FUNDAMENTALS

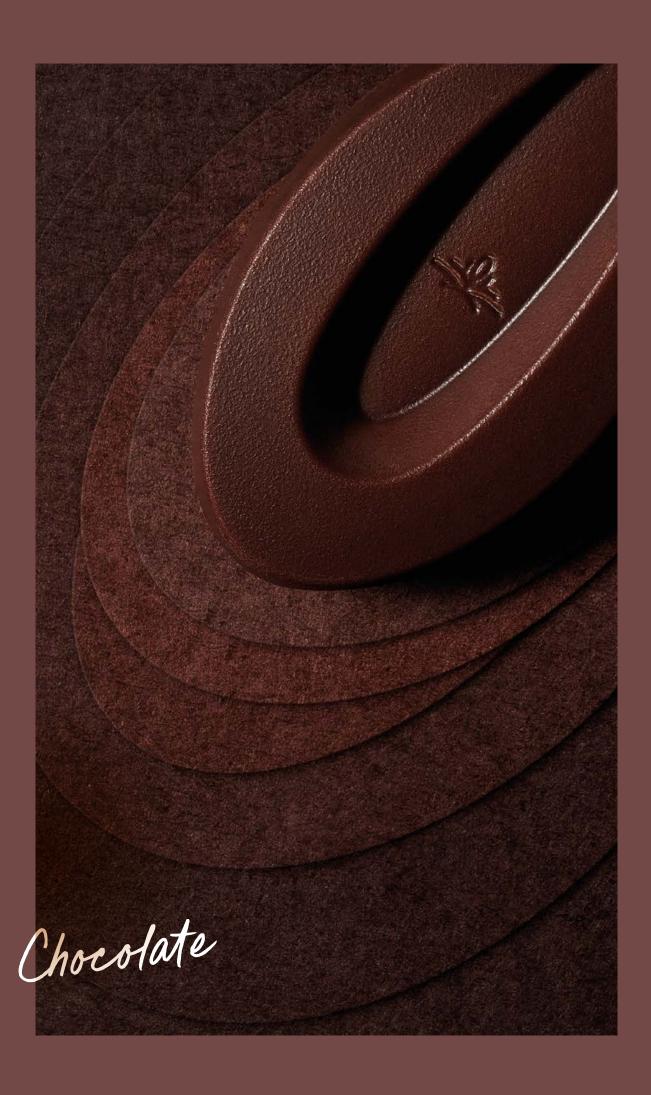
PRODUCTS | USES | RECIPES





FUNDAMENTALS for every chocolatier





Editorial



DEAR PARTNERS, THIS BOOKLET IS YOUR ESSENTIAL GUIDE!

For almost a century, Valrhona has been a byword for excellence in the world of chocolate.

As part of our role as a partner to chocolatiers who take a hand-crafted approach to their art, we've built strong relationships with each of you, rooted in quality, innovation and skill.

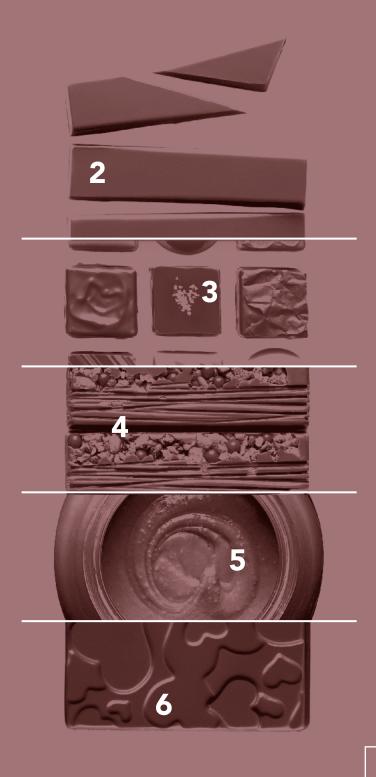
Our commitment to quality ingredients is central to our partnership. We carefully select the finest cocoa beans to provide you with products of exceptional quality, and we never stop pushing back chocolate's creative boundaries.

Each product in this booklet has been painstakingly selected from our full range of Valrhona Selection brands (Valrhona, Chocolatree, Sosa, Norohy, Adamance, and Pariani) so that we can offer you the finest, most interesting products and meet your technical and creative needs.

The booklet has been designed to serve as an essential part of your kitchen laboratory and support you in your day-to-day work and creations.

See you soon!





1 7

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"Together, good becomes better" expresses just how strongly we believe in our commitments.

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Assembly & molding

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A selection of indulgent and technical ingredients to guide you through the world of chocolate-making



COMMITMENTS & PARTNERSHIPS

As a partner of flavor professionals since 1922, Valrhona is a pioneer and leader in the world of chocolate whose mission statement - "Together, good becomes better" - expresses just how strongly we believe in our commitments.









B Corp: more than just a certification

Being a B Corp means being part of a community of the world's most ethical companies and working within a global movement for a more inclusive, equitable and regenerative economy. Nearly 6,900 companies worldwide are B Corp-certified as of today, including just over 300 in France. Businesses such as Patagonia, Danone, Nespresso, Veja, and Chloé are all part of the movement.

To gain certification, they have to meet extremely high standards with their approach to society, the environment, their legal responsibilities and transparency via five focus areas: governance, workers, customers, community, and the environment.

Having initially been B Corp certified in January 2020, Valrhona is proud to announce it has been awarded its second certificate, providing yet more solid evidence of its commitments to a fair and sustainable cocoa industry and creative, ethical gastronomy.

Long-term partnerships

FACT No. 1

99.8% OF OUR COCOA COMES FROM LONG-TERM PARTNERSHIP CONTRACTS AVERAGING OVER 8 YEARS.

So how does this change everything? These long-term, fully bespoke commitments made with each of our partners give cocoa producers security by setting fixed prices that are higher than the minimums mandated by government organizations, agreeing minimum purchase quantities and funding environmental and social projects to support communities. This enables producers to look to the future with confidence and enjoy a stable income - something that is rarely the case in the cocoa industry.

Gender equality in leadership

FACT No. 3

OVER 50% OF OUR MANAGERS ARE WOMEN.

Valrhona takes great pride in this, as the equivalent figures for France and the wider world* are 33% and 20 to 40% respectively. But that's not all: in 2022, we had 430 female staff members and 438 men - that's near-perfect equality! At Valrhona, talent has no gender.

Environment

FACT No. 2

WE HELP TO PROTECT AND REGENERATE ALL KINDS OF ECOSYSTEMS.

Thanks to the Valrhona Foundation, 52 hectares of plantations have been regenerated in Haiti, 9 hectares have been developed using agroforestry principles in the Dominican Republic and Peru's autochthonous cocoa variety, Gran Blanco, has been protected for over 30 years. In addition to helping the planet, these actions improve our cocoa producers' living conditions by protecting and improving their incomes, making for a fairer, more sustainable cocoa industry.

Our approach to business

FACT No. 4

155 YOUNG PEOPLE HAVE FOUND THEIR VOCATION THANKS TO THE "GRAINES DE PÂTISSIER" PROGRAM RUN BY THE VALRHONA FOUNDATION.

315 young people joined the program between 2017 and 2022, 155 of whom started training or found a job in the food industry - that's a whole new generation of culinary professionals! This is good news not only for them, but also for our customers on the lookout for up-and-coming talent.

Taking action to protect our future

Find out more about Valrhona's commitments to sustainability and how they are progressing.





CREATING A FAIR AND SUSTAINABLE COCOA SECTOR

8.5 years

is the average duration of our partnerships with cocoa-producing cooperatives.

100% of our cocoa beans can be traced back to their producer.



MAKING GASTRONOMY CREATIVE AND ETHICAL

22

recipes reimagined using the Reasoned Gourmandise philosophy: every bit as delicious but more ethical. This means doing things better but not doing without, using less fat, less sugar, but every bit as tasty.

45%

of the young participants started a CAP apprenticeship after completing the Graines de Pâtissier program.



PEOPLE AND INNOVATION: THE DRIVING FORCES BEHIND OUR BUSINESS

100%

of the profits generated by charitable chocolate Komuntu 80% during its launch year were donated to cocoa producers.

Valrhona donated more than **€790,000** in 2022.



REDUCING OUR ENVIRONMENTAL IMPACT

67% fewer

direct greenhouse gas emissions.

100%

of our new products meet eco-design criteria.



WWW.VALRHONA.COM



Creating a fair and sustainable cocoa sector

Improving conditions in schools and communities' health and hygiene are major focus areas which improve our relationships on the ground, as are protecting forest areas and reducing carbon emissions.

The cocoa team is ramping up its commitment to its partners so that we can set up joint projects to improve living conditions for our producers and their families.

Access to education



Since 2018, Valrhona and the Valrhona Foundation have helped to improve access to education in three countries: Ivory Coast, Ghana, and Venezuela.

In 2022, 2,555 pupils benefited from this new school infrastructure.

In Ghana, Pieso Middle School was opened in January 2023. This completes a complex consisting of a preschool built in 2018 and an elementary school renovated the same year. Prior to this, 145 students studied in a dilapidated building whose roof was in danger of collapsing.

"The school can accommodate students in three spacious, well-ventilated classrooms. It also has an IT room with computers, printers, and a projector. New toilets are serviced by a well and connected to a biodigester." Cédric Robin, sourcing team member

Traceability



MAPPING COCOA-GROWING AREAS

Getting a better understanding of and promoting ecological diversity in environmentally-friendly cocoa-growing plots are two of our key ambitions. Preserving forest areas while also promoting agricultural good practice will be decisively important in the decades to come, particularly in terms of reducing our carbon footprint and protecting biodiversity.

MAPPING ALL OUR PRODUCTION AREAS

All our production areas will have to be mapped so that we can meet our objective of making sure 100% of our cocoa can be traced right back to its original plot by 2025. By using official boundaries, the mapping process ensures that Valrhona doesn't source from protected natural areas, aiding the fight against deforestation.

Since 2018:

- 8 new elementary schools
- 3 renovated elementary schools
- 50 cohorts of pupils benefited



60% of our cocoa comes from mapped plantations

Gastronomy

Making gastronomy creative and ethical

In partnership with its professional and non-professional customers, Valrhona is supporting initiatives aimed at fostering a more creative and ethical gastronomy.

We are convinced that, together, we all have a role to play in transforming our eating habits and protecting the planet.

The Essentials



Contemporary gastronomy has many challenges to face and it needs to reinvent itself. This is why L'École Valrhona has opted for a more contemporary approach to gastronomy that is more in tune with the times. This means doing things better but not doing without, using less fat and less sugar in products that are still every bit as delicious.

Challenging ourselves and pushing boundaries are part of L'École Valrhona's DNA, which is why this must-have resource returned in 2023, with 22 of its 120 recipes reimagined using Reasoned Gourmandise principles.





Graines de Pâtissier



Graines de Pâtissier is a 4-month pre-apprenticeship program in France, that gives young people who haven't been able to get into the job market a chance to try out the role of pastry chef and find a potential mentor for their apprenticeship.

Supported by Écoles de la 2e Chance (E2C, "Second Chance Colleges"), the young people complete a combination of classes, traineeships and practical experience at partner training centers. They learn basic pastry-making skills and terminology and meet professionals before embarking on an apprenticeship, if they so wish. The aim of this program, run in 13 French cities, is to connect young people who want to build a career with craftspeople who are on the lookout for reliable, highly motivated apprentices.

45% of program participants signed apprenticeship contracts in 2022.

FIND OUT MORE:

ESSENTIALS.VALRHONA.COM



FIND OUT MORE

ABOUT OUR WORK

People and Innovation

The driving forces behind our company

Valrhona's strength lies in its ability to innovate and build lasting relationships with its stakeholders, be they employees, producers, partners, or customers.



Between darkness and light: a new Ombré dimension

Chocolate that flaunts the codes of classic gastronomy, interfusing the indulgence of milk with the powerful aromas of Brazilian cocoa.

DARE TO EXPLORE THE UNKNOWN!

With its perfect combination of mellowness and power, the intriguing, fascinating Hukambi 53% encourages you to take a creative, audacious approach to your work. Born out of an unexpected alliance between the intensity of Brazilian cocoa and the addictive sweetness of milk, this chocolate opens up new ways for chefs to express themselves. Hukambi 53% invites chefs to break free from pastry-making's conventions, explore their creativity, dare to experience novel and unknown sensations, and step into a whole new world.

The name "Hukambi" is a contraction of the words for dark ("Hu") and milk ("Kambi") in Tupi-Guarani, a language spoken by one of the indigenous peoples living in Brazil's Mata Atlantica, where the cocoa used for this chocolate comes from. Brazil is one of the oldest cocoa-producing countries. Valrhona has worked with M. Libânio for over 10 years. This partnership is driven by a philosophy that promotes harmony between people, soils, and plants, so that all can live together in a sustainable environment.



Reducing our environmental impact

Valrhona has chosen to align itself with the global movement towards carbon neutrality

To combat climate change and make a meaningful transition towards
an environmentally friendly way of working, we have prioritized calculating our exact
emissions. This will enable us to take action and, most importantly,
to reduce our emissions.

Cocoa's environmental footprint

Cocoa plays a major role in Valrhona's carbon footprint. For this reason, the company's main focus over the next few years will be to contribute to global efforts to achieve carbon neutrality and to reach this goal across its own value chain by 2025.

It aims to:

- Reduce its greenhouse gas emissions by limiting the environmental impact of the Tain l'Hermitage chocolate factory, which became carbon neutral in 2020
- Reduce transport-related emissions, as well as combating deforestation and promoting sustainable farming practices
- **Reduce waste,** while also using renewable energy and eco-designing its products

Transport management

Several projects aiming to reduce CO_2 emissions are planned for the coming years, including shipping cocoa by sailboat, running trucks on biofuel, and using river and rail transport.

Eco-designing, reducing and recycling



By thinking about packaging's recyclability right from the design stage, Valrhona has taken up a new challenge with the launch of its new Gifting range: doing better while using less. This product range has been designed in line with our ambitions to achieve 100% recyclability by 2025.

4 tons less cardboard every year 10 tons less plastic every year

Reuse: "La Consigne by Valrhona", a returnable packaging scheme



La Consigne by Valrhona is an ambitious project in France which aims to reinvent our customers' packaging management as part of our efforts to generate zero waste.











GHANA 5°19'24.9 "N 1°48'52.9 "W

2016

YOU'LL FIND

THIS COCOA IN:

NYANGBO 68%

DARK GROUND

CHOCOLATE

GHANA 80%

MADAGASCAR 19°33′52.2 "N 70°16′6.8 "W

1986

1285 1285



IVORY COAST 6°44′32 "N 7°0′44.2 "W

2018



BELIZE 17°7′55.5 "N 88°38′31.2 "W

2014

146



MEET ALL OUR COCOA PARTNERS AT VALRHONA.COM

∱3086

YOU'LL FIND THIS COCOA IN:

PASTE

TANARIVA 33% AMATIKA 46% KIDAVOA 50% MANJARI 64% ORGANIC MILLOT 74% PURE MANJARI

MADAGASCAR 80%

YOU'LL FIND THIS COCOA IN:

12667

ORGANIC CÔTE D'IVOIRE 56% YOU'LL FIND THIS COCOA IN:

TULAKALUM 75%

At the plantation





1 The plantation

Cocoa is grown in tropical regions all around the globe. The three main production areas are Africa (accounting for 76% of the world's beans), Latin America (18%) and Asia (6%). At Valrhona, we work with 18 origins representing 40 terroirs.

Selecting and cultivating the finest cocoa beans on the planet is the mission that drives Valrhona's sourcing team. "Our role as sourcers is to travel the world meeting cocoa producers, establishing strong long-term relationships, and bringing you the best chocolate for your recipes."



2 Harvesting and shelling

Each cocoa pod is harvested and shelled by hand. Cocoa is harvested once or twice a year at the end of each rainy season. Once they have been harvested, the pods are opened by hand using a machete or a wooden mandrel in the shelling stage of the process.



3 Fermentation

Once they have been harvested, the cocoa beans are placed in large wooden vats and covered with banana leaves so that they ferment, in a process which is particularly vital to the development of flavor precursors.



4 Drying

The fermented beans are dried naturally in the sun for around 10 days, during which time they're regularly stirred. This stage is decisive in bringing out a chocolatey flavor and lasts for 8 to 15 days, depending on weather conditions. The dried beans are then shipped by boat to Tain l'Hermitage.

In Tain l'Hermitage



5 Roasting

Roasting beans is an important way of refining their taste, and it's done batch by batch to bring out their various flavors. The temperature and roasting time vary depending on the beans' origin.



Cocoa is crushed to separate its shells from its nibs as far as possible. Once we have the nibs, we can use them to blend our chocolates.



7 Blending

During this stage, we blend nibs from different origins using highly specific recipes so that our chocolates take on a unique and consistent aromatic character. In our Single Origin chocolates, nibs from a single origin are blended so that we can capture the qualities that make a terroir unique.



8 Grinding and mixing

Nibs are mixed and ground very finely to form a substance called cocoa mass, liquor, or paste. This is also when we add all the other ingredients, namely sugar, lecithin, cocoa butter and, if needed, vanilla.



The cocoa paste is then put in the "conche", a large heated mixer that finesses the chocolate's flavors. At Valrhona, we mix our chocolate for 8 to 72 hours.





10 Tempering and molding

Tempering gives the chocolate the right texture and look, while molding gives it its shape.





OUR CERTIFICATIONS*

Cuvées du Sourceur

Our sourcers travel the world in search of cocoa with distinctive aromatic profiles. They journey to many new destinations to bring you unique and rare chocolate.







Single Origins

Much like Protected Geographical Indication accreditation, Single Origin* chocolates encapsulate the aromatic character of a single place, revealing all the finesse and intensity of a local terroir.













Exceptional blends

Our exceptional blends convey all the aromatic qualities of their original cocoas, while also offering an unchanging and unique taste.







Indulgent creations

With this range of chocolates and couvertures, you can explore a whole palette of mouth-watering and original experiences. Not only will they introduce you to new flavors, they will spark your creativity too.











Professional signature

With our Professional Signature range, we guarantee your chocolates are easy to use and produce outstanding results. These carefully crafted blends stand out for their full-bodied flavor and perfectly balanced qualities.



Confection chocolate

These four chocolates with an intense cocoa flavor offer a great way to perfect your fillings (such as ganaches and creams), as well as your mousses, cookies, soufflés, beverages and ice creams. They contain no added cocoa butter, so you get soft, melt-in-the-mouth textures which are perfectly suited to your pastries.



*Cocoa beans from a single origin



By choosing the Fairtrade/Max Havelaar label, we are ensuring that producers get better pay and decent working conditions, while also protecting the environment.

For more information, go to: www.maxhavelaarfrance.org

^{*}See the Kitchen Laboratory catalog to find out which certifications have been awarded to the chocolates in each range.

 $^{^{\}star\star}$ 1% for the Plant certification applicable to 2024

About our certifications



This label is much more than just a certification, as it recognizes specific actions taken by the world's most ethical companies, all of which have committed to a long-term CSR (corporate social responsibility) approach and meet the highest social and environmental standards.



1% for the Planet is a worldwide movement to certify companies which donate a percentage of their sales to environmental charities. This is why, in 2024, 1% of sales from the Cuvées du Sourceur and Single Origin* chocolate ranges will be donated to non-profit organizations working to protect the environment.



To secure organic certification, our chocolates are grown in compliance with some very strict standards. This guarantees that they are produced sustainably in a way that encourages biodiversity, as no herbicides, synthetic fertilizers, or pesticides are used to cultivate them, and they are free from GMOs. Organic certification also guarantees our chocolates don't contain colorants, synthetic chemical flavors, or flavor enhancers.



To obtain the Fairtrade/Max Havelaar label, companies have to comply with specifications designed to improve cocoa producers' pay and working conditions, while also protecting the environment.



The V-Label is an international accreditation created by the European Vegetarian Union in 1996. It certifies that the ingredients in a **product are 100% plant-based**.



EcoVadis is a platform for assessing how effectively a company has integrated CSR principles into its business, and how impactful these have been. **Only 5% of the companies assessed achieve Gold status.**



The National Organic Program is the USDA's federal organic regulator. Products with this American certification can be sold as organic in the USA. Among other things, it guarantees that a product protects the environment and climate, respects nature's own cycles and adheres to animal welfare standards, as well as avoiding all use of synthetic chemicals and GMOs.



The fact that our food safety management system has been certified to FSSC 22000 standard demonstrates our commitment to food safety, quality and laws, as well as continuous improvement. It's internationally recognized (and based on ISO 22000 and ISO TS 22002-1 for food manufacturing), and it also requires us to meet some specific goals.



The aim of ISO 50001 certification is to help develop a methodical approach to energy management, so that the way we use our energy continuously improves.



ISO 14001 certification **covers environmental management**. It requires holders to continuously improve their environmental performance by keeping a handle on how their business impacts the world around them.



ISO 45001 certification covers occupational health and safety management. It aims to improve employee safety, minimize dangers in the workplace and create better, safer working conditions.

