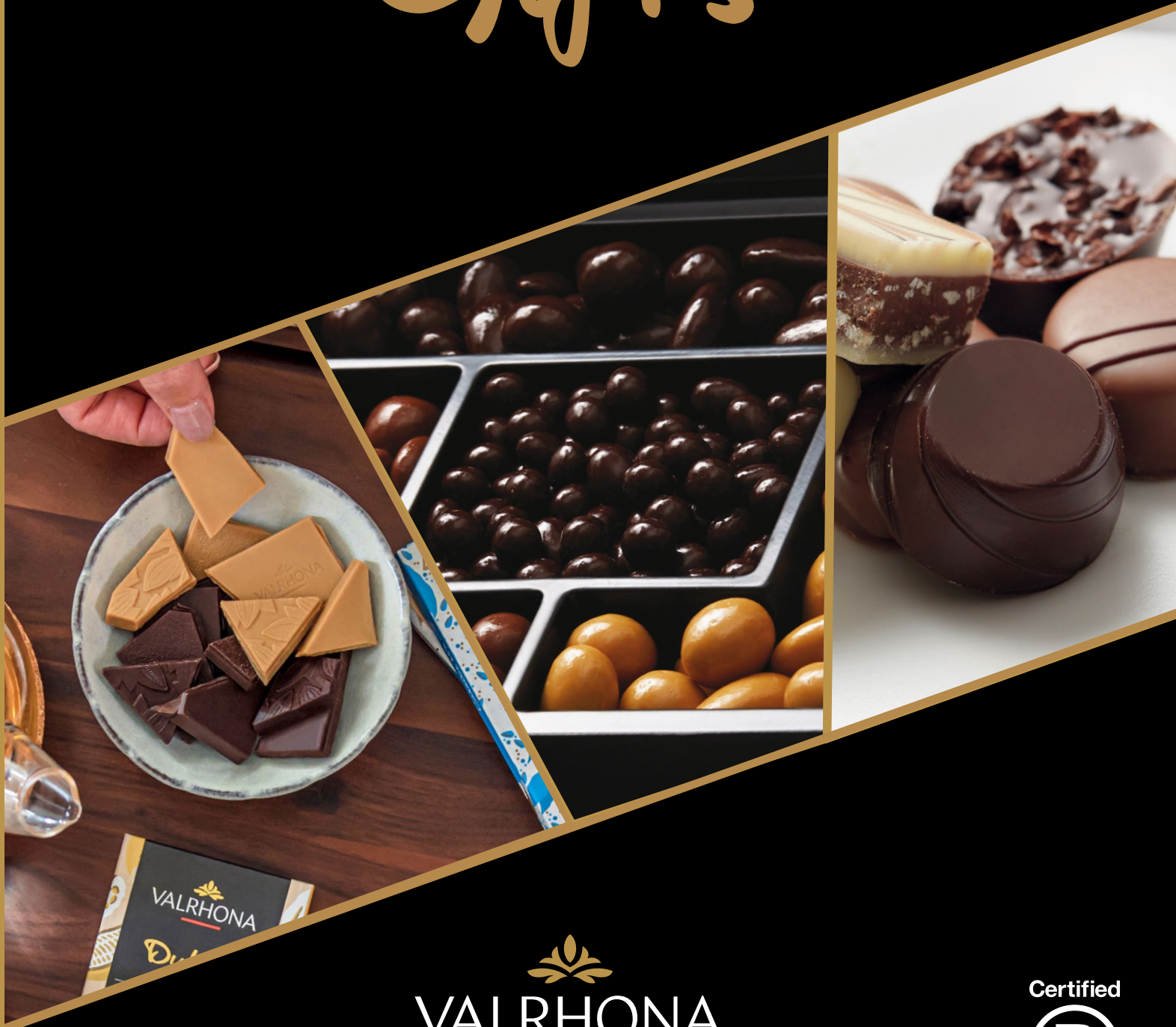


# Corporate Gifts



  
**VALRHONA**

Certified  
  
Corporation

# 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 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 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

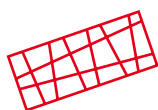
is a world-renowned, talented French pastry chef who has trained alongside some of the pastry industry's biggest names.

“ 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 its 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 Corporate Gift Range

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



## 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.

# Chocolate Bars

From dark to milk to 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**



**ABINAO 85%**

Bittersweet, Woody,  
Strong Cacao Flavor  
**REF. 33036**



**GUANAJA 70%**

Balanced, Roasted,  
Bitterness  
**REF. 33039**



**MILK**



**JIVARA 40%**

Milky, Malt & Vanilla  
**REF. 33045**



**BLOND**



**DULCEY 32%**

Biscuity & a  
Hint of Salt  
**REF. 33046**

## CHOCOLATE TASTING BARS WITH INCLUSIONS

With a pop of flavor and texture, these bars add an extra level of sophistication to our tasting bar collection.

**UNIT WEIGHT: 85G | CASE SIZE: 10 BARS**



**DARK**



**GUANAJA 70%**

with Cocoa Nibs  
**REF. 10893**



**MANJARI 64%**

with Candied Orange  
**REF. 10895**



**MILK**



**JIVARA 40%**

with Pecans  
**REF. 10894**



**CARAMÉLIA 36%**

with Crunchy Pearls  
**REF. 10892**



# CHOCOLATE TASTING STICKS

All the complexity of Valrhona chocolate in a mini format for moments of luxury.