^{*}Cocoa beans from a single origin

O1—CHOCOLATE & COCOA SELECTION

A selection of chocolates and couvertures for all your coatings and ganaches P.20 P.24 P.26







CHOCOLATES FOR GANACHE



OTHER COCOA PRODUCTS



In this section you will find a selection of products to meet your specific needs.

To learn more about our full range, please see our Kitchen Laboratory Catalog or contact your sales representative.



WHAT CAN YOU USE OUR DIFFERENT **CHOCOLATES FOR?**

The experts at L'École Valrhona have created the classification system below to help you find just the right chocolates for your needs.

COATING	MOLDING	BARS	MOUSSES	CRÉMEUX & GANACHE	ICE CREAMS 8
(0	0	0	()	



Ideal use



Recommended use



Not recommended

Which dark convertures should you use for coating?

All our couvertures have been chosen for their flavor and technical characteristics so that you can **make fine**, **glossy**, **high-quality coatings**.

SINGLE ORIGINS*

COUVERTURES	ORIGIN	COMPOSITION				
TULAKALUM 75%	BELIZE	Sugar 25% Fat 43%				
ORGANIC MILLOT 74%	MADAGASCAR	Sugar 26% Fat 44%				
000 73%	MADAGASCAR	Sugar 27% Fat 44%				
ARAGUANI 72%	VENEZUELA	Sugar 27% Fat 44%				
ORGANIC ANDOA NOIRE 70%	PERU	Sugar 29% Fat 42%				
NYANGBO 68%	GHANA	Sugar 31% Fat 41%				
ALPACO 66%	ECUADOR	Sugar 32% Fat 41%				
KALINGO 65%	GRENADA	Sugar 34% Fat 39%				
MANJARI 64%	MADAGASCAR	Sugar 35% Fat 39%				
TAÏNORI 64%	DOMINICAN REPUBLIC	Sugar 35% Fat 38%				
ILLANKA 63%	PERU	Sugar 36% Fat 37%				
MACAÉ 62%	BRAZIL	Sugar 37% Fat 39%				

*Cocoa beans from a single origin

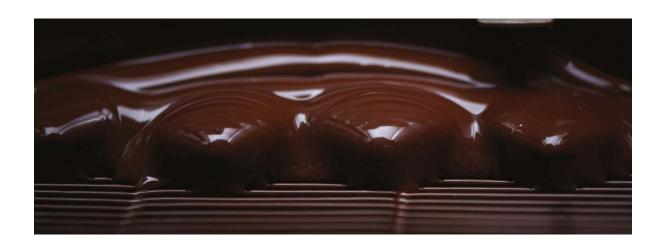
EXCEPTIONAL BLENDS

COUVERTURES	COMPOSITION
GUANAJA 70%	Sugar 29% Fat 42%
CARAIBE 66%	Sugar 32% Fat 40%
XOCOLINE 65%	Maltitol 34% Fat 43%
EXTRA BITTER 61%	Sugar 38% Fat 40%
ORGANIC ORIADO 60%	Sugar 39% Fat 39%

PROFESSIONAL SIGNATURE

COUVERTURES	COMPOSITION
SATILIA NOIRE	Sugar 30%
70%	Fat 40%
SATILIA NOIRE	Sugar 38%
62%	Fat 38%
ÉQUATORIALE	Sugar 43%
NOIRE 55%	Fat 38%





And what about milk, white, or blond convertures?

All our couvertures have been chosen for their flavor and technical characteristics so that you can **make fine**, **glossy**, **high-quality coatings**.

SINGLE ORIGINS*

COUVERTURES	ORIGIN	COMPOSITION	
HUKAMBI 53%	BRAZIL	Sugar 25% Milk 21% Fat 45%	
AMATIKA 46%	MADAGASCAR	Sugar 38% Fat 43%	
BAHIBE 46%	DOMINICAN REPUBLIC	Sugar 30% Milk 23% Fat 43%	
ORGANIC ANDOA LACTÉE 39%ORGANIC	PERU	Sugar 33% Milk 26% Fat 42%	
TANARIVA 33%	MADAGASCAR	Sugar 38% Milk 28% Fat 36%	

^{*}Cocoa beans from a single origin

EXCEPTIONAL BLENDS

	COUVERTURES	COMPOSITION
	XOCOLINE LACTÉE 41%	Maltitol 34% Milk 24% Fat 41%
*	JIVARA 40%	Sugar 35% Milk 23% Fat 41%
☆	BITTER LACTÉ 39%	Sugar 41% Milk 18% Fat 38%

INDULGENT CREATIONS

COUVERTURES	COMPOSITION
BLOND DULCEY 35%	Sugar 29% Milk 24% Fat 43%
AMATIKA BLANCHE 35%	Sugar 42% Fat 41%
IVOIRE 35%	Sugar 43% Milk 22% Fat 41%
OPALYS 33%	Sugar 32% Milk 32% Fat 44%

PROFESSIONAL SIGNATURE

COUVERTURES	COMPOSITION
SATILIA LACTÉE 38%	Sugar 49% Milk 19% Fat 38%
ÉQUATORIALE LACTÉE 35%	Sugar 43% Milk 19% Fat 39%
SATILIA BLANCHE 31%	Sugar 44% Milk 26% Fat 36%





Which convertures should you use to make your ganache?

COUVERTURES	DARK MILK		WHITE AND BLOND
CUVÉES DU SOURCEUR	Find out more about this exceptiona	-	
DOUBLE FERMENTATION	ITAKUJA 55% - Brazil	KIDAVOA 50% - Madagascar	-
SINGLE ORIGINS*	TULAKALUM 75% - Belize MILLOT 74% - Madagascar ARAGUANI 72% - Venezuela ANDOA NOIRE 70% - Peru NYANGBO 68% - Ghana ALPACO 66% - Ecuador KALINGO 65% - Grenada MANJARI 64% - Madagascar TAÏNORI 64% - Dominican Rep. ILLANKA 63% - Peru MACAÉ 62% - Brazil	HUKAMBI 53% - Brazil BAHIBE 46% - Dominican Rep. ANDOA LACTÉE 39% - Peru TANARIVA 33% - Madagascar	-
EXCEPTIONAL BLENDS	ABINAO 85% GUANAJA 70% CARAIBE 66% EXTRA BITTER 61% ORIADO 60%	JIVARA 40% BITTER LACTÉ 39%	-
INDULGENT CREATIONS	-	CARAMÉLIA 36% AZÉLIA 35%	BLOND DULCEY 35% IVOIRE 35% OPALYS 33%
PROFESSIONAL SIGNATURE	EXTRA AMER 67% EXTRA NOIR 53%	-	-
CONFECTION CHOCOLATE (no added cocoa butter)	MADAGASCAR 80% ECUADOR 80% GHANA 80% DOMINICAN REPUBLIC 80%	-	-
CHOCOLATES WITH SWEETENERS	XOCOLINE 65%	XOCOLINE LACTÉE 41%	-
VEGAN COUVERTURES	-	AMATIKA 46% - Madagascar	AMATIKA BLANCHE 35%

^{*}Cocoa beans from a single origin

Which convertures should you use for flavored ganache?

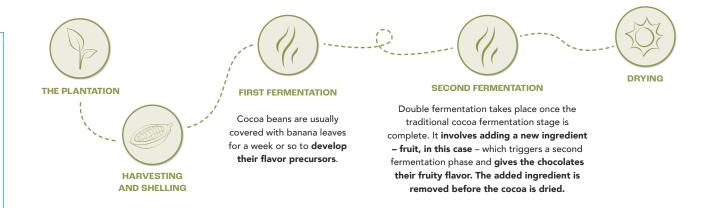
COUVERTURES	DARK	MILK	WHITE AND BLOND
CUVÉES DU SOURCEUR	Find out more about this exceptional r	-	
DOUBLE FERMENTATION	ITAKUJA 55% - Brazil	KIDAVOA 50% - Madagascar	-
SINGLE ORIGINS*	TULAKALUM 75% - Belize MILLOT 74% - Madagascar ARAGUANI 72% - Venezuela ANDOA NOIRE 70% - Peru NYANGBO 68% - Ghana ALPACO 66% - Ecuador KALINGO 65% - Grenada MANJARI 64% - Madagascar TAÏNORI 64% - Dominican Rep. ILLANKA 63% - Peru MACAÉ 62% - Brazil	HUKAMBI 53% - Brazil BAHIBE 46% - Dominican Rep. ANDOA LACTÉE 39% - Peru TANARIVA 33% - Madagascar	-
ABINAO 85% GUANAJA 74% EXCEPTIONAL BLENDS CARAIBE 66% EXTRA BITTER 61% ORIADO 60%		JIVARA 40% BITTER LACTÉ 39%	-
INDULGENT CREATIONS	NOIR ORANGE 56%	CARAMÉLIA 36% AZÉLIA 35%	BLOND DULCEY 35% IVOIRE 35% OPALYS 33%
INSPIRATION		r making fruity fillings to go in molde See the range on page 27.	d chocolate bonbons.
PROFESSIONAL SIGNATURE	SATILIA NOIRE 70% SATILIA NOIRE 62% EXTRA AMER 67% ÉQUATORIALE NOIRE 55% EXTRA NOIR 53%	SATILIA LACTÉE 38% ÉQUATORIALE LACTÉE 35%	SATILIA BLANCHE 31%
CONFECTION CHOCOLATE (no added cocoa butter)	MADAGASCAR 80% ECUADOR 80% GHANA 80% DOMINICAN REPUBLIC 80%	-	-
CHOCOLATES WITH SWEETENERS	XOCOLINE 65%	XOCOLINE LACTÉE 41%	-
VEGAN COUVERTURES	-	AMATIKA 46% - Madagascar	AMATIKA BLANCHE 35%

^{*}Cocoa beans from a single origin

Double fermentation

Our fresh fruit purée-fermented chocolates

Try our two double-fermented chocolates and get a unique, fruity **100% natural** taste made with fresh, locally harvested fruit.





12219 ITAKUJA 55%

DARK CHOCOLATE
Single Origin Brazil cocoa*

RICH FRUIT FLAVOR & PASSION FRUIT

WHAT TO PAIR IT WITH

COCONUT MILK PISTACHIO BANANA

MANGO PECAN AMBER RUM



13757

KIDAVOA 50% MILK CHOCOLATE Single Origin Madagascar cocoa*

COCOA, FRUIT & BANANA

WHAT TO PAIR IT WITH

APRICOT PASSION FRUIT
GINGER RUM MAPLE SYRUP
PUFFED CEREALS CINNAMON

NAME	COATING	MOLDING	BARS	MOUSSES	CRÉMEUX AND GANACHE	ICE CREAMS AND SORBETS
ITAKUJA	-	0	0	0	0	0
KIDAVOA	_	0	0	0	0	0



A whole new way to work with fruit!

Inspiration is Valrhona's first range of fruit couvertures, and it has been created using natural flavors and colors.



1123234

STRAWBERRY INSPIRATION

CANDIED FRUIT & STRAWBERRY



1123231

RASPBERRY INSPIRATION

CANDIED FRUIT & RASPBERRY



15390

PASSION FRUIT INSPIRATION

TROPICAL FRUIT & PASSION FRUIT



19998

YUZU INSPIRATION

CITRUS & YUZU



35853

ALMOND INSPIRATION

NUTS & SWEET ALMONDS

INSPIRATION'S INGREDIENTS



and a pinch of lecithin



100% NATURAL TASTE AND COLOR

No preservatives, artificial colors or flavors



AN INTENSE FRUITY TASTE

Developed thanks to Valrhona's expert R&D teams



THE UNIQUE TEXTURE OF A COUVERTURE

Inspiration is used like a couverture and tempered at specific temperatures





Choose your chocolate's cocoa content!

Up the cocoa content in your dark or milk chocolate bars • Make intense single origin* ganaches • Help your creations to linger on the palate • Achieve an intense, distinctive color by using your chocolate as a spray for your molded products • **Reduce the sugar content in all your creations!**

→ 3×1KG SLABS



5568

ARAGUANI
Single Origin
Venezuela



5570 **TAÏNORI** Single Origin Dominican Republic



5567 **MANJARI** Single Origin Madagascar



25426 **MACAÉ** Single Origin Brazil



5569

ALPACO
Single Origin
Ecuador



134
100% EXTRA
COCOA PASTE



66



JUSTINE BRANCHU

Head of Sensory
and Cocoa Expertise

Whatever a couverture chocolate's origin, **pure paste gives it extra power**. In chocolate with cocoa content of up to 70%, an origin's subtle sensory characteristics (such as fruitiness) and specific characteristics (such as acidity) are distinguishable.

Above 70%, the main tasting notes become more herbal and raw; bitterness and astringency dominate.

We recommend keeping single origin chocolates' cocoa content around 70% if you want to preserve each origin's aromatic characteristics.

How to boost your chocolate's intense flavor and cocoa content

How it works: to make 1kg of Macaé with a cocoa content of 68%, use 842g of MACAÉ 62% couverture and 158g of MACAÉ PURE PASTE.







158g MACAÉ PURE PASTE



1000g MACAÉ 68%

TO MAKE 1KG OF: With a cocoa content of:	ALPACO Couverture + pure paste	ARAGUANI Couverture + pure paste	MANJARI & TAÏNORI Couverture + pure paste	MACAÉ Couverture + pure paste
64%	-	-	-	947g + 53 g
66%	-	-	944g + 56g	895g + 105 g
68%	941g + 59g	-	889g + 111g	842g + 158 g
70%	882g + 118g	-	833g + 167g	789g + 211 g
72%	824g + 176g	-	778g + 222g	737g + 263 g
74%	765g + 235g	929g + 71g	722g + 278 g	684g + 316 g
76%	706g + 294g	857g + 143 g	667g + 333 g	631g + 369 g
78%	647 g+ 353 g	786g + 214 g	611g + 389 g	579g + 421 g
80%	588g + 412g	714g + 286 g	556g + 444 g	526g + 474 g
82%	529g + 471g	643g + 357g	500g + 500g	474g + 526 g
84%	471g + 529g	571g + 429g	444g + 556g	421g + 579 g
86%	412g + 588g	500g + 500g	389g + 611g	368g + 632 g
88%	353g + 647g	429g + 571 g	333g + 667g	316g + 684 g
90%	294g + 706g	357g + 643g	278g + 722g	263g + 737 g
92%	235g + 765 g	286g + 714 g	222g + 778g	210g + 790 g
94%	176g + 824g	214g + 786g	167g + 833g	158g + 842 g
96%	118g + 882 g	143g + 857 g	111g + 889 g	105g + 895 g
98%	59g + 941g	71g + 933 g	56g + 944g	53g + 947 g





A new ingredient made from the fruit of the cocoa tree!

Ideal for making and flavoring ganaches and fruit pastes.



OABIKA

34200 5kg bag-in-box

The superb taste of cocoa tree fruit

- Oabika is a cocoa juice concentrate derived from cocoa mucilage, the white pulp that protects the beans in their pod and is still little used.
- Its nuanced aromatic profile oscillates between fruity and tangy notes and instantly transports us to the heart of the plantations, where we can discover the rare and exceptional taste of cocoa tree fruit.
- Its syrupy texture and amber color make it an exceptional ingredient and the new star in restaurant and store kitchens around the world.

Finding a new use for an extra-special ingredient

By finding a new way to use an exceptional ingredient, Valrhona is furthering its commitment to a fair and sustainable cocoa industry, as it is transforming another part of the cocoa pod and enabling cocoa farmers to generate additional income from the sales.

SEE HOW THE PRODUCT IS USED

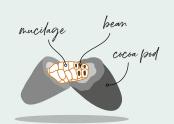
IN RECIPES ON P.94 AND P.103





ON THE PLANTATION

How Oabika is made



1. Harvest

THE COCOA PODS ARE PICKED THEN OPENED.



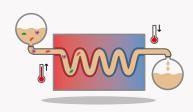
2. Extraction

THE BEANS AND MUCILAGE ARE PRESSED TO EXTRACT THE JUICE USING A MOBILE UNIT THAT GOES STRAIGHT ONTO THE PLANTATION.

3. Transport

THE JUICE IS PLACED IN **BUCKETS**, WHICH ARE THEN QUICKLY **TRANSPORTED** BY **MOTORBIKE TAXI** TO THE FACTORY.





4. Pasteurization

THE JUICE IS PASTEURIZED

5. Concentration



THE PRODUCT'S FLAVOR IS PRESERVED BY CONCENTRATING IT GENTLY AT UP TO 72°BRIX. THE WATER
CONTENT EVAPORATES. THE **VOLATILE, FLORAL** AROMAS ARE RECOVERED AND REINJECTED INTO THE FINAL CONCENTRATE.

6. Product

OABIKA CONCENTRATED COCOA JUICE IS PACKAGED IN A 5KG BAG-IN-BOX*



*SOFT METAL BAG FITTED WITH A CAP AND PLACED IN A CARDBOARD BOX



A PRODUCT WITH **NUMEROUS USES** (JELLIES, SAUCES, GANACHES, ICE CREAMS, SORBETS, MOUSSES, COATINGS, GLAZES, CREAMS, AND DRINKS).

Vegan couvertures

The easy way to make gourmet and original plant-based creations!





28074 3×1kg slab

AMATIKA 46%

Single Origin Madagascar

COCOA, CEREALS & TOASTED ALMONDS

WHAT TO PAIR IT WITH

ORANGE BLOSSOM GRAND MARNIER

JASMINE ALMOND PASTE BANANA

LEMON ZEST PEACHES





43096 3kg bag

AMATIKA BLANCHE 35%

NUTS & ALMONDS

WHAT TO PAIR IT WITH

CHERRY RHUBARB ANISE
HOJICHA TEA VIOLET
ROSEMARY BLACK TRUFFLE







Our Inspiration range (see page 27) is also 100% plant-based, so you can add color and a fruit flavor the natural way.

NAME	COATING	MOLDING	BARS	MOUSSES	CRÉMEUX AND GANACHE	ICE CREAMS AND SORBETS
AMATIKA	0	0	0	0	0	0
AMATIKA BLANCHE	0	0	()	0	0	0



A delicious chocolate flavor combined with a sweetener

This range of chocolates with a sweetener (Maltitol) meets the needs of people on sugar-free, low-glycemic index, diabetic, and keto diets.



5904 3×1kg slab

XOCOLINE 65%

SWEET SPICES, BITTERNESS & HINT OF TANGINESS

WHAT TO PAIR IT WITH

ALMOND COFFEE ORANGE





6972 3×1kg slab

XOCOLINE LACTÉE 65%

MILKY, COCOA-RICH & A HINT OF BITTERNESS

WHAT TO PAIR IT WITH

SPICES ANISE HAZELNUT VANILLA



CHRISTOPHE DEVAUX Valrhona R&D project manager

66

Xocoline Lactée is simply one of the best milk chocolates with a sweetener on the market, and it doesn't compromise on taste and technical usability. It is a pure Valrhona chocolate.

7	7

NAME	COATING	MOLDING	BARS	MOUSSES	CRÉMEUX AND GANACHE	ICE CREAMS AND SORBETS
XOCOLINE	0	0	0	0	0	0
XOCOLINE LACTÉE	0	0	0	0	0	0



Taking cocoa back to its source

Valrhona is shattering chocolate-making conventions with OQO, the first dark couverture made with whole-shell cocoa beans.



40981 3×1kg slab Single Origin Madagascar*



Original:

Oqo embodies contemporary values in that it's a raw, radical, virtuous, totally traceable, and unvarnished chocolate. It's what chocolate would be if it were invented today.

Whole ingredients:

It uses just three ingredients: single origin Madagascan whole beans, unrefined beet sugar, and cocoa butter. Simple, pure, no frills.



Lightly ground, not conched:

By making Oqo without recourse to conching (and grinding it coarsely instead), we are getting back to cocoa's origins and representing it in its most elementary form. Oqo has a surprisingly crunchy mouthfeel thanks to its fine pieces of shell, nibs, and sugar.

NAME	COATING	MOLDING	BARS	MOUSSES	CRÉMEUX AND GANACHE	ICE CREAMS AND SORBETS
000	0	0	0	_	_	(1)



Let's imagine the best of chocolate®



TAKING COCOA BACK TO ITS SOURCE

Valrhona is shattering chocolate-making conventions with Oqo, the first dark couverture made with whole-shell cocoa beans. Beneath its marbled appearance, this single origin Madagascan product with acidic, fruity notes has a crunchy texture and intense flavor. Get back to cocoa as nature intended it and introduce your customers to some surprising new sensations in pleasingly raw creations.

Certified



Corporation

Gianduja and Gianduja-Style

How does Valrhona make them?

GIANDUJA



Specific temperatures for hazelnuts and beans









ROASTED COCOA BEANS

SUGAR, COCOA BUTTER, MILK (milk powder),

VANILLA (natural extract)

GIANDUJA-STYLE







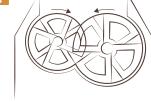
CARAMEL

WHOLE ROASTED HAZELNUTS



SUGAR, COCOA BUTTER









SLAB



6993 **NOISETTE LAIT** 35%



2264 **NOISETTE NOIR** 34%

BUCKET



2266 **NOISETTE CLAIR** 39%

Has an intensely nutty flavor as it contains no cocoa, only cocoa butter.

Single origin cocoa nibs and other cocoa products

Our cocoa nibs are crunchy and roasted raw

Make your own chocolate using the finest and most unique cocoa beans and bring out the best each terroir has to offer in Haiti, Venezuela, Peru, Brazil, Ghana, Madagascar.



1KG BAG



3285

GHANAIAN COCOA NIBS

MELLOW SPICES, **ROASTED NUTS**



LARGE PACKAGING

12KG BOX



27632

HAITIAN **COCOA NIBS**

COCOA, TANGINESS



100% cocoa beans

Fat 54%

27631

VENEZUELAN COCOA NIBS

ROASTED, FULL-BODIED. WARM SPICES



27639

ORGANIC PERUVIAN COCOA NIBS

> TANGINESS, BITTERNESS. **CITRUS FRUIT**







27633

MADAGASCAN

TANGINESS, FRUIT



27634

BRAZILIAN COCOA NIBS

ROASTED, BITTERNESS, **ASTRINGENCY, NUTTY** FLAVOR



27583

GHANAIAN COCOA NIBS

SWEET SPICES. **ROASTED NUTS**

COCOA NIBS

Other essential cocoa products



COCOA POWDER

Fat 21% Box of 3 × 1kg bags



COCOA BUTTER 3kg bucket



28047 **COCOA BUTTER DROPS**

10kg box

Cuvées du Sourceur

A singular taste and a unique origin. A solid ethical commitment. A range exclusively available to Cercle V members.

Dare to pursue excellence with our unique Single Origin* couvertures that showcase rare cocoa grown on small plantations. We've discovered these diamonds in the rough with their unique, unexpected flavors and polished them into gems: the result of encounters with men and women and our sourcers' love for new, promising terroirs. Jamaica, Vanuatu, São Tomé, and more.

With Cuvées du Sourceur, take your customers on an exceptional chocolate journey.



Available in 1kg slabs or 3kg bags (depending on the product)

A singular taste and a unique origin

Our sourcers travel the world in search of cocoa with distinctive aromatic profiles. They journey to many new destinations to bring you unique and rare chocolate.

A real commitment to plantations

A tangible commitment that reflects our **three Cocoa Pillars** for each Cuvée that:

- Improves local communities' living and working conditions
- **Protects** the environment
- Preserves terroirs and flavors





Find out more about **today's Cuvées, their special qualities and their history** at valrhona.com



02BARS

All the inspiration you need to create your own range of bars

P.44 P.48 P.68







INDULGENT BARS



FILLED BARS

Our sales tips

Which bars should you offer your customers?

Valrhona has a wide range of flavors for you to choose from! Select chocolates with different aromatic characteristics and origins. Don't forget to include couverture chocolates made with sweeteners and plant-based or organic ingredients. Be creative with your recipes and transparent about where your ingredients come from.

TIP NO.1

Offer at least 12 different products:

1 TASTING BARS

This range offers a great way to publicize and showcase terroirs and the people who work with them. Print out the map showing all the different origins and the flavor guide so you can talk your customers through them.

- 4 to 5 dark chocolate bars
- 2 to 3 milk chocolate bars
- 1 white chocolate bar
- 1 Blond Dulcey bar
- 1 sugar-free* bar
- 1 plant-based bar
- 1 organic-certified bar
- 1 Ogo bar

2 INDULGENT BARS

Ultra-indulgence and endless creative possibilities!

• 2 to 3 products

3 FILLED BARS

This range is becoming more and more in tune with the times, as it's half-chocolate bonbon, halfbar!

2 to 3 products







^{*} Sugar-free: uses a sweetener



Tasting bars



Which chocolates should I choose for my Tasting range bars?

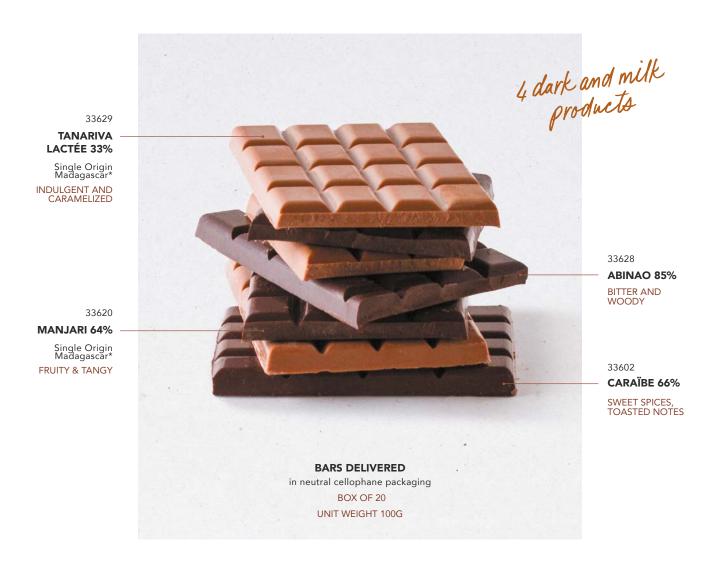
COUVERTURES	DARK	MILK	WHITE AND BLOND
CUVÉES DU SOURCEUR	Find out more about this exceptional range of chocolates on page 38.		-
DOUBLE FERMENTATION	ITAKUJA 55% - Brazil	KIDAVOA 50% - Madagascar	-
SINGLE ORIGINS*	TULAKALUM 75% - Belize MILLOT 74% - Madagascar OQO 73% - Madagascar ARAGUANI 72% - Venezuela ANDOA NOIRE 70% - Peru NYANGBO 68% - Ghana ALPACO 66% - Ecuador KALINGO 65% - Grenada MANJARI 64% - Madagascar TAÏNORI 64% - Dominican Rep. ILLANKA 63% - Peru MACAÉ 62% - Brazil	HUKAMBI 53% - Brazil BAHIBE 46% - Dominican Rep. ANDOA LACTÉE 39% - Peru TANARIVA 33% - Madagascar	-
EXCEPTIONAL BLENDS	ABINAO 85% GUANAJA 70% CARAÏBE 66% EXTRA BITTER 61% ORIADO 60%	JIVARA 40% BITTER LACTÉE 39%	-
INDULGENT CREATIONS	-	CARAMÉLIA 36% AZÉLIA 35%	BLOND DULCEY35% IVOIRE 35% WAINA 35% OPALYS 33%
CHOCOLATES WITH SWEETENERS	XOCOLINE 65%	XOCOLINE LACTÉE 41%	-
VEGAN COUVERTURES	-	AMATIKA 46% - Madagascar	AMATIKA BLANCHE 35%
PURE PASTES	Create your own single origin chocolate with a cocoa content of your choosing! Take things to the next level and stand out thanks to Pure Pastes (Araguani, Alpaco, Macaé, Taïnori, Manjari, and cocoa paste)		

*Cocoa beans from a single origin



A ready-to-sell Tasting range

Pre-molded and packaged bars



Stand out from the crowd with pretty Kraft paper boxes and colorful labels.



AND LABELS ON P. 79





Indulgent bars



How to make your own range of Indulgent bars

When it comes to creativity, the latest trend for indulgent chocolate bars is daring and surprising pairings using local, seasonal ingredients and varied textures.

3 techniques and 3 types of product to meet

growing customer demand



1 Applying sprinkled ingredients to molds

Crispies, popping candy, nuts, nibs, and more



2 Applying sprinkled ingredients to chocolate

Candied fruit, crunchy pearls, Cantonese nuts, and more



3 Adding ingredients to the chocolate

Crispies, popping candy, nuts, nibs, and more

Tips

Communicate regularly about a special ingredient and shine a spotlight on its health properties or an original pairing, for example.

Check out the following pages to see our selection of ingredients to go in your bars and get all the inspiration you need!



Sprinkle onto molds or into chocolate



PARIANI

Whole or chopped nuts





The best Italian nuts for your bars

CANTONESE NUTS Josa

SOSA

Whole or chopped nuts





Ideal for adding texture and an indulgent feel!

CARAMELIZED NUTS



SOSA

Whole nuts



Caramelized the traditional way with sugar and honey





Sprinkle onto chocolate



PARIANI

Whole or chopped nuts



The best Italian nuts, sourced and approved to the highest standards

CANTONESE NUTS



SOSA

Whole or chopped nuts





Ideal for adding texture and a touch of indulgence!

FRUIT CONFIT



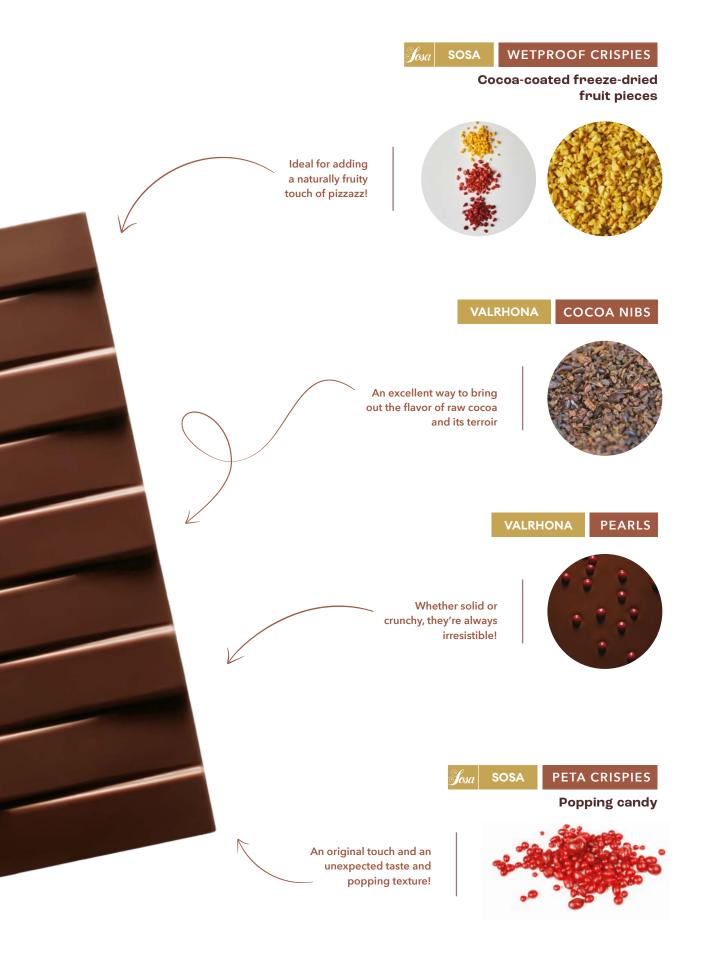
SOSA







Candied fruit with more flavor, less sugar, and a vibrant color!





INDULGENT BARS

Palys, Raspherry Pistachio BAR

MAKES 24 BARS (PIANO MOLD 10849)

360g Peeled Sicilian pistachios

360g Raspberry Inspiration

crunchy pearls

192g Raspberry wetproof cripsy

As needed OPALYS 33%

912g Total weight

ASSEMBLY & FINISHING

Sprinkle 15g of pistachios, 15g of Inspiration pearls, and 8g of Raspberry Crispy, then fill the molds with pre-crystallized Opalys.

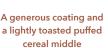
Allow to set for 24 hours at 17°F (36°C) and 60% humidity.

Take the bars out of their molds.











DARK CHOCOLATE **CRUNCHY PEARLS**



CARAMÉLIA **CRUNCHY PEARLS**



BLOND DULCEY **CRUNCHY PEARLS**



10843 **OPALYS CRUNCHY PEARLS**



RASPBERRY INSPIRATION CRUNCHY PEARLS

PARIANI

OUR SELECTED PRODUCTS



40464 PEELED SICILIAN **PISTACHIOS** 1kg



40468 SHELLED SICILIAN **PISTACHIOS** 1kg



40460 / 40473 ROASTED PGI PIEDMONT HAZELNUTS 1kg / 5kg



40476 SHELLED PGI PIEDMONT **HAZELNUTS** 5kg



43537 / 42691 TUONO" SICILIAN **ALMONDS** 1kg / 5kg

Adapt this recipe to suit your taste I with our range of whole nuts.



Muesli BAR

MAKES 24 BARS (PIANO MOLD 10849)

96g Goji berries

96g Golden raisins

96g Dried cranberries

720g Crunchy muesli

1200g OPALYS 33%

2208g Total weight

ASSEMBLY & FINISHING

Molding: put 4g of goji berries, 4g of raisins, and 4g of cranberries in each mold. Sprinkle with 30g of muesli.

Cover the cereals and berries with 50g of tempered chocolate.

Gently tap the molds to help the chocolate run across all the ingredients and bind them together.

Leave to set in the refrigerator for a few minutes, then leave at 60°F (17°C) until the bars can slip out of their molds unaided.

OUR SELECTED PRODUCTS

VALRHONA



44155 **OPALYS 33**%

Opalys owes its special qualities to its careful balance of cocoa butter, sugar, and milk. Both its white color and fine balance of ingredients have to be crafted very carefully.



ROMAIN GRZELCZYK Chocolatier and instructor

This chocolate has overturned all our preconceived notions of white chocolate with its milky, vanillainfused flavor that has only the merest hint of sweetness, as well as its immaculate white color.







MAKES 24 BARS

Streusel with Crispy Wheat Flake Cereal

110g Roasted PGI Piedmont hazelnuts

140g European butter

140g Raw cane sugar

55g All-purpose flour

110g Crispy wheat flake cereal

1g Salt

2g Organic Madagascan vanilla beans

558g Total weight

Coarsely chop the hazelnuts.

Cut the cold butter into small cubes then use the paddle attachment in a stand mixer to combine them with the raw cane sugar and flour until a paste has formed. Add the chopped hazelnuts, crispy wheat flake cereal, salt, and scraped vanilla

beans.

Combine briefly, but make sure the mixture doesn't start to break up.

Spread between two sheets, then store in the refrigerator or freezer until you are ready to bake.

Bake at 300°F (150°C) in a fan-assisted oven with the door slightly ajar so it takes on a golden-brown color.

Azélia Crisp

550g Streusel with crispy wheat flake cereal

170g AZÉLIA 35%

720g Total weight

Bake the streusel then leave to cool. Next, weigh it and break it up slightly. Mix it with the tempered Azélia couverture and set it aside.

ASSEMBLY & FINISHING

As needed Crunchy dark chocolate pearls

As needed Chopped hazelnuts

Sprinkle 10g of dark crunchy pearls and 10g of chopped hazelnuts into the bottom of each mold.

Spread 30g of tempered crisp over the pearls and hazelnuts.

Press a sheet of guitar paper on top so the surface is smooth.

Layer 40g of pre-crystallized couverture on top of the crisp.

Tap the molds to help the chocolate run across all the ingredients and bind them together.

Leave to set in the refrigerator for a few minutes, then leave at 60°F (17°C) until the bars can slip out of their molds unaided.

OUR SELECTED PRODUCTS



11603 **AZÉLIA 35%**

VALRHONA

Tips

You can replace the Azélia 35% with Caramélia 36% like for like.

For an "ultra-chocolatey" bar, replace the crispy wheat flake cereal streusel with a cocoa and Guanaja 70% streusel, and use cocoa nib pieces instead of crunchy pearls.

Arélia is a little like a delicious chocolate spread you can bite into and enjoy! You won't be able to resist its creaminess.

Caramel & Peanut BAR

Vanilla & Salted Butter Caramel

260g Sugar

4g Organic Madagascan vanilla beans

35g Salted butter

299g Total weight

Caramelize the sugar along with the scraped vanilla bean, then deglaze it with $% \left(1\right) =\left(1\right) \left(1\right) \left($

the butter.

Pour it onto a silicone mat to let it cool.

Blend it into a powder that stays coarse enough to retain its crunchy texture.

Store away from moisture.

ASSEMBLY & FINISHING

270g Vanilla and salted butter caramel

430g Cantonese peanuts

1,700g JIVARA 40%

5g Fleur de sel

Make the vanilla and salted butter caramel powder.

Crush the peanuts into pieces.

Molding: mix the tempered couverture with the vanilla caramel, peanuts, and fleur de sel.

Fill each bar with approx. 100g of the mix and tap the mold to spread it around.

Leave to set in the refrigerator for a few minutes, then leave at 60°F (17°C) until the bars can slip out of their molds unaided.

You can replace the Jivara 40% with Tanariva 33%.

For another delicious combination, swap the peanuts for Cantonese pecans!





Dulcey & Apricot BAR

MAKES 24 BARS (PIANO MOLD 10849)

250g Dried apricots

192g Roasted PGI Piedmont

hazelnuts

750g BLOND DULCEY 35%

1192g Total weight

ASSEMBLY & FINISHING

Sprinkle with 10g of cubed dried apricots and 8g of chopped hazelnuts, then fill the bar with some tempered Blond Dulcey.

Allow to set for 24 hours at $60^{\circ}F$ (17°C) and 60% humidity.

Take the bars out of their molds.

OUR SELECTED PRODUCTS

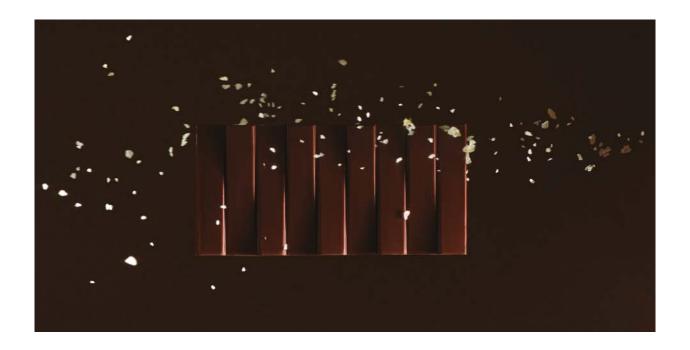
VALRHONA



With its subtly salted mellow shortbread flavor and hint of caramelized milk, Dulcey conjures up our childhood before our very eyes.

31870 BLOND DULCEY 35%





Peta BAR

MAKES 24 BARS (PIANO MOLD 10849)

240g Peta crispy
As needed EXTRA BITTER 61%

ASSEMBLY & FINISHING

Sprinkle in 10g of Peta Crispy for each bar, then fill the molds with crystallized couverture. Allow to set for 24 hours at 17°F (36°C) and 60% humidity.

Take the bars out of their molds.









Passion Fruit Crispy BAR

MAKES 24 BARS (PIANO MOLD 10849)

240g Passion Fruit wetproof crispy As needed BITTER LACTÉE 39%

240g Total weight

ASSEMBLY & FINISHING

Sprinkle 10g of Passion Fruit Crispy into each bar mold, then fill them with tempered couverture. Allow to set for 24 hours at 17°F (36°C) and 60% humidity. Take the bars out of their molds.



SOSA



48666 - 43297 STRAWBERRY WETPROOF CRISPY 400g/2.5kg



48664 - 43298 RASPBERRY WETPROOF MANGO WETPROOF CRISPY 400g/2.3kg



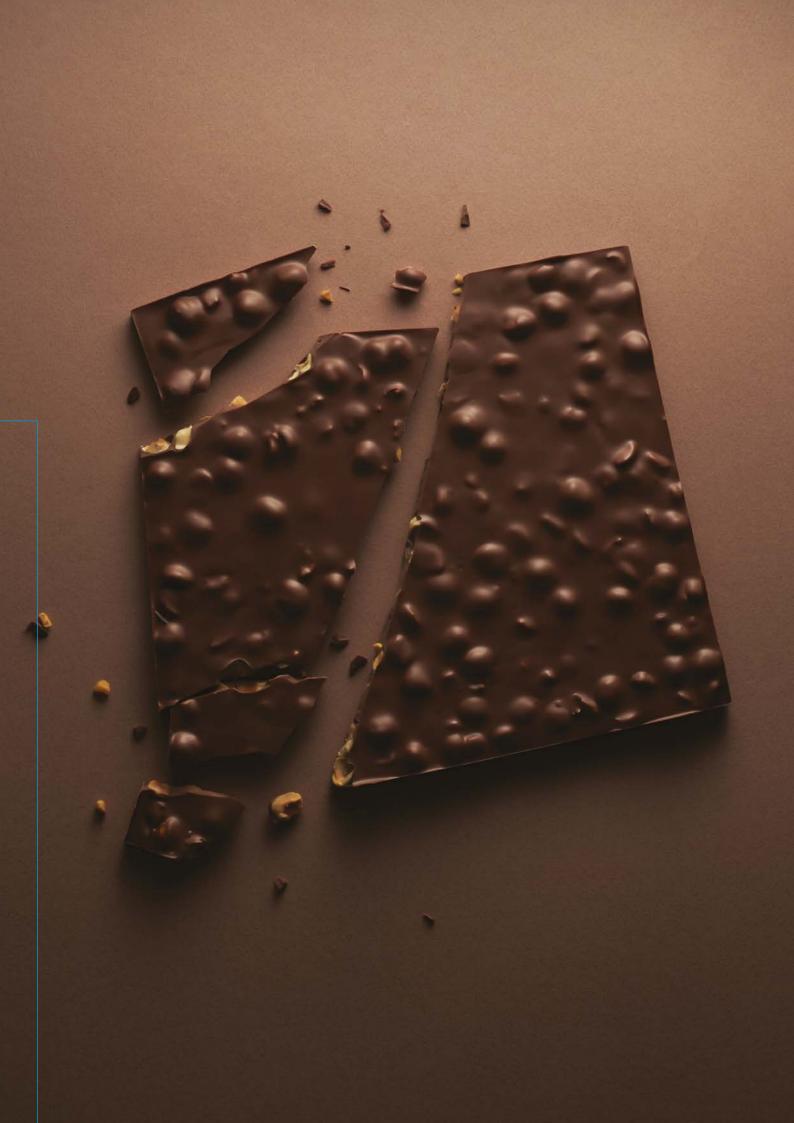
40369 CRISPY



48677 - 43299 PASSION FRUIT WETPROOF CRISPY 400g/2.5kg



40390 YOGURT WETPROOF YOCRISPY



Caramélia Snap BAR

Sweet & salty candied hazelnuts

175g Roasted PGI

Piedmont hazelnuts

85g Sugar

35g Water

6g Fleur de sel

301g Total weight

Roast the hazelnuts at 300°F (150°C).