**UNIT WEIGHT: 20G | CASE SIZE: 50 STICKS**



**DARK**



**GUANAJA 70%**  
REF. 12338



**CARAÏBE 66%**  
REF. 12339



**MILK**



**JIVARA 40%**  
REF. 12340



**TANARIVA 33%**  
REF. 12337

## TASTING GIFT SET

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



### 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

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

# 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.





# 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**



**ABINAO 85%**  
**REF. 19865**

Net weight: 90g  
Case Size: 16 Gift Boxes



**GUANAJA 70%**  
**REF. 19810**

Net weight: 90g  
Case Size: 16 Gift Boxes

**MILK**



**JIVARA 40%**  
**REF. 19811**

Net weight: 90g  
Case Size: 16 Gift Boxes

**GIFT SETS**



## DISCOVERY

52 Squares of 4 Dark & Milk  
Grand Cru Chocolates  
GUANAJA 70% - CARAÏBE 66%  
TAÏNORI 64% - TANARIVA 33%

**REF. 10813**

Net weight: 260g  
Case Size: 6 Gift Boxes



## 32-SQUARE GIFT BOX

32 Squares of Dark and Milk  
Grand Cru Chocolates

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

**REF. 10884**

Net weight: 160g  
Case Size: 12 Gift Boxes

## 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.



# FINE CHOCOLATE GIFTS

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



## 25 PIECE ASSORTED CHOCOLATE GIFT BOX

Contains 25 fine chocolates of 8 different types.

**REF. 26451**

Net weight: 230g

Case Size: 12 Gift Boxes



## 50 PIECE ASSORTED CHOCOLATE GIFT BOX

Contains 50 fine chocolates of 14 different types.

**REF. 26452**

Net weight: 465g

Case Size: 8 Gift Boxes

## Delectable Assortments

The carefully selected assortments that go into our gift boxes include dark, milk, and white chocolate-coated pralinés and ganaches.



*\*Additional lead time of 12-14 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.



## ALMONDS & HAZELNUTS IN DARK & MILK CHOCOLATE

**REF. 19933**

Net weight: 250g

Case size: 8 gift boxes



## ALMONDS & HAZELNUT IN DARK & MILK CHOCOLATE

**REF. 19935**

Net weight: 125g

Case Size: 12 gift boxes



## ÉQUINOXE® TRI-PACK

Almonds & Hazelnuts coated in blond Dulcey, dark & milk chocolates

**REF. 11336**

Net weight: 150g

Case Size: 8 triple packs

*\*Additional lead time of 8-14 weeks may be required for these products.*

# Index

CATEGORY	RANGE	NAME	REF	NET WEIGHT	CASE SIZE	ABSOLUTE SHELF LIFE*	GUARANTEED SHELF LIFE
Chocolate Bars & Sticks	CHOCOLATE TASTING BARS	ABINAO 85% 70G TASTING BAR	33036	70g	12 BARS	18 months	3 months
		GUANAJA 70% 70G TASTING BAR	33039	70g	12 BARS	18 months	3 months
		JIVARA 40% 70G TASTING BAR	33045	70g	12 BARS	15 months	3 months
		DULCEY 32% 70G TASTING BAR	33046	70g	12 BARS	15 months	3 months
	TASTING BARS WITH INCLUSIONS	GUANAJA 70% WITH COCOA NIBS 85G TASTING BAR	10893	85g	10 BARS	18 months	3 months
		MANJARI 64% WITH CANDIED ORANGE 85G TASTING BAR	10895	85g	10 BARS	18 months	3 months
		JIVARA 40% WITH SPLIT PECANS 85G TASTING BAR	10894	85g	10 BARS	15 months	3 months
		CARAMÉLIA 36% WITH CRUNCHY PEARLS 85G TASTING BAR	10892	85g	10 BARS	15 months	3 months
	CHOCOLATE STICKS	GUANAJA 70% CHOCOLATE STICK	12338	20g	50 STICKS	18 months	3 months
		CARAÏBE 66% CHOCOLATE STICK	12339	20g	50 STICKS	18 months	3 months
		JIVARA 40% CHOCOLATE STICK	12340	20g	50 STICKS	15 months	3 months
		TANARIVA 33% CHOCOLATE STICK	12337	20g	50 STICKS	15 months	3 months
	GIFT SET	TASTING STICK COLLECTION GIFT SET	20227	160g	15 GIFT BOXES	15 months	3 months
Gifting & Tasting Boxes	GRAND CRU GIFT BOXES	18-SQUARE GRAND CRU GIFT BOX ABINAO 85	19810	90g	16 GIFT BOXES	14 months	3 months
		18-SQUARE GRAND CRU GIFT BOX GUANAJA 70%	19865	90g	16 GIFT BOXES	14 months	3 months
		18-SQUARE GRAND CRU GIFT BOX JIVARA 40%	19811	90g	16 GIFT BOXES	12 months	3 months
		52 SQUARE DISCOVERY GIFT BOX	10813	260g	8 GIFT BOXES	12 months	3 months
		32 SQUARE GIFT BOX	10884	160g	12 GIFT BOXES	12 months	3 months
	FINE CHOCOLATE GIFTS	25 PIECE ASSORTED CHOCOLATE GIFT BOX	26451	230g	12 BALLOTINS	10 months	3 months
		50 PIECE ASSORTED CHOCOLATE GIFT BOX	26452	465g	8 BALLOTINS	10 months	3 months
		ALMONDS & HAZELNUTS IN DARK & MILK CHOCOLATES	19933	250g	8 GIFT BOXES	12 months	3 months
		ALMONDS & HAZELNUTS IN DARK & MILK CHOCOLATES	19935	125g	12 GIFT BOXES	12 months	3 months
		EQUINOXE® TRI PACK	11336	150gr	8 TRIPLE PACKS	10 months	3 months

\* From time of production