Cook sugar and water at 240°F (115°C).

Add the hazelnuts and fleur de sel to the cooked sugar.

Break the mixture up into pieces and leave to chill on a tray.

ASSEMBLY & FINISHING

1051g CARAMÉLIA 36%

Temper the Caramélia couverture, then add the candied hazelnuts.

Pour it into 18 × 18cm frames.

Allow to set for 17 hours at 60°F (60°C) and 60% humidity.

Once the couverture has set, break it into pieces using a mallet with a plastic head.

OUR SELECTED PRODUCTS



40460 - 40473 ROASTED PGI PIEDMONT HAZELNUTS 1kg / 5kg

PARIANI

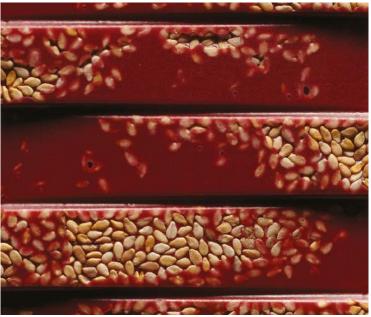
VALRHONA



7098 **CARAMÉLIA 36%** With Caramélia, Valrhona blends all the delicate flavor of caramel with a great chocolate. Soft, indulgent, and generous Caramélia has a surprisingly powerful salted butter caramel taste.







Strawberry Sesame BAR

MAKES 24 BARS (PIANO MOLD 10849)

240g Sesame seeds

As needed STRAWBERRY INSPIRATION 840g Opalys crunchy pearls

1080g Total weight

ASSEMBLY & FINISHING

Molding: put 10g of sesame seeds in each bar mold.

Cover them with 70g of tempered Strawberry Inspiration fruit couverture.

Add 35g of Opalys crunchy pearls. Tap the molds to help the chocolate run across all the ingredients and bind them together.

Leave to set in the refrigerator for a few minutes, then leave at 60°F (17°C) until the bars can slip out of their molds unaided.





1123231
STRAWBERRY INSPIRATION

VALRHONA

> If you'd like to create a
nice range of products,
why not also make
this recipe using other
Inspiration convertures
(p.27)?

Coffee BAR

1000g CARAÏBE 66%

50g Organic coffee bean paste

1050g Total weight

ASSEMBLY & FINISHING

Melt the couverture and add the coffee bean paste.

Temper the mixture, then use it to fill your molds.

Allow to set for 24 hours at 17°F (36°C) and 60% humidity.





Vanilla BAR

1000g OPALYS 33% As needed Vanilla

ASSEMBLY & FINISHING

Melt the couverture and add the vanilla flavoring.

Temper the mixture, then use it to fill your molds.

Allow to set for 24 hours at 17°F (36°C) and 60% humidity.



ORGANIC MADAGASCAN VANILLA BEANS	TADOKA	
8g	2 doses	

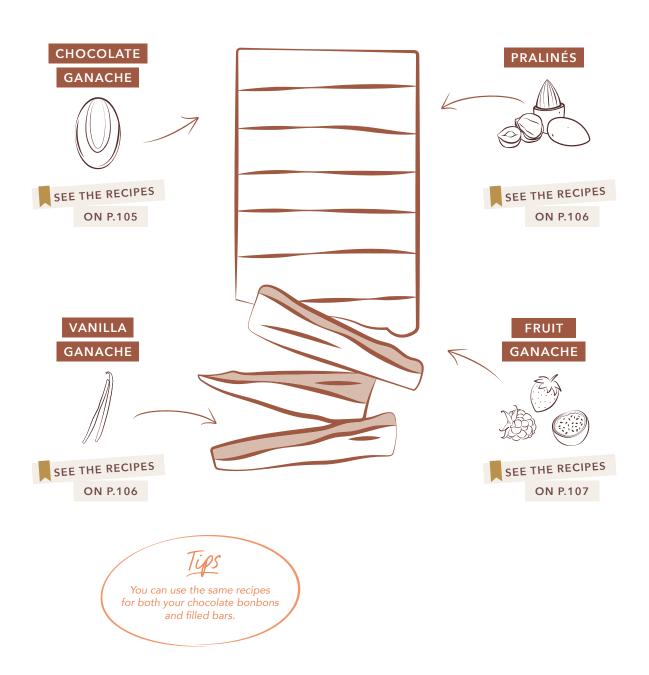


Filled bars



What filling recipes should you use for your bars?

In today's creative chocolate-making, daring and surprising combinations of local, seasonal ingredients and varied textures are very much on trend. It's time to let your creativity run wild!





FILLED BARS

Salted Butter Caramel BAR

MAKES 24 BARS (PIANO MOLD 10849)

Bar

240g Whipping cream

120g Glucose DE35/40

60g Invert sugar

220g Sugar

240g CARAMÉLIA 36%

60g Cocoa butter

120g Salted butter

1060g Total weight

ASSEMBLY & FINISHING

Step-by-step: bring the cream, glucose and invert sugar to a boil.

Make a dry caramel with the sugar, then use the hot cream to deglaze it.

Slowly pour the boiling mixture onto the milk couverture and melted cocoa butter. Stir them together until a smooth, elastic emulsion forms.

As soon as the ganache has reached approx. 95/105°F (35/40°C), add the cubed butter and blend with an immersion blender.

Pour the mixture into the bar molds, checking all the while that the temperature is no higher than 85°F (30°C). Allow to set for 12 hours at 60°F (17°C) and 60% humidity.

Sealing your bars: once the caramel has set, you can seal your bars in a few different ways.

1. Finish the bars with some tempered couverture, using a thin spatula to smooth their surface. Leave them to set slightly.

Use a piping bag to place a small amount of tempered couverture at one end of the mold, then immediately apply a piece of guitar paper and hold everything in place with your hand by pressing the paper against the mold.

Smooth the couverture a second time by scraping the spatula across the piece of guitar paper, pressing down as you do so.

Leave the chocolate to set before removing the guitar sheet.

2. Use a spray gun filled with a tempered dark, milk, or white chocolate spray to apply a light coating to the bars' surface.

Leave it to set, then cover with milk couverture. Leave it to set.

VALRHONA



The ultra-indulgent taste of milk flavored with salted caramel!

CARAMÉLIA 36%







MAKES 24 BARS (PIANO MOLD 10849)

Manjari & Calamansi Soft Ganache

110g Water

208g 100% calamansi purée

213q Glucose DE60

61.2g 30°Brix syrup

502g MANJARI 64%

105g Clarified butter

Heat the water, calamansi purée, glucose, and syrup to 85°F (30°C).

Slowly combine the hot mixture with the melted chocolate at 105°F (40°C).

Use a spatula to stir the center of the mixture in a circular motion to obtain a $\,$

shiny, elastic texture.

Blend as soon as possible until you have a perfect emulsion.

Maintain this texture throughout the mixing process.

Add the butter and blend.

ASSEMBLY & FINISHING

Use some tempered dark Manjari chocolate to mold the bars.

Turn the bars over, leave the couverture to spread for a few moments, scrape off any excess, then leave to set. Trim off any excess.

Before the chocolate sets completely, you can optionally mold your bars a second time. You can also tap the molds to achieve the thickness you want.

Add 40g of Manjari and calamansi ganache to each bar.

Allow to set for 24 to 36 hours at 63°F (17°C) and 60% humidity.

Finish the bars with some tempered couverture, using a thin spatula to smooth the surface.

Leave to set for 24 hours at 63°F (17°C).

Take the bars out of their molds.





Yuru Fruit Paste BAR

Yuzu fruit paste

19.2q Yellow pectin

60g Sugar

600g 100% Junos Citrus yuzu

445g Sugar

60g Glucose DE35/40

15.6g Citric acid solution (50-50)

Combine the pectin and the smaller amount of sugar. Add this to the fruit purée

Bring to a boil, stirring all the while. Sift on the second portion of sugar, bring to a boil again, and add the glucose syrup.

Cook at 72°Brix (approx. 220°F or 105°C).

Add the acid solution, stir it in, and pour the mixture out immediately.

ASSEMBLY & FINISHING

As needed EXTRA BITTER 61%

Use some tempered Extra Bitter to mold the bars.

Turn the bars over, leave the couverture to spread for a few moments, scrape off any excess, then leave to set. Trim off any excess.

Before the chocolate sets completely, you can optionally mold your bars a second time. You can also tap the molds to achieve the thickness you want.

Fill each bar with 40g of yuzu fruit paste.

Allow to set for 24 to 36 hours at 63°F (17°C) and 60% humidity.

Finish the bars with some tempered couverture, using a thin spatula to smooth the surface.

Leave to set for 24 hours at 63°F (17°C).

Take the bars out of their molds.















You can use this recipe with the other citrus fruits in our Adamance fruit purée range.



How to present your products at their best

Valrhona has a ready-to-use solution for **showcasing** and selling your bars.



1 Bar molds



10849 - 10832 **PIANO**

15.5×7.5×0.9cm 1 indent - 100g 10.5 × 4 × 0.6cm 8 indents - 20g



10848

ENKA

10×10×0.9cm 1 indent - 100g



10850

VICE VERSA

15.2×6.5×0.8cm 1 indent - 100g



4911

TRADITION

17×7×1cm 2 indents - 100g



7765 CHOCOLATE

15.2×7.5×0.8cm 2 indents - 100g



7766

CHOCOLATE

11 × 3.2 × 0.5cm 8 indents - 20g



47535

HEART BAR

15.2×6.5×0.8cm 2 indents - 80g Pack of 10



44413

VALENTINE'S DAY BAR

3×1×10cm 4 indents - 28g Pack of 10



4336

DELICIOUS PAVÉ

17×7×2cm 1 indent - 180/230g



4337 **DELICIOUS WAVE**

17×7×2cm 1 indent - 180/230g



14563

PLANTATION BAR

15.2×6.5×0.8cm 2 indents - 80g Pack of 10



42462

CHRISTMAS BAR

15.2 × 6.5 × 0.8cm 2 indents - 80g Pack of 10



20458 **FACETTE** 12×7×1.5cm 1 indent - 80/100g



10844 **SNOWFLAKE**Ø 16cm - Height 1.2cm
1 indent - 200/250g



BAMBOO 11×3.2×0.7cm 8 indents - 20g

10831



10833 **PRECIOUS** 10×10×0.9cm 1 indent - 100g

2 Self-adhesive labels for your boxes



14787
"CLASSIC" LABEL

Ø 5.5cm - 99×55cm 3 labels per sheet



14781

"DISCOVERY" LABEL

 \emptyset 5.5cm - 99 × 55cm 3 labels per sheet



14794

"GOURMET" LABEL

Ø5.5cm - 99×55cm 3 labels per sheet

Use a pencil to write your bars' main ingredients!

3 Boxes and displays



13838
BOX WITH WINDOW
(KRAFT PAPER)

19 × 10cm Pack of 20



48470 EART BAR BC

HEART BAR BOX 19×9.9×0.1cm Pack of 10



40522

PLANTATION BOX 9×9.9×0.1cm Pack of 10



13837

DISPLAY CASE (KRAFT PAPER)

10.2×16.2×18.5cm 10 bars - 1 piece

Our sales tips

How to introduce customers to your range

TIP NO.2

Promote your bar range in 3 easy steps

PROVIDE SELF-SERVICE **AREAS**

Make it easier for people to get to your bars

ARRANGE YOUR BARS INTO **RANGES**

Make it easier for customers to find the product they want to buy

HAVE MORE THAN ONE PLACE FOR EACH PRODUCT

Encourage impulse buys by putting the same product in more than one place, such as near your checkout or store entrance.

LET YOUR CUSTOMERS TASTE YOUR PRODUCTS TO FIND OUT WHAT MAKES THEM DIFFERENT

Your customers need to be able to choose easily and find their way around the different ranges.

Present your bars according to the type of chocolate they use or their special qualities, such as being sugar-free or organic. A wall or beautiful shelf of bars will look great and be very attractive to your customers.



INVITE YOUR CUSTOMERS TO TASTE YOUR BARS

This will help to introduce them to your products and make them want to buy them.

- Self-service chocolate bar display
- Reference bars Place them behind a plate of samples.

A tasting area With chocolate bar pieces for customers to sample



O3—CHOCOLATE BONBONS

Boost your creativity and make framed and molded bonbons

03





FRAMED CHOCOLATE BONBONS

MOLDED CHOCOLATE BONBONS



All our chocolate bonbon recipes have been designed so that they can be kept for 55 to 70 days at $60/65^{\circ}F$ ($16/18^{\circ}C$).





Nuts



Peanuts



Lactose



Sugar-free



Storing

Our sales tips

Choosing your assortment

To make the ideal assortment, you first need to know your customers. Observe their habits and how they react to promotions and figure out the products they like the best.

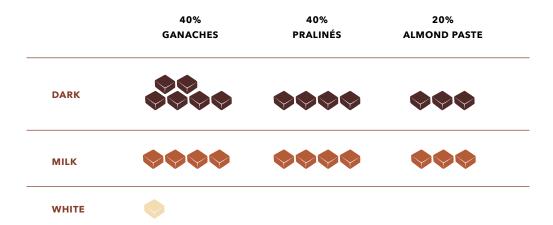
TIP NO.1

- **Meet your customers' every need** and stand out from the crowd thanks to your original recipes.
- Make sure you have the right number of products for your retail capacity so that they are always visible and you can rotate them effectively.

Optimize your assortment!

- To do this, your range needs to include at least 20 products so that you can meet all your customers' every wish.
- When you are presenting your chocolates, we recommend arranging your assortment by their type (such as ganache, pralinés and almond paste) and the chocolate they use.







Bring

your assortment to life

Promotional activities that bring your store to life will intrigue your customers and encourage them to come explore your new creations throughout the year.

Use key moments of the year to introduce new ranges.



Highlight local ingredients to boost sales.

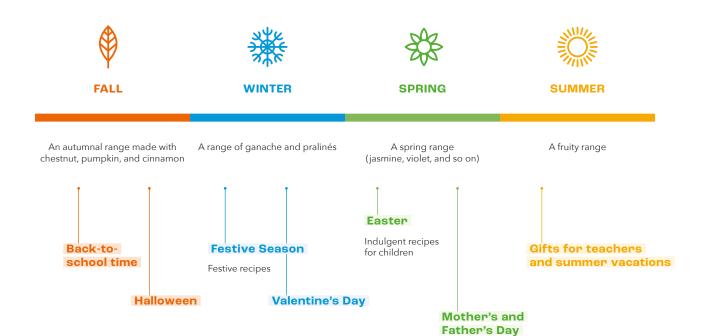
Work with vegetable ganache in the fall, for example, and citrus ganache in summer.



Offer varied seasonal assortments. You might sell boxes of fruity chocolate bonbons in summer, for instance, or products with floral notes in spring.



Adapt your packaging to suit the season. Decorate it with a floral touch in spring, for instance, or a gold ribbon during the Festive Season.



Framed chocolate bonbons



FRAMED GANACHES

DARK CHOCOLATE GANACHE



(3) 55 to 70 days / 61 to 64°F (16 to 18°C)

Heat the cream and glucose to 165/175°C (75/80°C).

Combine half with the chocolate beans.

Mix well with a spatula, add the rest of the cream, and mix using an immersion blender to form a perfect emulsion.

Once the ganache is at 95/105°F (35/40°C), add the cubed butter warmed to approx. 65°F (18°C), and mix using an immersion

At 95/100°F (34/36°C), pour the ganache into a frame (34 × 34cm - H: 10mm), which you have attached to a guitar sheet covered with a fine layer of couverture.

Allow to set for 24 to 36 hours at 60/64°F (16/18°C) and 60% humidity.

Remove from the mold, coat with chocolate, and cut into your chosen shape. Allow the ganache to set completely and coat it.

	ABINAO	ALPACO	ANDOA NOIRE	ARAGUANI	CARAÏBE	EQUATORIALE NOIRE
CHOCOLATE	595g	680g	665g	640g	700g	735g
WHIPPING CREAM	555g	560g	570g	580g	560g	540g
GLUCOSE SYRUP DE60	225g	135g	145g	160g	120g	90g
EUROPEAN BUTTER	75g	75g	70g	70g	70g	85g

	EXTRA BITTER	GUANAJA	ILLANKA	KALINGO	MACAÉ	MANJARI
CHOCOLATE	725g	650g	755g	715g	730g	710g
WHIPPING CREAM	525g	585g	520g	535g	535g	565g
GLUCOSE SYRUP DE60	110g	145g	105g	125g	115g	105g
EUROPEAN BUTTER	90g	70g	70g	75g	70g	70g

	MILLOT	NYANGBO	ORIADO	SATILIA 62%	TAÏNORI	TULAKALUM
CHOCOLATE	640g	655g	720g	730g	720g	640g
WHIPPING CREAM	580g	570g	535g	525g	560g	570g
GLUCOSE SYRUP DE60	160g	155g	100g	105g	100g	170g
EUROPEAN BUTTER	70g	70g	95g	90g	70g	70g

	EXTRA NOIR	EXTRA BITTER
CHOCOLATE	755g	675g
WHIPPING CREAM	515g	555g
GLUCOSE SYRUP DE60	100g	145g
EUROPEAN BUTTER	80g	75g

2

MILK AND WHITE CHOCOLATE GANACHES



Heat the cream and glucose to 140/150°F (60/65°C).

Combine half with the partially melted chocolate.

Mix well with a spatula, add the rest of the cream, and mix using an immersion blender to form a perfect emulsion. Once the ganache is at $95/105^{\circ}F$ ($35/40^{\circ}C$), add the cubed butter warmed to approx. $65^{\circ}F$ ($18^{\circ}C$) and mix using an immersion blender again.

At a temperature of $90/93^{\circ}F$ ($32/34^{\circ}C$) for milk chocolates and $85/90^{\circ}F$ ($30/32^{\circ}C$) for white chocolates and Almond Inspiration, pour the ganache into a 34×34 cm frame (depth: 10mm) on top of a sheet of guitar paper coated with couverture chocolate.

Leave to set for 24 to 48 hours at $60-65^{\circ}F$ ($16-18^{\circ}C$) and a 60% humidity level.

Remove from the mold, coat with chocolate, and cut into your chosen shape. Allow the ganache to set completely and coat it.



MILK CHOCOLATES

	ANDOA LACTÉE	AZÉLIA	BAHIBÉ	BITTER LACTÉE	CARAMÉLIA	ÉQUATORIALE LACTÉE	HUKAMBI
CHOCOLATE	865g	905g	810g	890g	860g	920g	810g
WHIPPING CREAM	415g	460g	435g	445g	405g	455g	435g
GLUCOSE SYRUP DE60	90g	70g	105g	35g	90g	20g	135g
EUROPEAN BUTTER	80g	15g (Cocoa butter)	100g	80g	95g	55g	100g

	JIVARA	SATILIA LACTÉE	TANARIVA
CHOCOLATE	825g	900g	895g
WHIPPING CREAM	430g	435g	460g
GLUCOSE SYRUP DE60	95g	35g	15g
EUROPEAN BUTTER	100g	80g	80g



WHITE CHOCOLATES

	IVOIRE	BLOND DULCEY	OPALYS	WAINA
CHOCOLATE	910g	900g	910g	950g
WHIPPING CREAM	395g	390g	370g	390g
GLUCOSE SYRUP DE60	75g	85g	95g	_
EUROPEAN BUTTER	70g	-	75g	110g

INSPIRATION

ALMOND INSPIRATION					
860g					
510g					
80g					



"GIANDUJA-STYLE" FILLINGS FOR FRAMING





"Gianduja-Style" praliné contains cocoa butter.

It needs to be tempered after being melted at 115/120°F (45/50°C).

When used as a filling for bonbons, "Gianduja-Style" praliné can be flavored by adding dry ingredients such as coffee, spices, candied citrus fruit zest, or natural essential oils.

Melt the "Gianduja-Style" at 115°F (45°C).

Leave to set at 75/80°F (25/26°C) before framing.

Pour it into a frame on top of a guitar sheet coated with couverture chocolate.

Leave to set for 12 hours before coating again and cutting.



FRAMED PRALINÉS



1000g PRALINÉ **ÉQUATORIALE LACTÉE** 250g 35%

+ Cocoa butter

Melt the milk chocolate couverture and cocoa butter at 115/120°F (45/50°C) and mix them with the praliné. Heat to 115°F (45°C). Leave to set at 75/80°F (25/26°C) before framing.

Pour into a frame on top of a guitar sheet coated with couverture chocolate. Leave to set for 12 hours before coating again and cutting.



PRALINÉS & CO

ALMOND & COCONUT	PEANUT PASTE	PECAN	PISTACHIO	70% NUTTY ALMOND	60% CARAMELIZED ALMOND	50% CARAMELIZED ALMOND
+ 80g	+ 70g	+ 100g	+ 100g	+ 90g	+ 100g	+ 70g

60% NUTTY ALMOND	50% NUTTY ALMOND	50% NUTTY CRUNCHY	50% CARAMELIZED	50% RAW ALMOND
AND HAZELNUT	AND HAZELNUT	ALMOND & HAZELNUT	ALMOND & HAZELNUT	& HAZELNUT
+ 100g	+ 70g	+ 70g	+ 70g	+ 50g

66% NUTTY HAZELNUT	60% CARAMELIZED HAZELNUT	55% HAZELNUT	50% CARAMELIZED HAZELNUT
+ 100g	+ 100g	+ 100g	+ 70g

FRAMED ALMOND PASTES



1000g 50% or 55% almond paste

Flavoring

80/100g Nut paste

(walnut, coffee, etc.)

80g Alcohol

150g Chopped candied fruit

50/100g Cocoa butter

Take 10% of the almond paste and add to it the fruit paste, alcohol,

candied fruit, and (if needed) cocoa butter.

Add the rest of the mixture.

You must use the paddle attachment in a food processor to mix.

Once the mixture is homogeneous, spread it into a frame and set it aside at 60/65°F (16/18°C) for 24 hours.

IMPORTANT: avoid mixing for too long or your product will

become greasy.

OUR SELECTED PRODUCTS

PARIANI



40480 **PURE SICILIAN** PISTACHIO PASTE 3kg



40586 PURE PISTACHIO PASTE (OTHER ORIGINS) 3kg



40462 - 40477 PURE "VERDE DI BRONTE" PISTACHIO PASTE 1kg/3kg



40454 - 40471 PURE PIEDMONT PGI HAZELNUT PASTE (MEDIUM ROAST) 1kg/5kg



40470 PURE PIEDMONT PGI HAZELNUT PASTE (LIGHT ROAST)



43545 PURE ITALIAN "LARA" WALNUT PASTE 1kg



43544 PURE ITALIAN PINE NUT PASTE 1kg

Quantity: 80 to 100g per kg

SOSA

NOROHY



39622 LEMON ZEST PASTE 3.5kg



41822 COFFEE BEAN PASTE 500g

iii Ağ



41837 ORANGE BLOSSOM WATER 750g

AB



44548

ROSE WATER 750g



Quantity: 150g/kg

Quantity: 20 to 40g per kg

Quantity: 30 to 50g per kg

6 VANILLA GANACHE

370g 26% Whipping cream 95g 7% Glucose DE60 75g 5% European butter

910g 63% OPALYS 33%

1450g Total weight

Heat the cream, glucose, and vanilla to 140/150°F (60/65°C).

Combine half with the partially melted chocolate.

Mix well with a spatula, add the rest of the cream, and mix using an immersion blender to form a perfect emulsion.

Once the ganache is at $95/105^{\circ}F$ ($35/40^{\circ}C$), add the cubed butter warmed to approx. $65^{\circ}F$ ($18^{\circ}C$), and mix again using an immersion blender.

At a temperature of 85/90°F (30/32°C), pour the ganache into a frame which you have attached to a guitar sheet covered with a fine layer of couverture.

Leave to set for 24 to 48 hours at 60-65°F (16-18°C) and a 60% humidity level.













MADAGASCAN	TAHITIAN VANILLA	MEXICAN VANILLA	MADAGASCAN	TAHITENSIS VANILLA	TADOKA
VANILLA BEAN	BEAN	BEANS	VANILLA BEAN	BEAN PASTE	
8 to 16g	8 to 16g	8 to 16g	18 to 26g	18 to 26g	2 doses

7 COFFEE GANACHE

435g 29% Whipping cream
 135g 9% Glucose DE60
 100g 7% European butter
 810g 54% HUKAMBI 53%

Coffee bean paste

1510g Total weight

30g

270g 19%

1455g

2%

Heat the cream, glucose, and coffee paste to 140/150°F (60/65°C).

Combine half with the partially melted chocolate.

Mix well with a spatula, add the rest of the cream, and mix using an immersion blender to form a perfect emulsion.

Once the ganache is at $95/105^{\circ}F$ ($35/40^{\circ}C$), add the cubed butter warmed to approx.

65°F (18°C), and mix again using an immersion blender.

At a temperature of 90/93°F (32/34°C), pour the ganache into a frame which you have attached to a guitar sheet covered with a fine layer of couverture.

Leave to set for 24 to 48 hours at $60/65^{\circ}F$ ($16/18^{\circ}C$) and a 60% humidity level.

8 ORANGE BLOSSOM WATER GANACHE





4% 55g Invert sugar 130g 9% European butter 280g 19% 70% Provencal **Almond Paste** 40g 3% Cocoa butter 640g 44% **OPALYS 33%** 40g 3% Orange blossom

water

Total weight

Whipping cream

Heat the cream, invert sugar, and almond paste to a boil. At $140^{\circ}F$ ($60^{\circ}C$), gradually combine this mixture with the partially melted chocolate and cocoa butter.

Blend as soon as possible until you have a perfect emulsion.

At 95°F (35°C), add the butter and orange blossom.

Blend again.

At a temperature of 85/90°F (30/32°C), pour the ganache into a frame which you have attached to a guitar sheet covered with a fine layer of couverture.

Leave to set for 24 to 48 hours at 60/65°F (16/18°C) and a 60% humidity level.

9 CARAMEL FILLING

780g 42% Whipping cream 8g > 1% Organic

Madagascan vanilla bean paste

84g 5% Glucose DE35/40 780g 42% Sugar

208g 11% Salted butter 1860g Total weight Heat the cream and the vanilla paste.

Strain the infusion and top up the weight of the liquid.

Add the glucose to the cream.

Make a dry caramel and deglaze it with the butter.

Add the hot cream and cook the mixture at 235°F (118°C).





10 FRUIT GANACHES

Fruit-flavored solutions

Heat the fruit purée to approx. 75/85°F (25/30°C). Mix the konjac with the dextrose and add it to the purée, combining using a whisk until the konjac has completely dispersed.

Add the invert sugar and glucose and heat the mixture to at least 185°F (85°C).

Cover the pan to stop the liquid evaporating and let it cool to $140/150^{\circ}F$ ($60/65^{\circ}C$).

	Raspberry	Blackcurrant	Mango	Apricot	Passion Fruit	Lemon	Lime	Mandarine
Fruit purée	350g	340g	357g	351g	357g	350g	288g	343g
Glucose DE60	43g	46g	41g	42g	43g	61g	58g	54g
Dextrose	33g	33g	31g	33g	33g	32g	32g	32g
Konjac	1g	1g	1g	1g	2g	2g	2g	1g
Invert sugar*	39g	46g	41g	39g	43g	58g	53g	50g
Water	-	33g	-	-	-	=	-	-
Passion fruit purée	-	-	25g	-	-	-	-	-
Lemon zest	-	-	-	-	-	4g	-	-
Lime zest	-	-	=	-	-	=	5g	-
Mandarin zest	-	-	-	-	-	-	-	4g
Pear purée	-	-	-	-	-	-	63g	-
Total weight	445g	478g	476g	445g	453g	443g	443g	484g

*= SOSA Cremsucre

Fruit-Flavored Chocolate Ganaches

Weigh the fruit solution and check the temperature is 140/160°F (60/70°C). If not, adjust the temperature.

Pour half of the solution onto the partially melted chocolates and cocoa butter, then wait 2 minutes before stirring them in. Mix using an immersion blender, adding the rest of the liquid a half at a time and blending vigorously until your emulsion has a soft, glossy texture. (If the texture still looks like a gel, continue to blend vigorously).

Check the temperature.

Pour out the ganache at a temperature of 90/93°F (32/34°C).

	Raspberry	Blackcurrant	Mango	Apricot	Passion Fruit	Lemon	Lime	Mandarine
Fruit solution	445g	478g	476g	445g	453g	443g	443g	423g
ÉQUATORIALE NOIRE 55%	464g	503g	506g	527g	478g	537g	537g	557g
Cocoa butter	19g	19g	18g	19g	19g	20g	20g	20g
Raspberry	63g	-	-	-	-	-	-	-
Inspiration								
Lemon juice	9g	-	-	-	-	-	-	-
Apricot concentrate	-	-	-	9g	-	-	-	-
Passion Fruit	-	-	-	-	49g	-	-	-
Inspiration								
Total weight	1000g	1000g	1000g	1000g	1000g	1000g	1000g	1000g





1 PURE NUT PASTE GANACHE





Heat the cream, glucose, and nut paste to 140/150°F (60/65°C).

Combine half with the partially melted chocolate.

Mix well with a spatula, add the rest of the cream, and mix using an immersion blender to form a perfect emulsion.

Once the ganache is at $95/105^{\circ}F$ ($35/40^{\circ}C$), add the cubed butter warmed to approx. $65^{\circ}F$ ($18^{\circ}C$) and mix using an immersion blender again.

At $95/100^{\circ}F$ (30/32°C), pour the ganache into a frame (34 × 34cm - H: 10mm) attached to a guitar sheet covered with a fine layer of couverture.

Leave to set for 24 to 48 hours at $60/65^{\circ}F$ ($16/18^{\circ}C$) and a 60% humidity level.

	PURE PIEDMO PGI HAZELNUT I (LIGHT ROAS	PASTE	PURE PIEDMON HAZELNUT PA (MEDIUM ROA	STE	PURE SICILI PISTACHIO PA		PURE "VERDE DI B PISTACHIO PA	
Nut Paste	100g	7%	100g	7%	100g	7%	100g	7%
Whipping cream	395g	27%	395g	27%	395g	27%	395g	27%
Glucose DE60	75g	5%	75g	5%	75g	5%	75g	5%
IVOIRE 35%	910g	61%	910g	61%	910g	61%	910g	61%

12 OABIKA & NYANGBO GANACHE



 318g
 21%
 OABIKA

 496g
 33%
 Whipping cream

 686g
 46%
 NYANGBO 68%

1500g Total weight

Heat the cream and Oabika to $170^{\circ}F$ ($75^{\circ}C$), then pour half of the mixture onto the chocolate. Mix well with a spatula, add the rest of the cream, and mix using an immersion blender to form a perfect emulsion.

At 93/95°F (34/36°C), pour the ganache into a frame attached to a piece of guitar paper coated with couverture.

Allow to set for 24 to 36 hours at $60/64^{\circ}F$ ($16/18^{\circ}C$) and 60% humidity. Remove from the mold, coat with chocolate, and cut into your chosen shape.

VALRHONA



OABIKA 5kg bag-in-box



13 PURE COCOA PASTE GANACHE



Heat the cream, glucose, and sugar to 165/175°F (75/80°C) and pour half over the chopped pure paste and melted cocoa

Mix well with a spatula, add the rest of the cream, and mix using an immersion blender to form a perfect emulsion.

Once the ganache is at 95/105°F (35/40°C), add the cubed butter warmed to approx. 65°F (18°C) and mix using an immersion blender again.

At 93/95°F (34/36°C), pour the ganache into a frame attached to a piece of guitar paper coated with couverture. Leave to set for 24 to 48 hours at 60/65°F (16/18°C) and a 60% humidity level.

	PURE ARA PAST		PURE MA PAST		PURE ALI PAST		PURE MA		PURE TA	
Pure pastes	430g	30%	403g	28%	415g	29%	408 g	28%	409g	28%
Whipping cream	623g	43%	553g	38%	582g	40%	577g	40%	572g	39%
Sugar	185g	13%	279g	19%	223g	15%	255g	18%	258g	18%
Glucose DE60	124g	9%	75g	5%	89.3g	6%	73.5g	5%	73.6g	5%
Cocoa butter	7.5g	1%	68.2g	5%	62.3	4%	65.3g	5%	66.4g	5%
European butter	80.6g	6%	72.3g	5%	78g	5%	71.4g	5%	71.5g	5%

14 YOGURT GANACHE

370g	26%	Whipping cream
65g	4%	Glucose DE60
8g	1%	Organic Madagas-
		can vanilla beans
861g	59%	IVOIRE 35%
71g	5%	Yogurt powder (Med-
		iterranean Yopols)
75g	5%	European butter

1450g Total weight

Heat the cream, glucose, and your choice of vanilla to 140/150°F (60/65°C).

Combine half with the partially melted chocolate.

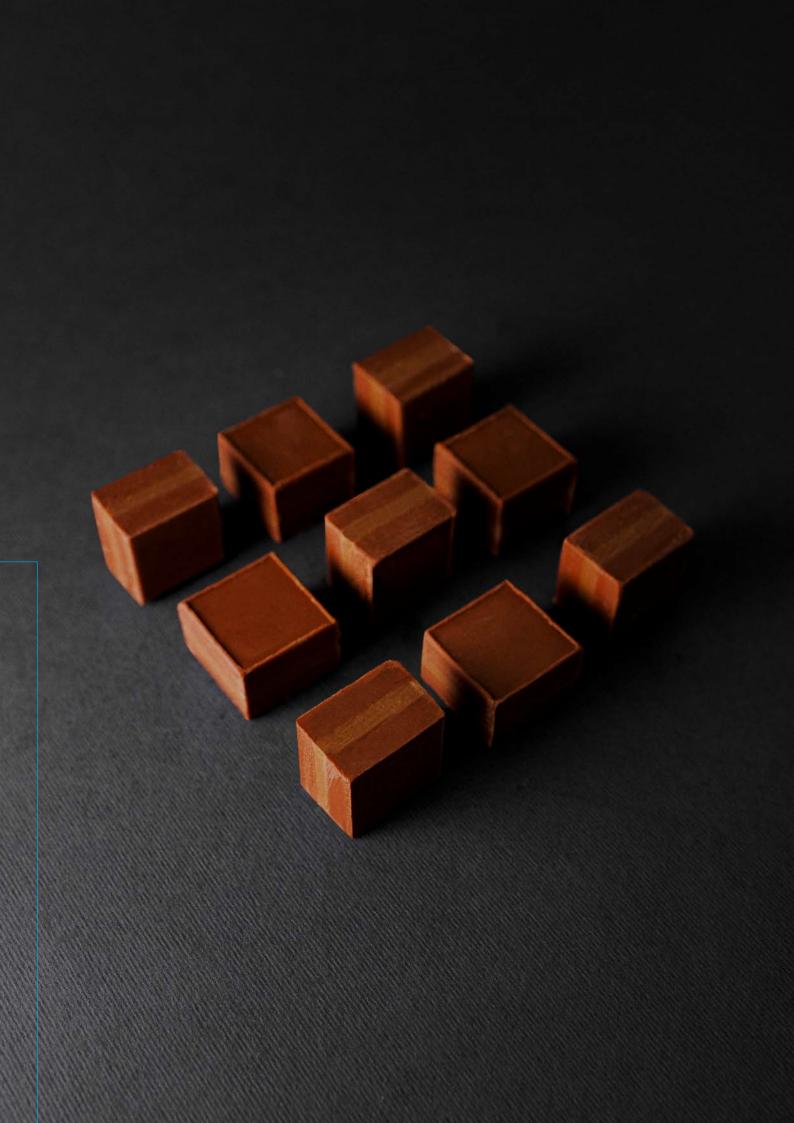
Mix well with a spatula, add the rest of the cream, and mix using an immersion blender to form a perfect emulsion.

Once the ganache is at $95/105^{\circ}F$ ($35/40^{\circ}C$), add the yoghurt powder and cubed butter warmed to approx. $65^{\circ}F$ ($18^{\circ}C$) and mix using an immersion blender again.

At $95/100^{\circ}F$ ($30/32^{\circ}C$), pour the ganache into a frame ($34 \times 34 cm - H: 10 mm$) attached to a guitar sheet covered with a fine layer of couverture.

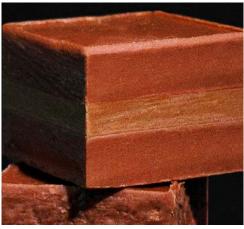
Leave to set for 24 to 48 hours at 60/65°F (16/18°C) and a 60% humidity level. Remove from the mold, coat with chocolate, and cut into your chosen shape. Allow the ganache to set completely and coat it.





03





FRAMED GANACHES

HAZELNUT & Coffee Cream



Hazelnut Cream

52g Grapeseed oil

998g HUKAMBI 53% Melt the couverture at 105°F (40°C).

700g Piedmont PGI Medium Incorporate the rest of the ingredients and warm to 115°F (45°C).

Hazelnut Pure Paste Temper on a worktop at 74°F (25°C).

To help the mixture set correctly, store it at 40°F (4°C) for 20 minutes.

Then store it at 60°F (16°C) until set.

Coffee Cream

1750g Total weight

1000g OPALYS 33% Melt the couverture at 105°F (40°C).

120g Coffee bean paste Incorporate the rest of the ingredients and warm to 115°F (45°C).

600g Sicilian almond pure paste Temper on a worktop at 74°F (25°C).

To help the mixture start to set, store it at $40^{\circ}F$ ($4^{\circ}C$) for 20 minutes.

1720g Total weight Then store it at 60°F (16°C) until set.

ASSEMBLY & FINISHING

Coat a guitar sheet with milk couverture and place a 6mm frame on top.

Temper 875g of hazelnut cream and pour it into the 6mm frame.

Store at 40°F (4°C) for 20 minutes to help the setting process begin, then leave to set at 60°F (16°C).

Put an 8mm frame on top.

Temper 1750g of coffee cream and pour it onto the previous cream, which you have melted slightly with a heat gun.

Store at 40°F (4°C) for 20 minutes to help the setting process begin, then leave to set at 60°F (16°C).

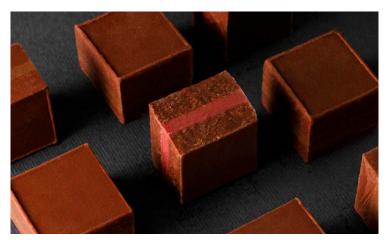
Temper 875g of hazelnut cream and pour it into a 6mm frame placed on top of the previous cream, which you have melted slightly with a heat gun.

Store at 40°F (4°C) for 20 minutes to help the setting process begin, then leave to set at 60°F (16°C).

Leave to rest overnight.

Keep at 72°F (22°C) and once the cream is tempered, use a guitar cutter to cut it into shape.







FRAMED GANACHES

PEANUT & Raspberry Cream



Peanut Cream

650g BAHIBÉ 46%

870g 70% peanut paste

130g Sicilian almond pure paste

50g Cocoa butter

1700g Total weight

Melt the couverture at 115°F (45°C).

Combine the caramelized paste and the pure paste with the melted cocoa butter.

Check the temperature is 115°F (45°C).

Temper at 75°F (25°C) on a work surface.

Store at 40°F (4°C) for 20 minutes to help the setting process begin.

Leave to set at 60°F (16°C).

Raspberry Cream

774g RASPBERRY INSPIRATION

630g Sicilian almond pure paste

36g Grapeseed oil

1440g Total weight

Melt the couverture at 105°F (40°C).

Combine the pure paste and oil.

Check the temperature is $115^{\circ}F$ ($45^{\circ}C$).

Temper at 75°F (25°C) on a work surface.

Store at 40°F (4°C) for 20 minutes to help the setting process begin.

Leave to set at 60°F (16°C).

ASSEMBLY & FINISHING

Coat a guitar sheet with milk couverture and place a 6mm frame on top.

Temper 850g of peanut cream and pour it into a 6mm frame.

Store at 40°F (4°C) for 20 minutes to help the setting process begin, then leave to set at 60°F (16°C).

Put an 8mm frame on top.

Temper 1440g of raspberry cream and pour it onto the previous cream, which you have melted slightly with a heat gun.

Store at 40°F (4°C) for 20 minutes to help the setting process begin, then leave to set at 60°F (16°C).

Temper 850g of peanut cream and pour it into a 6mm frame placed on top of the previous cream, which you have melted slightly with a heat gun.

Store at 40°F (4°C) for 20 minutes to help the setting process begin, then leave to set at 60°F (16°C).

Leave to rest overnight.

Keep at 72°F (22°C) and once the cream is tempered, use a guitar cutter to cut it into shape.

15 PLANT-BASED GANACHE



Bring the oat drink, dextrose, glucose, and Natur Emul to a boil.

Leave to cool to 140/150°F (60/65°C), then pour half onto the chocolate and coconut oil.

Blend, add the rest of the liquid and blend again extensively until completely emulsified.

At a temperature of 90/93°F (32/34°C), pour the ganache into a frame which you have attached to a guitar sheet covered with a fine layer of couverture.

Allow to set for 24 to 36 hours at 60/64°F (16/18°C) and 60% humidity.

	AMATIKA BLANCI	AMATIKA 46%		
Couverture weight	780g	54%	900g	62%
Oat drink	365g	25%	475g	33%
Dextrose	100g	7%	-	-
Glucose DE60	90g	6%	30g	2%
Natur Emul	7g	> 1%	4.5g	> 1%
Flavorless coconut oil	110g	8%	45g	3%



16 CHOCOLATE GANACHE MADE WITH SWEETENER



Heat the cream and Maltitol to $165/175^{\circ}F$ ($75/80^{\circ}C$), then combine half with the chocolate beans.

Mix well with a spatula, add the rest of the cream, and mix using an immersion blender to form a perfect emulsion.

Once the ganache is at $95/105^{\circ}F$ ($35/40^{\circ}C$), add the cubed butter warmed to approx. $65^{\circ}F$ ($18^{\circ}C$) and mix again using an immersion blender.

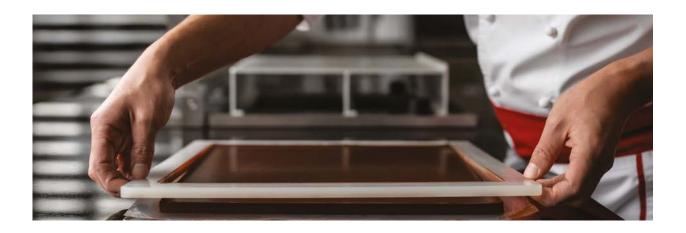
At 93/95°F (34/36°C), pour the ganache into a frame attached to a piece of guitar paper coated with couverture.

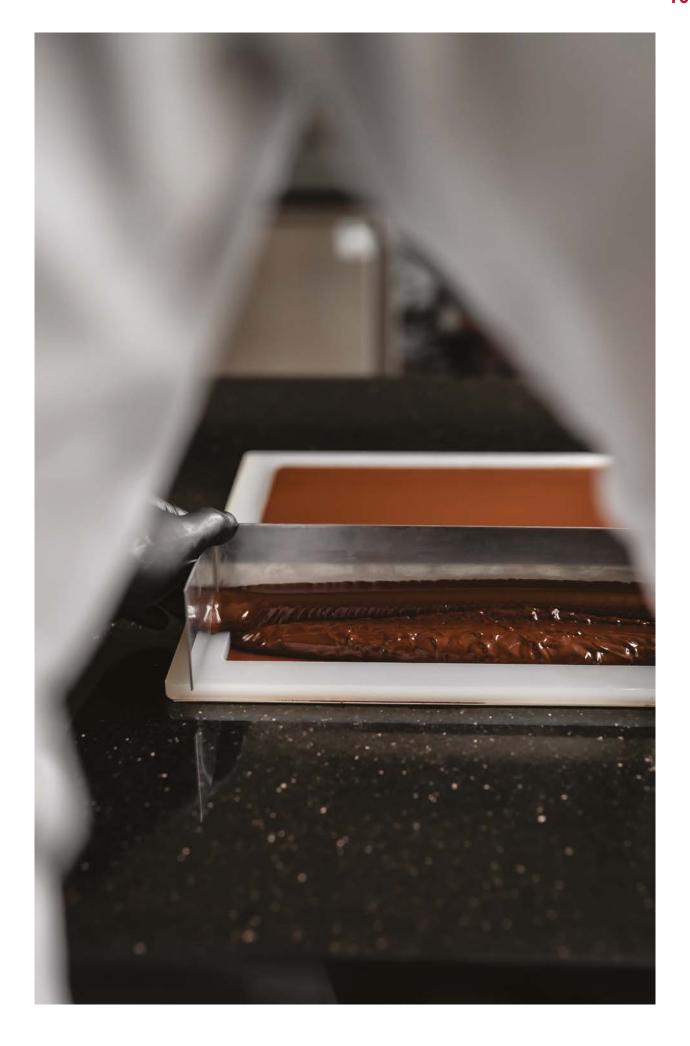
Allow to set for 24 to 36 hours at 60/64°F (16/18°C) and 60% humidity.

Remove from the mold, coat with chocolate, and cut into your chosen shape.

	XOCOLINE 6	5%	XOCOLINE LACTI	ÉE 41%
Chocolate weight	715g	49%	900g	62%
Whipping cream	535g	37%	460g	32%
Maltitol	130g	9%	-	
European butter	70g	5%	90g	6%

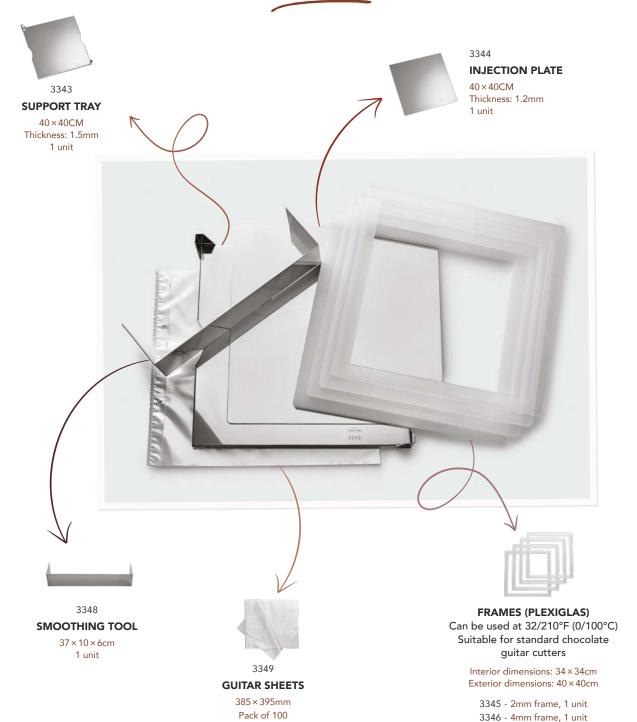








Our tools for making your framed chocolate bonbons





0711

INTRODUCTORY KIT (1 unit for each component)

Suitable for all our frames

Order a kit from your sales representative!

3347 - 6mm frame, 1 unit 3457 - 10mm frame, 1 unit

Molded chocolate bonbons



MOLDED AND/OR ONE-SHOT GANACHES

1 DARK CHOCOLATE GANACHE

55 to 70 days / 61 to 64°F (16 to 18°C)

Heat the cream, DE60 glucose and syrup to 160/170°F (70/75°C).

Slowly combine the hot mixture with the melted chocolate at 105°F (40°C).

Use a spatula to stir the center of the mixture in a circular motion to obtain a shiny, elastic texture.

Maintain this texture throughout the mixing process.

Add the butter and blend.

Pipe out at 86/90°F (30/32°C).

	ORIADO	60%	MANJAR	64%	KALINGO	65%	TULAKALU	M 75%
Chocolate weight	356g	35.6%	356g	35.6%	380g	37.95%	356g	35.6%
Whipping cream	356g	35.6%	356g	35.6%	380g	37.95%	356g	35.6%
Glucose DE60	166g	16.6%	166g	16.6%	176g	17.6%	166g	16.6%
Clarified butter	74.5g	7.45%	74.5g	7.45%	64g	6.4%	74.5g	7.45%
30°Brix syrup	47.5g	4.75%	47.5g	4.75%	-	-	47.5g	4.75%

2 MILK, BLOND, AND WHITE CHOCOLATE GANACHE

Heat the cream, DE60 glucose, and syrup to 160/170°F (60/65°C).

Slowly combine the hot mixture with the melted chocolate at 105°F (40°C).

Use a spatula to stir the center of the mixture in a circular motion to obtain a shiny, elastic texture.

Maintain this texture throughout the mixing process.

Add the butter and blend.

Pipe out at 82/86°F (28/30°C).

	HUKAME	il 53%	BLOND DULG	CEY 35%	IVOIRE 3	35%	OPALYS	33%
Chocolate weight	414g	41.34%	450g	45%	506.28g	50.7%	520g	52%
Whipping cream	320g	32.04%	300g	30%	256.20g	25.6%	250g	25%
Glucose DE60	155g	15.5%	150g	15%	153.11g	15.3%	148g	14.8%
Clarified butter	111g	11.12%	50g	5%	-	-	82g	8.2%
30°Brix syrup	-	-	50g	5%	-	-	-	-
European butter	-	-	-	-	84.41g	8.4%	-	-

3 PRALINÉ

Melt the milk couverture and cocoa butter at 100/120°F (45/50°C).

Mix them with the praliné and reheat to 115°F (45°C).

If you want your product to be crunchy, add the crispy wheat flake cereal.

Leave to set at 75/79°F (25/26°C) before use.

	50% ALMOND & HAZELNUT PRALINÉ		ALMOND & H	CRUNCHY 50% ALMOND & HAZELNUT PRALINÉ		PECAN PRALINÉ		PISTACHIO PRALINÉ	
50% Almond & Hazelnut Praliné	835g	83.5%	835g	83.5%	-	-	-	-	
Pecan praliné	-	-	-	-	758g	75.76%	-	-	
42% nutty pistachio praliné	-	-	-	-	-	-	758g	75.76%	
ÉQUATORIALE LACTÉE 35%	100g	10%	100g	10%	91g	9.09%	91g	9.09%	
Cocoa butter	65g	6.5%	65g	6.5%	60g	6.06%	60	6.06%	
Crispy wheat flake cereal	-	-	-	-	91g	9.09%	91g	9.09%	

4 VANILLA GANACHE

520g 52% OPALYS 33%

250g 25% Whipping cream148g 14.8% Glucose DE60

8.2% Clarified butter

1000g Total weight

Heat the cream, glucose DE60, and vanilla.

Slowly combine the hot mixture with the melted chocolate at 105°F (40°C).

Use a spatula to stir the center of the mixture in a circular motion to obtain a shiny,

elastic texture.

Maintain this texture throughout the mixing process.

Add the butter and blend. Use at 82/85°F (28/30°C).



82g











MADAGASCAN VANILLA BEAN	TAHITIAN VANILLA BEAN	MEXICAN VANILLA BEANS	MADAGASCAN VANILLA BEAN	TAHITENSIS VANILLA BEAN PASTE	TADOKA
8 to 12g	8 to 12g	8 to 12g	8 to 16g	8 to 16g	2 doses

5 COFFEE GANACHE

354g	35.35%	Whipping cream
162g	16.16%	Glucose DE60
20g	2.02%	Coffee bean paste
343g	34.35%	ALPACO 66%
73g	7.32%	Clarified butter
		30°Brix syrup
48a	4.8%	

1000g Total weight

Heat the cream, coffee bean paste, and glucose DE60 to $160/170^{\circ}F$ ($70/75^{\circ}C$). Slowly pour the mixture onto the chocolate beans and the clarified butter.

Use a spatula to stir the center of the mixture in a vigorous circular motion to obtain a shiny, elastic texture.

Maintain this texture throughout the mixing process.

Blend all the ingredients together.

Pipe out at 86/90°F (30/32°C).

CARAMEL GANACHE

375g 37.49% Whipping cream Heat the cream, glucose, and vanilla. 225g 22.49% Sugar Use the sugar to make a dry caramel. 18.75% **BLOND DULCEY** 186g Use the hot cream to deglaze the caramel, then cook it at 220°F (104°C). 35% Let it cool to 130/140°F (55/60°C), then emulsify it with the chocolate and clarified 150g 15% Glucose DE35/40 butter. 62g 6.25% Clarified butter Blend. Pipe out at 82/85°F (28/30°C). Organic Madagascan 0.02%

1000g Total weight

vanilla beans

6 FRUIT GANACHE

2g

Cook the fruit purée, sugar and glucose at 220°F (104°C).

Stop cooking and let the temperature fall back to 170/175°F (75/80°C).

Gradually pour the hot mixture over the melted couverture and stir in the middle to create a smooth, elastic, shiny center.

When you see this, it means an emulsion has started to form. Keep this emulsified texture as you gradually add in the remaining liquid.

When the mixture reaches 95°F (35°C), add the warmed butter and blend with an immersion blender.

	Raspberry		Blackcurrant		Passion Fruit	
[Fruit] purées	330g	31.25%	-		-	
	-		333g	31.55%	-	
	-		-		327g	30.86%
Sugar	330g	31.25%	333g	31.55%	327g	30.86%
Glucose DE35/40	33g	3.13%	33.3g	3.15%	32.7g	3.09%
JIVARA 40%	264g	25%	-	-	-	-
BAHIBE 46%	-	-	257g	24.29%	-	-
European butter	99g	9.38%	100g	9.46%	98g	9.26%
Total weight	1056g	100%	1056.3g	100%	1041.7g	100%

OABIKA GANACHE

331g 33.08% Whipping cream 154g 15.38% OABIKA 123g 12.31% Glucose DE60 323g 32.31% **NYANGBO 68%** 6.92% Clarified butter 69g 1000g Total weight

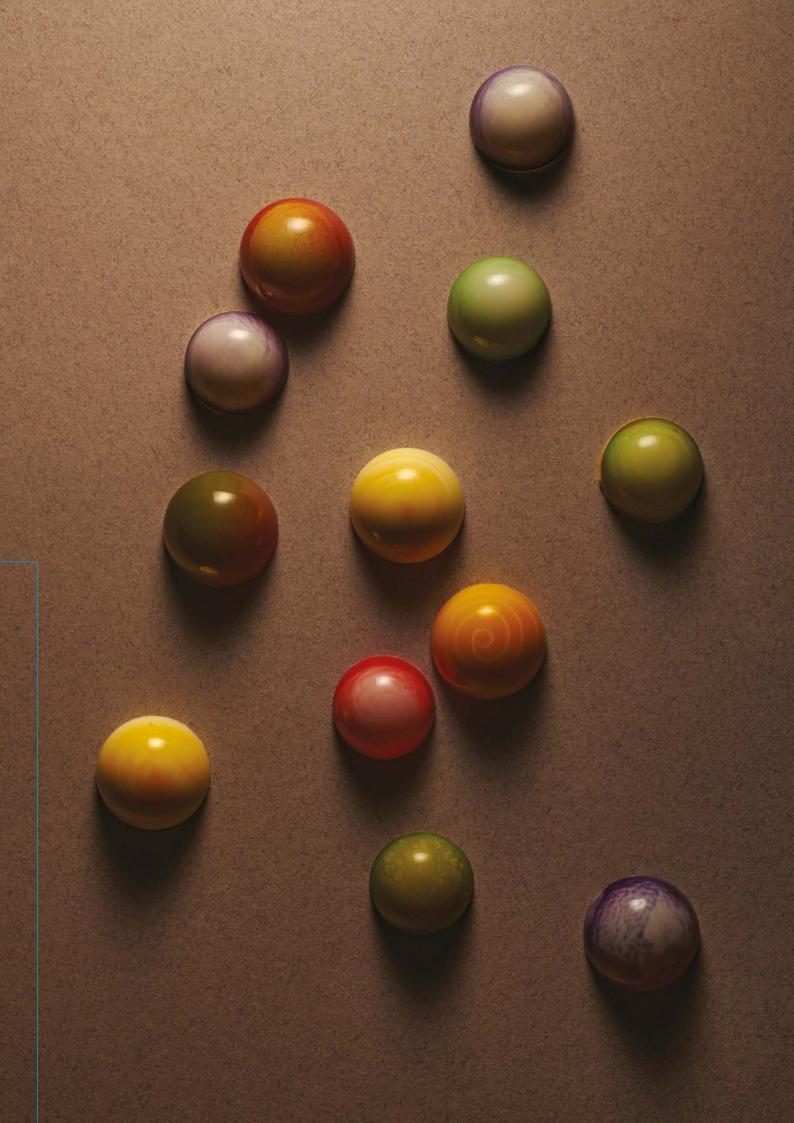
Heat the cream, Oabika, and glucose DE60 to 160°F

While the mixture is still hot, slowly pour it over the chocolate and (solid) clarified butter.

Use a spatula to stir the center of the mixture in a circular motion to obtain a shiny, elastic texture. Maintain this texture throughout the mixing process. Blend.

Pipe out at 86/90°F (30/32°C).







O4—CONFECTIONERY & NIBBLES

A wide range of products and recipes for all your confectionery needs

P.114 P.121 P.138







CONFECTIONERY NIBBLES

Marshmallows
Fruit Pastes
Nougats
Caramels
Chocomels



Indulgent bars
Clusters & truffles
Mendiant candies
Flat-sided chocolates

Our sales tips

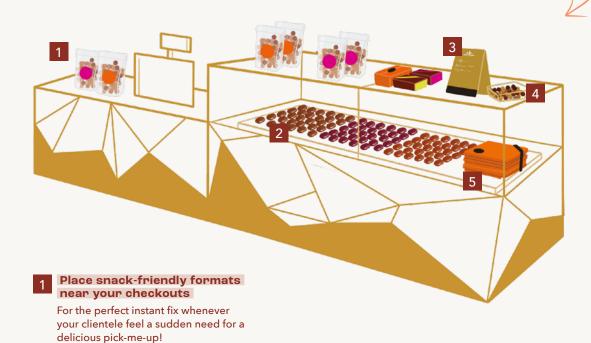
Choosing your assortment

TIP NO.1

Nibbles: a sales-boosting asset worth promoting!

- **Nibbles are an easy range to introduce** (you can make them in-house or buy them ready-to-sell)
- They are a great complement to your chocolate bonbons
- Ideal for customers looking for all kinds of snacks
- They suit all tastes and seasons!

Offer a minimum of four products from each range, and experiment with colors and shapes.



2 Show off your diverse range of shapes and chocolate types:

Dark - Milk - White - Blond - Round -Square - Small - Large

Use signage to tell people about your ranges

This includes your special offers, daily deals and seasonal recipes (for Christmas, Easter, Valentine's Day, Mother's Day, and so on), as well as your signature chocolate and specialties.

Encourage your customers to take a sample, explore new textures, take on board different tastes and appreciate flavors' harmonies.

Shine a spotlight on your different formats

Whether you opt for sachets, tins or gift boxes, be sure to present your customers with different formats specially adapted to all their **snacking** needs.

TELL, GUIDE, SHOW...

Promote your products by highlighting their quality and origins, while also sharing your values and the skills that shine through in your technique.

The right products at the right time

If you want to get your customers interested in new things, you have to bring your store to life for them. It needs to have a certain buzz all the time, so be sure to change your ranges to suit the time of day if you would like to increase your sales.



Breakfast

Offer your customers a breakfast menu featuring hot chocolates, travel-size cakes, and shortbread biscuits.





Nibbles

Show off your nibbles range and tempt customers who crave a little something before lunch!



Snacktime

Tell everyone about how your snack range brings a moment's indulgence to their day.



Treats

Show off your gourmet gift boxes.

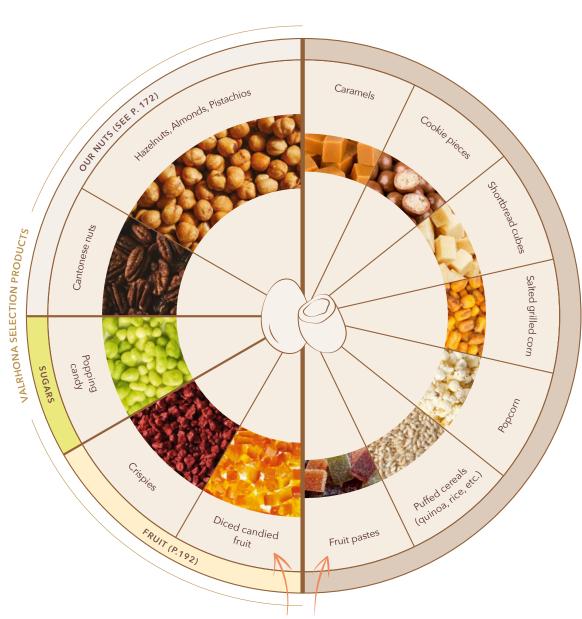


People will eat at different times of day depending on where you are (for example, whether you are in an urban or rural area or in a shopping mall). That's why it's worth paying close attention to your customers and their habits (for instance, are they interested in snacks or gifts?). That way, you can clearly differentiate between different times of day and offer relevant ranges.

Coated products

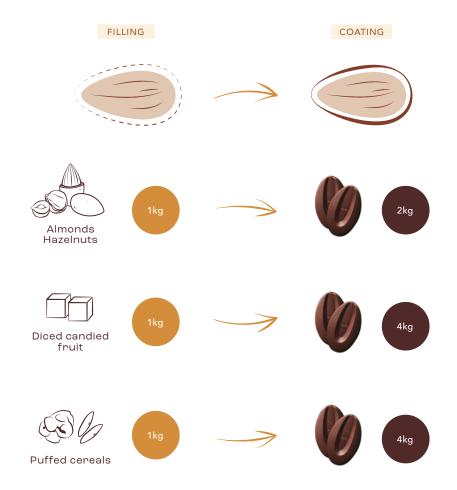


Which products should you use to make indulgent fillings?



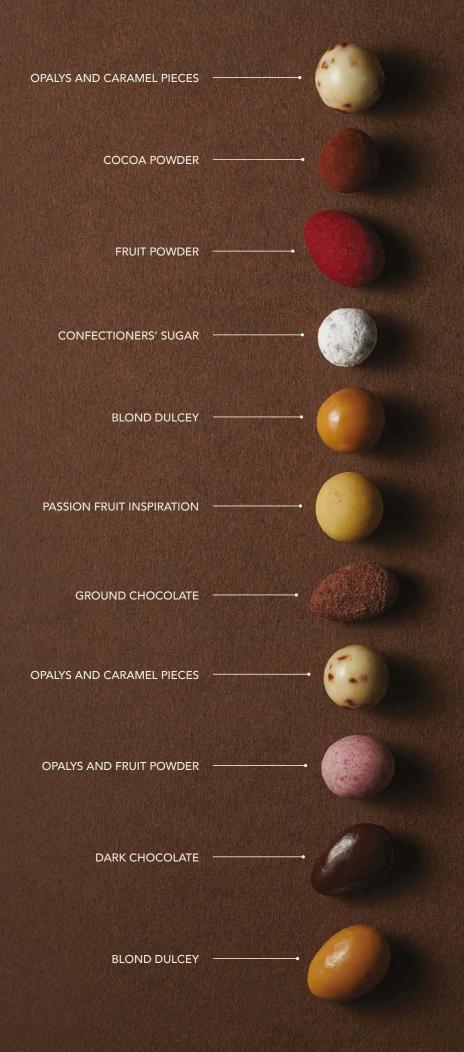
If you are using fruit confit and pastes, remember to roll them in dextrose or cocoa powder to stop them sticking together.

What convertures and proportions should I use for my coated products?



Choosing a couverture for your coated products: a few ideas

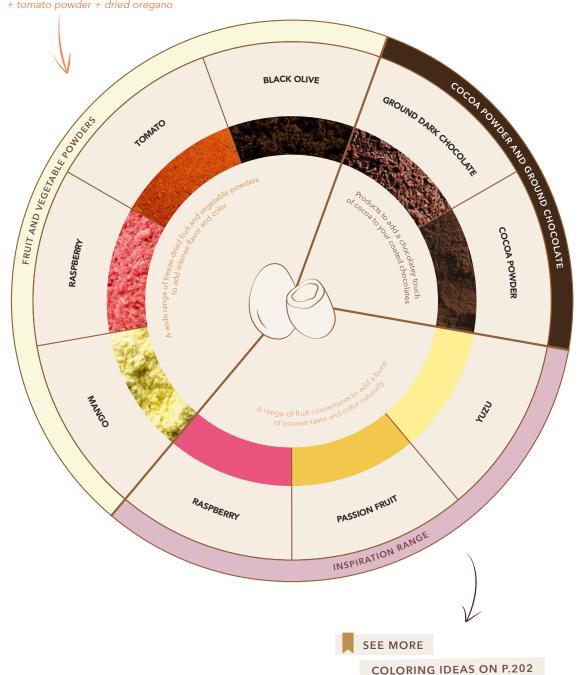
DARK	MILK	WHITE AND BLOND	INSPIRATION	
GUANAJA 70% CARAÏBE 66% EXTRA BITTER 61%	HUKAMBI 53% JIVARA 40% CARAMÉLIA 36% AZÉLIA 35%	BLOND DULCEY 35% OPALYS 33%	PASSION FRUIT INSPIRATION YUZU INSPIRATION RASPBERRY INSPIRATION STRAWBERRY INSPIRATION	



Choosing the right products to give your creations an original look

Our brands offer you a wide range of products for flavoring your creations and giving them an original finish.

Our vegetable-based powders are great for coated products designed to go with drinks! Example: Cashew nuts + tomato powder + dried oregano



How to give your creations a glossy finish



SOLUTION 1



40414 GUM ARABIC 500g

Use: 50% water 50% gum arabic



Quantity: Depends on the type of coated product and quantity; the % should not exceed 1%. Add to the coating in three stages.





CAPOL© 425* GLOSS



Quantity: Varies depending on the type of coated product and quantity; approx. 0.5%. Add to the coating in one go. Keep away from humidity. Use the cold air setting of a blower (40°F or 4°C).

SOLUTION 2



CAPOL© 254N*



Quantity: Depends on the type of coated product and quantity; the % should not exceed 1%. Add to the coating in three stages.





CAPOL© 425* GLOSS



Quantity: Varies depending on the type of coated product and quantity; approx. 0.5%. Add to the coating in one go. Keep away from humidity. Use the cold air setting of a blower (40°F or 4°C).



CONFECTIONER & NIBBLES

Confectionery





All our marshmallow recipes can be piped into teddy bear shapes.



NA

04

1 VANILLA MARSHMALLOW

35.5g Powdered gelatin 220 Bloom

71g Water for the gelatin

210g Invert sugar

675g Sugar 225g Water

300g Invert sugar

Bloom the gelatin. Cook the sugar, the first portion of invert sugar, and the water at 230°F (110°C). In the bowl of a stand mixer, pour the cooked syrup into the remaining invert sugar. Melt the hydrated gelatin in a microwave, then combine it with the warm sugar and beat it until a ribbon forms. Add vanilla. Once it has cooled to 95/105°F (35/40°C), pour out the marshmallow mix.

Store away from moisture.















MADAGASCAN VANILLA BEAN	TAHITIAN VANILLA BEAN	MEXICAN VANILLA BEANS	VANILLA EXTRACT	MADAGASCAN VANILLA BEAN	TAHITENSIS VANILLA BEAN PASTE	TADOKA
4g	4g	4g	7g	3.5g	3.5g	1 gem



Use vanilla powder to add a finishing touch to your marshmallows.

2 COFFEE MARSHMALLOW

35.5g Powdered gelatin 220 Bloom

71g Water for the gelatin

210g Invert sugar

675g Sugar

225g Water

300g Invert sugar

30g Coffee bean paste

Bloom the gelatin. Cook the sugar, the first portion of invert sugar, and the water at 230°F (110°C). In the bowl of a stand mixer, pour the cooked syrup into the remaining invert sugar. Melt the hydrated gelatin in a microwave, then combine it with the warm sugar and beat it until a ribbon forms, before adding the coffee bean paste.

Once it has cooled to $95/105^{\circ}F$ ($35/40^{\circ}C$), pour out the marshmallow mix. Store away from moisture.

OUR SELECTED PRODUCTS





41822 ORGANIC COFFEE BEAN PASTE 500g



3 CHOCOLATE MARSHMALLOW

46g Powdered gelatin 220 Bloom

90g Water for the gelatin

190g Invert sugar

610g Sugar 200g Eau

270g Invert sugar

330g P125 CŒUR DE GUANAJA

Bloom the gelatin.

Cook the sugar, the first portion of invert sugar, and the water at 230°F (110°C).

In the bowl of a stand mixer, pour the cooked syrup into the remaining invert sugar.

Melt the hydrated gelatin in a microwave, then combine it with the warm sugar and beat it until a ribbon forms.

When the marshmallow is lukewarm, use a spatula to stir in the Coeur de Guanaja couverture (melted at 140°F or 60°C). Pour the mixture into the frame as soon as it is 95/105°F (35/40°C).

Leave to gel for a few hours at 60°F (16°C). Cut into shape.

VALRHONA

6360

P125 CŒUR DE GUANAJA

Blend

COCOA-RICH AND ROASTED NOTES

P125 Cœur de Guanaja 80% brings a more intense chocolate flavor and a softer, more melting texture to lots of recipes (including ice creams and ganache). P125 COEUR DE GUANAJA is not suitable for tempering, molding or coating.



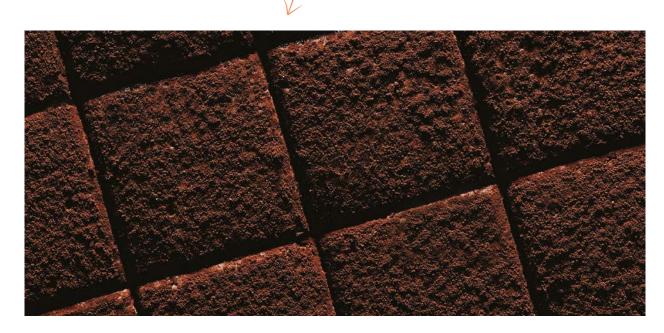
Why is Cœur de Guanaja also called P125? When it was marketed in Japan, it was felt to be 25% more powerful than Guanaja, so

P = Power

it was renamed P125.

100 = Guanaja's aromatic intensity25 = 25% more intense than Guanaja

Use cocoa powder to add a finishing touch to your marshmallows.





4 PRALINÉ MARSHMALLOW

35g Powdered gelatin 220 Bloom

70g Water for the gelatin

50g Invert sugar

450g Sugar

150g Water

150g Invert sugar

180g 50% nutty almond and hazelnut praliné

Bloom the gelatin.

Cook the sugar, the first portion of invert sugar, and the water at 230°F (110°C).

In the bowl of a stand mixer, combine the cooked syrup with the remaining invert sugar.

Melt the hydrated gelatin in a microwave, then combine it with the warm sugar and beat it until a ribbon forms.

When the marshmallow is slightly runny, add the praliné and immediately pour the mixture into the frame at $95/105^{\circ}F$ ($35/40^{\circ}C$). Leave to gel for a few hours at $60^{\circ}F$ ($16^{\circ}C$).

Cut into shape.



VALRHONA



19971 - 4697

50% NUTTY ALMOND AND HAZELNUT PRALINÉ

Tub: 2kg/5kg

5 ORANGE BLOSSOM WATER MARSHMALLOW

35.5g Powdered gelatin 220 Bloom

71g Water for the gelatin

210g Invert sugar

675g Sugar

225g Water

300g Invert sugar

20g Orange blossom water

Bloom the gelatin.

Cook the sugar, the first portion of invert sugar, and the water at $230^{\circ}F$ ($110^{\circ}C$).

In the bowl of a stand mixer, combine the cooked syrup with the remaining invert sugar.

Melt the hydrated gelatin in a microwave, then combine it with the warm sugar and beat it until a ribbon forms, before adding the orange blossom water. Once it has cooled to 95/105°F (35/40°C), pour out the marshmallow mix. Store away from moisture.





6 RED BERRY MARSHMALLOW

55g Powdered gelatin 220 Bloom

110g Water for the gelatin

675g Sugar

210g Invert sugar

140g 100% Vaccinium

Myrtillus blueberry purée

300g 100% Meeker raspberry purée

300g Invert sugar

Bloom the gelatin.

Cook the sugar with the smaller portion of invert sugar and the fruit purée at 230°F (110°C).

In the bowl of a stand mixer, combine the cooked syrup with the remaining invert sugar.

Melt the gelatin in a microwave, then combine it with the warm sugar and beat it until a ribbon forms.

Use the mixture immediately at 95/105°F (35/40°C).

Store away from moisture.

OUR SELECTED PRODUCTS



41195 - 48594

100% BLUEBERRY PURÉE

1kg/5kg



ADAMANCE

41188 - 32366 - 50090 **100% MEEKER** RASPBERRY PURÉE

1kg / 5kg / 10kg

7 PASSION FRUIT MARSHMALLOW

55g Powdered gelatin 220 Bloom

110g Water for the gelatin

210g Invert sugar

675g Sugar

140g 100% Flavor Cot

& Lido apricot purée

300g 100% passion fruit purée

300g Invert sugar

Cook the sugar with the smaller portion of invert sugar and the fruit purée at 230°F (110°C).

In the bowl of a stand mixer, pour the cooked syrup into the remaining invert sugar.

Melt the gelatin in a microwave, then combine it with the warm sugar and beat it until a ribbon forms.

Use the mixture immediately at 95/105°F (35/40°C).

Store away from moisture.

OUR SELECTED PRODUCTS



41184 - 32361

100% APRICOT PURÉE

1kg/5kg



ADAMANCE

43351 - 43476 100% PASSION FRUIT PURÉE

1kg/5kg

8 COCONUT MARSHMALLOW

55g Powdered gelatin 220 Bloom

110g Water for the gelatin

210g Invert sugar 675g Sugar

440g 100% coconut cream purée

300g Invert sugar

Bloom the gelatin.

Cook the sugar with the smaller portion of invert sugar and the fruit purée at 230°F (110°C).

In the bowl of a stand mixer, pour the cooked syrup into the remaining invert sugar.

Melt the gelatin in a microwave, then combine it with the warm sugar and beat it until a ribbon forms.

Use the mixture immediately at 95/105°F (35/40°C).

Store away from moisture.

OUR SELECTED PRODUCTS



41183 - 32369

100% COCONUT CREAM PURÉE

1kg/5kg

9 LEMON MARSHMALLOW

23g Powdered gelatin 220 Bloom

68g 100% Femminello lemon purée

105g Invert sugar

300g Sugar

68g 100% Femminello lemon purée

5g Citric acid

150g Invert sugar

Hydrate the gelatin powder with the first portion of lemon purée.

Cook the smaller portion of invert sugar with the sugar, second portion of lemon purée and citric acid at 230°F (110°C).

In the bowl of a stand mixer, pour the cooked syrup into the remaining invert sugar.

Melt the gelatin in a microwave, then combine it with the warm sugar and beat it until a ribbon forms.

At 95/105°F (35/40°C), pour the mixture into a silicone frame. Smooth its surface.

Store away from moisture.

ADAMANCE



41186 - 32368 - 50088 100% FEMMINELLO LEMON PURÉE

1kg / 5kg / 10kg













you can use this recipe with the other citrus fruits in our Adamance fruit purée range.

04

The perfect gelatins for marshmallows!



Dry ingredients

Very good for gelling and freezing More hygienic and economical than gelatin sheets



48655 **BEEF GELATIN** 220 BLOOM

750g



37859 PORK GELATIN 220 BLOOM (hot gelatin powder)



Sheets

Very good for gelling and freezing



41441

48646

SILVER GELATIN SHEETS 180 BLOOM SHEETS 230 BLOOM 2kg

GOLD GELATIN

2kg

Our natural flavorings are ideal for your marshmallows!



38252 COCONUT 50g



38397 **LAVENDER** 50g



38256 **RASPBERRY** 50g



38276 **PISTACHIO** 50g



40372 YUZU 50g



40399 **BERGAMOT** 50g



38653 RIPE **STRAWBERRY** 50g

Ask your sales representative to show you the full range!



FRUIT PASTE

Combine the pectin and the smaller amount of sugar. Add this to the fruit purée at 40°F (4°C). Bring to a boil, stirring all the while. Sift on the second portion of sugar, bring to a boil again, and add the glucose syrup. Cook to 74°brix (approx. 220°F or 105°C), then immediately pour out the mixture.

	Weight	Yellow pectin	Sugar	Sugar	Glucose syrup DE38/40	Citric acid solution	Water
Apricot	500g	10g	50g	377g	50g	13g	-
Blackcurrant	500g	10g	50g	377g	50g	13g	-
Strawberry	500g	10g	50g	377g	50g	13g	-
Passion Fruit	500g	12g	50g	375g	50g	13g	-
Raspberry	500g	10g	50g	377g	50g	13g	-
Mango	500g	10g	50g	372g	50g	18g	-
Peach	500g	10g	50g	377g	50g	13g	-
Mara des Bois	500g	10g	50g	377g	50g	13g	-
Pear	500g	10g	50g	377g	50g	13g	-
Sour cherry	350g	5g	50g	44 5g	100g	-	50g
Oabika	325g	9g	4 5g	255g	-	5g	360g



Cool a small quantity to approx. $75^{\circ}F$ ($25^{\circ}C$) before measuring with a refractometer, as the temperature can affect the result.





41333 **50% CITRIC ACID**





50% WATER

Using citric acid in fruit pastes lowers their pH, which helps the pectin to work at its best.



1 CHOCOLATE NOUGAT

145g Roasted PGI
Piedmont hazelnuts
145g Peeled Sicilian pistachios
145g Blanched Sicilian "Tuono"
almonds 34/36

65g Egg whites 15g Sugar 245g Honey

70g Water 100g Sugar

55g Glucose DE38/40

215g P125 CŒUR DE GUANAJA Place the hazelnuts and pistachios in the oven at 115°F (45°C) to warm up before adding them to the mixture.

Roast the almonds at 320°F (160°C) for 10 minutes.

Whisk the egg whites and sugar until they form stiff peaks, while also cooking the honey at $260^{\circ}F$ ($125^{\circ}C$) and the sugar, glucose, and water mixture at $320^{\circ}F$ ($160^{\circ}C$).

Pour the cooked honey onto the stiffly beaten egg whites and gently fold it in using an immersion blender, then drizzle onto the cooked sugar.

Replace the whisk attachment with the paddle attachment.

Beat for 5 to 10 minutes until all the liquid has gone.

At 120°F (50°C), pour in the chocolate, mix it in briefly, and pour out onto a non-stick mat.

Then stir in the nuts.

Stir the mixture until it is smooth, then spread it between two sheets of wafer paper into a 16×16 cm stainless steel frame (depth: 4.5cm). Leave to set at $55/60^{\circ}$ F ($16/18^{\circ}$ C) and $55/60^{\circ}$ F relative humidity.

2 MONTÉLIMAR NOUGAT

90g Peeled Sicilian pistachios 305g Blanched Sicilian "Tuono"

almonds 34/36

85g Egg whites85g Sugar

190g Lavender honey

65g Water 190g Sugar

230g Glucose DE35/40

60g Cocoa butter

Place the pistachios in the oven at 115°F (45°C) to warm up before adding them to the mixture.

Roast the almonds at 320°F (160°C) for 10 minutes.

Whisk the egg whites and sugar until they form stiff peaks, while also cooking the honey at 260°F (125°C) and the sugar, glucose, and water mixture at 320°F (160°C).

Pour the cooked honey onto the stiffly beaten egg whites and gently fold it in using an immersion blender, then drizzle onto the cooked sugar.

Replace the whisk attachment with the paddle attachment.

Beat for 5 to 10 minutes until all the liquid has gone.

At 120°F (50°C), pour in the cocoa butter and mix it in briefly, then pour it out onto a non-stick mat and stir in the nuts.

Stir the mixture until it is smooth, then spread it between two sheets of wafer paper into a 16×16 cm stainless steel frame (depth: 4.5cm). Leave to set at $55/60^{\circ}$ F ($16/18^{\circ}$ C) and $55/60^{\circ}$ relative humidity.

3 RASPBERRY NOUGAT

195g Peeled Sicilian pistachios95g Blanched Sicilian "Tuono" almonds 34/36

55g Egg whites

10g Sugar

240g Wildflower honey

120g Water

70g Glucose DE60

305g Sugar

210g RASPBERRY INSPIRATION

Place the pistachios in the oven at 115°F (45°C) to warm up before adding them to the mixture.

Roast the almonds at 320°F (160°C) for 10 minutes.

Whisk the egg whites and sugar until they form stiff peaks, while also cooking the honey at 260°F (125°C) and the sugar, glucose, and water mixture at 320°F (160°C).

Pour the cooked honey onto the stiffly beaten egg whites and gently fold it in using an immersion blender, then drizzle onto the cooked sugar.

Replace the whisk attachment with the paddle attachment.

Beat for 5 to 10 minutes until all the liquid has gone.

At 120°F (50°C), pour in the Raspberry Inspiration and mix it in briefly, then pour it out onto a non-stick mat and stir in the nuts.

Stir the mixture until it is smooth, then spread it between two sheets of wafer paper into a 16×16 cm stainless steel frame (depth: 4.5cm). Leave to set at $55/60^{\circ}$ F ($16/18^{\circ}$ C) and $55/60^{\circ}$ F relative humidity.



1 CHOCOMELS

COUVERTURE CHOCOLATE

+ Glucose DE60

Melt the couverture.

Add the glucose syrup heated to 105°F (40°C).

Stir and pour into frames. Leave to set fully for several hours at $60/65^{\circ}F$ ($16/18^{\circ}C$).

Cut into shape.

TAÏNORI 64%	AZÉLIA 35%	WAINA 35%	BLOND DULCEY 35%	OPALYS 33%	RASPBERRY INSPIRATION	YUZU INSPIRATION
525g	525g	525g	530g	525g	525g	525g
+ 475g	+ 475g	+ 475g	+ 470g	+ 475g	+ 475g	+ 475g

04





1 CHOCOLATE CARAMEL

370g Sugar

20g Glucose DE35/40

370g Whipping cream

220g GUANAJA 70%

20g European butter

Heat the sugar and glucose to 360°F (182°C) to make a light-colored caramel.

Deglaze it using the hot cream, then cook it again at 245°F (118°C). Pour it onto the chocolate, emulsify them together, and add the butter. Leave to set and cut into shape.

2 VANILLA & SALTED BUTTER CARAMEL

375g Whipping cream 40g Glucose DE35/40

375g Sugar

100g Salted butter

Heat the cream and the vanilla paste. Strain the infusion and top up the weight of the liquid. Add the glucose to the cream.

Make a soft caramel. Deglaze with the butter.

Add the hot cream and cook the mixture at 235°F (118°C).













MADAGASCAN	TAHITIAN VANILLA	MEXICAN VANILLA	MADAGASCAN	TAHITENSIS VANILLA	TADOKA
VANILLA BEAN	BEAN	BEANS	VANILLA BEAN PASTE	BEAN PASTE	
8g	8g	8g	6g	6g	2 doses

3 RASPBERRY CARAMEL

625g Sugar

60g Glucose DE35/40

375g Whipping cream

90g European butter

500g 100% Meeker raspberry

purée

65g Raspberry chips 35g European butter

25g Cocoa butter

Bring the sugar, glucose, cream, and larger portion of butter to a boil. Add the purée and raspberry chips.

Cook at 245°F (118°C).

Add the smaller portion of butter and the melted cocoa butter.

Pour it into a frame.

Leave to set and cut into shape.

Nibbles







COATED FINGER BARS

Tainori FINGER BAR

MAKES 1 FRAME (34 × 34CM, DEPTH: 8MM)

Apricot & Vanilla Fruit Paste

310g 100% Flavor Cot

and Lido apricot purée

7g Yellow pectin

35g Sugar

4g Tahitian vanilla bean

270g Sugar

65g Glucose DE35/40

5.5g Citric acid solution (50-50)

5.5g Kirsch (optional)

702g Total weight

Heat the fruit purée and scraped vanilla beans to 105°F (40°C).

Stir in a combination of the smaller portion of sugar and the pectin.

Bring to a boil, then add the remaining sugar.

Boil again then add the glucose.

Cook at 68/70°Brix or 220°F (104°C).

Once it has cooked, add the citric acid and kirsch.

Pour into a container immediately.

Taïnori 64% Ganache

235g Whipping cream

40g Invert sugar

310g TAINORI 64%

60g European butter

645g Total weight

Heat the cream and invert sugar to 170/175°F (75/80°C).

Combine half with the chocolate beans.

Mix well with a spatula, add the rest of the cream, and mix using an immersion blender to form a perfect emulsion.

Once the ganache is at $95/105^{\circ}F$ ($35/40^{\circ}C$), add the cubed butter warmed to approx. $65^{\circ}F$ ($18^{\circ}C$) and mix using an immersion blender again.

At 95/100°F (34/36°C), pour the ganache into a frame (34 × 36cm, depth: 8mm), which you have attached to a guitar sheet covered with a fine layer of couverture.

ASSEMBLY & FINISHING

Make the apricot and vanilla fruit paste.

Pour it into a 34 × 34cm frame (depth: 4mm) on a silicone sheet.

Place another 34 × 34cm frame (depth: 4mm) on top of the fruit paste.

Pour the Taïnori ganache into the frame.

Allow to set for 24 hours at 60°F (17°C) and 60% humidity.

Coat with a fine layer of chocolate and cut into 22.5 × 8cm strips.

Coat with dark couverture chocolate. Before the chocolate sets, use a microplane to sprinkle some fine shavings of Taïnori chocolate beans onto the top of the bars.

Leave to set at 60°F (17°C) and 60% humidity for a few hours.





AU-Nut FINGER BAR

70% Valencia Almond Praliné

90g Cocoa butter

1000g 70% Nutty Almond Praliné

1340g Total weight

250g ÉQUATORIALE LACTÉE 35% Melt the milk chocolate couverture and cocoa butter at 115/120°F (45/50°C) and mix them with the praliné.

Heat to 115°F (45°C).

Leave to set at 75/80°F (25/26°C) before framing.

Leave to set again for 24 to 36 hours before coating with a fine layer of chocolate and cutting into shape.

ASSEMBLY & FINISHING

150g Whole blanched almonds

150g Raw PGI Piedmont hazelnuts

100g Peeled Sicilian pistachios

Roast the blanched almonds and hazelnuts. Leave to cool.

When the praliné is tempered, add the almonds, hazelnuts and pistachios and stir them in so they spread out evenly.

Pour out into a frame (depth: 12mm) placed on top of a guitar sheet coated with tempered milk chocolate. Put it in the refrigerator for 5 minutes to help it start to set, then leave it to set fully at 60°F (16°C) for several hours.

Once it has set, remove the praliné from its mold and, depending on the size and shape of the bars you want, use either a knife or a water-jet cutter to slice it.

Use some tempered milk couverture to coat the all-nut bars, then briefly cover them with a textured sheet of transfer paper and pull it off immediately to give your bars a veined look.

Allow to set for 16 hours at 60°F (60°C) and 60% humidity.





MOLDED FINGER BARS

Cory FINGER BAR

MAKES 40 BARS AMANDIA (REF. 10687)

Caramelized Candied Nuts

100g PGI Piedmont Lightly roast the hazelnuts for 10 minutes at 300°F (150°C).

hazelnut pieces Cook the sugar and water at 240°F (114°C), then add the hot nuts and puffed rice 40a Puffed rice

and make sure they are thoroughly coated.

95g Sugar Place them on a silicone mat and bake at 355°F (180°C) so they caramelize. 30g Water

Add the crispy wheat flake cereal. 40g Crispy wheat flake cereal

Set aside in a hot cupboard. 305g Total weight

66% hazelnut praliné

Melt the milk chocolate couverture and cocoa butter at 115/120°F (45/50°C) 600g 66% nutty hazelnut praliné

55g Cocoa butter and mix them with the praliné.

175g AZÉLIA 35% Heat to 115°F (45°C).

Leave to set at 75/80°F (25/26°C) before framing. 830g Total weight

ASSEMBLY & FINISHING

As needed AZÉLIA 35%

Make the candied nuts.

Place about 3g of candied nuts in one part of the Amandia bar mold.

Place 2g of tempered Azélia couverture on top of the nuts to make them stick together. Leave to set.

Then mold the bars as you normally would.

Turn the molds over and let the couverture run off for a few moments, then smooth away any excess.

Drain the molds between two rulers.

Trim away any excess before the bars set completely.

Add 3g of the crisp mixture to the other half of the mold.

Make the Azélia hazelnut praliné.

Use a piping bag without a nozzle to pipe 20g of praliné onto each bar and leave to set at 60°F (17°C) for several hours.

Seal bar molds using some tempered Azélia couverture and a sheet of transfer paper.

Leave to set and then remove from the mold.





Pistachio Praliné **FINGER BAR**

MAKES 8 TEXTURED TURRÓN BARS (REF. 27672)

Pistachio Praliné

45g ÉQUATORIALE LACTÉE 35%

30g Cocoa butter

530g 42% nutty pistachio praliné

600g Total weight

Melt the milk couverture and cocoa butter at 115/120°F (45/50°C) and combine them with the praliné, before reheating the mixture to 115°F (45°C).

Leave to set at 75/80°F (25/26°C) before weighing it out into portions.

Intense Pistachio Streusel

95g European butter

75g Peeled Sicilian pistachios

95g Raw cane sugar 95g All-purpose flour

40g Blanched Sicilian almond

flour

400g Total weight

Cut the butter into pieces and freeze for a few minutes.

Blend the pistachios to a powder and combine them with all the sifted dry

ingredients, then add the very cold butter and mix in a stand mixer.

The mixture will form small balls, then turn into a rather uneven dough.

Stop mixing and refrigerate for 30 minutes.

Refrigerate or freeze until you are ready to bake your streusel.

Spread the dough unevenly on a non-stick mat and bake at 300°F (150°C) until golden.

ASSEMBLY & FINISHING

As needed BITTER LACTÉE 39%

Use the couverture to mold the bars and set them aside.

Make the streusel and leave it to cool.

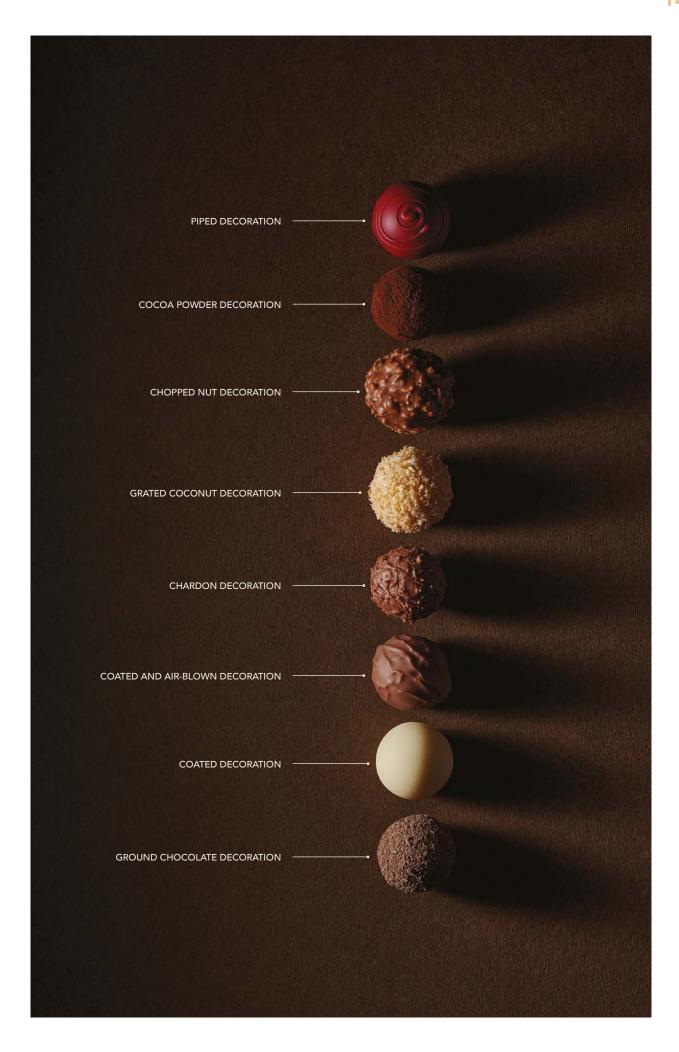
Make the pistachio praliné and gently fold in the streusel.

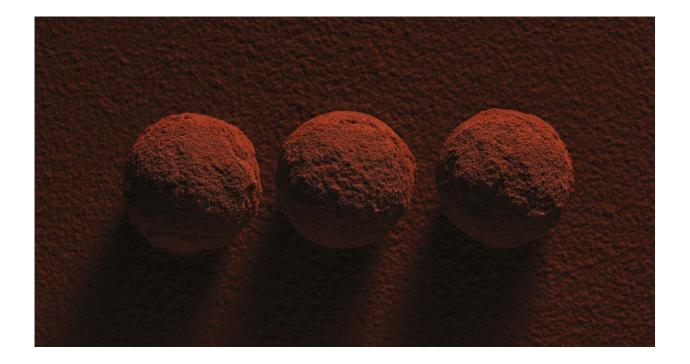
Use a piping bag to put 70g of praliné in each bar.

Leave to set.

Seal the bars with the Bitter Lactée couverture.

Leave to set, then remove the bars from their molds.





Kalingo TRUFFLE

MAKES
190 TRUFFLES

Kalingo ganache

710g Whipping cream

330g Glucose DE60

710g KALINGO 65%

120g Clarified butter

1870g Total weight

Heat the cream and glucose DE60 to 160/170°F (70/75°C).

While it is still hot, slowly pour the mixture over the chocolate fèves and clarified butter.

Use a spatula to stir the center of the mixture in a circular motion to obtain a shiny, elastic texture.

Maintain this texture throughout the mixing process. Blend.

ASSEMBLY & FINISHING

190 units Dark 55% hollow balls

As needed Cocoa powder As needed KALINGO 65%

Fill the hollow balls with Kalingo ganache heated to a maximum of 85°F (30°C) and leave them to set.

Use some dark chocolate to seal the balls.

Once they have set, place them in a bowl and give them a fine coating of dark couverture heated to 95°F (35°C). Immediately roll the balls in cocoa powder.

Leave them to set and use a sieve to get rid of any excess.

04

Caramel & Dulcey TRUFFLE

225°F (108°C) Salted Butter Caramel

1130g Whipping cream

120g Glucose DE35/40

1130g Sugar

300g Salted butter

2680g Total weight

Heat the cream and glucose together.

Cook the sugar in several stages until you have a light-colored caramel.

Deglaze with the butter.

Add the hot cream and cook the mixture at 235°F (108°C).

ASSEMBLY & FINISHING

190 Milk 35% hollow balls

As needed BLOND DULCEY 35%

As needed MILK COUVERTURE CHOCOLATE

Fill the hollow balls with the caramel heated to a maximum of 85°F (30°C).

Seal the balls with milk couverture.

Once they have set, place them in a bowl and coat them with a thin layer of tempered Blond Dulcey.

Immediately roll them on a rack to give them texture.

Leave to set.

Opalys & Coconut TRUFFLE

Opalys & Coconut Soft Ganache

225g Coconut milk

45g Glucose DE60

50g Grated coconut

390g OPALYS 33%

40g Coconut Liqueur 21% alcohol

750g Total weight

Heat the coconut milk and glucose to 140°F (60°C).

Gradually pour the mixture onto the partially melted Opalys couverture and

emulsify them together as you would for a classic ganache.

Add the grated coconut and liqueur and blend again.

Once the ganache has reached 85°F (30°C), use it to fill your hollow shells.

ASSEMBLY & FINISHING

63 Ivoire 35% hollow balls

As needed OPALYS 33%

As needed Grated coconut

Fill the hollow balls with the Opalys and coconut ganache heated to a maximum of $85^{\circ}F$ ($30^{\circ}C$).

Seal the chocolate balls with some tempered Ivoire or Opalys chocolate.

Once they have set, place the balls in a bowl, give them a fine coating of Opalys couverture, and immediately roll them in grated coconut.

Leave them to set and use a sieve to get rid of any excess.

Decorating with Opalys gives chocolates an immaculate white look.



Praline CLUSTERS

Gianduja Spread for Cluster fillings

280g 66% nutty hazelnut praliné280g Gianduja Noisette Lait 35%

40g Organic hazelnut oil

600g Total weight

Melt the first 2 ingredients at 115°F (45°C).

Add the hazelnut oil and leave the mixture to set at 75/77°F (24/25°C).

ASSEMBLY & FINISHING

As needed Chopped Piedmont PGI hazelnuts (2/4mm)

As needed MILK COUVERTURE CHOCOLATE

Roast and chop a few hazelnuts and place a few pieces in the hollow shells.

Immediately fill the shells with the spread.

Allow to set for 12 hours at 17°F (24°C) and 60% humidity.

Seal the shells with milk couverture.

Once they have set, place the shells in a bowl and give them a fine coating of tempered milk couverture. Immediately roll them in the chopped and roasted hazelnuts.

Coat them one last time in milk couverture combined with warm melted cocoa butter to make it slightly more liquid.

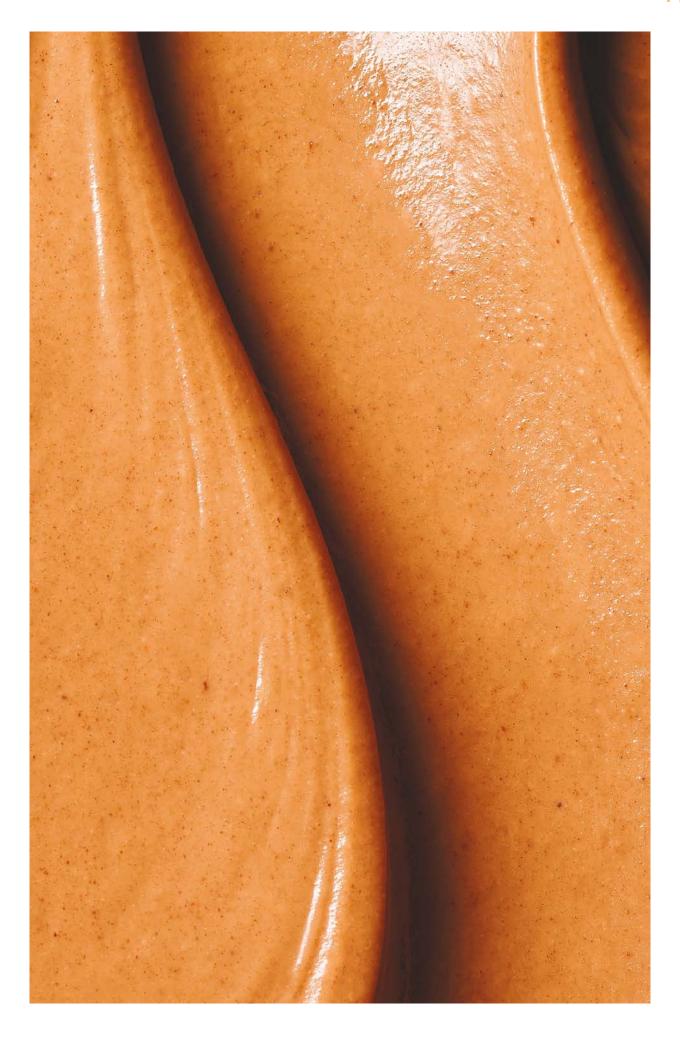
OUR SELECTED PRODUCTS

VALRHONA



GIANDUJA NOISETTE LAIT 35%







Which ingredients should you use for your ultra-indulgent mendiant candies?



TURN TO THE LISTED PAGE NUMBER TO SEE THE FULL

RANGE EACH INGREDIENT BELONGS TO



CONFECTIO & NIBBLES

How to add variety to your flat-sided chocolates

Our indulgent chocolates

A range of original and indulgent couvertures



7098 **CARAMÉLIA 36%**



11603 **AZÉLIA 35%**



122
NOIR ORANGE 56%

Inspiration

Our fruit couvertures are made using 100% natural flavors and intense colors.



1123231

STRAWBERRY
INSPIRATION



15390

PASSION FRUIT
INSPIRATION



The range of molds for flat-sided chocolates



Ask your sales representative to show you **the full range**!

The molded flat-sided chocolate range



Ask your sales representative to show you **the full range**!

O5—SPREADS

Indulgent and creative spreads made with pralinés, pure pastes, gianduja, Oqo, and more

P.154



RECIPES



Melt the milk couverture or Gianduja at 115/120°F (45/50°C), then mix it with the praliné and a combination of the clarified butter, oil, pure paste, and cocoa powder.

Heat the mixture to 115°F (45°C) then leave to set at 75/80°F (25/26°C).

RECIPES

	55% HAZELNUT	66% HAZELNUT (The original)	INTENSE HAZELNUT	50% ALMOND & HAZELNUT	55% ALMOND & 12.5% COCONUT PRALINÉ
OQO 73%	-	-	-	-	-
55% hazelnut praliné	785g	=	-	-	-
66% hazelnut praliné		785g	720g	-	-
70% almond praliné	-	-	-	-	-
Crunchy 50% almond & hazelnut praliné	-	-	-	-	-
50% nutty almond and hazelnut praliné	-	-	-	785g	-
42% pistachio praliné	-	-	-	-	-
70% peanut paste	-	-	-	-	-
50% pecan praliné	-	-	-	-	-
55% almond & 12.5% coconut praliné	-	-	-	-	850g
Piedmont PGI hazelnut paste (medium roast)	-	-	175g	-	-
Sicilian pistachio paste	-	-	-	-	-
Pistachio paste from other origins	-	-	-	-	-
BAHIBE 46%	175g	175g	-	175g	150g
ÉQUATORIALE LACTÉE 35%	-	-	190g	-	-
GIANDUJA NOISETTE LAIT 35%	-	-	-	-	-
GIANDUJA NOISETTE CLAIR	-	-	-	-	-
Clarified butter	45g	45g	-	45g	-
Cocoa powder	-	-	10g	-	-
Organic hazelnut oil	-	-	-	-	-
Grapeseed oil	-	-	-	-	-

OUR SELECTED PRODUCTS

VALRHONA

PARIAN



49062 2Kg CLARIFIED BUTTER



40486 - 40487 250ml/5L ORGANIC HAZELNUT OIL

PISTACHIO 42%	INTENSE PISTACHIO	70% PEANUT	50% PECAN	GIANDUJA, ALMOND, AND HAZELNUT PRALINÉ	GIANDUJA, NOISETTE CLAIR, 66% HAZELNUT PRALINÉ	OQO 73%
-	-	-	-	-	-	165g
-	-	-	-	-	-	-
-	-	-	-	-	625g	-
-	-	-	-	-	-	780g
-	-	-	-	465g	-	-
-	-	-	-	-	-	-
785g	680g	-	-	-	-	-
-	-	785g	-	-	-	-
-	-	-	785g	-	-	-
-	-	-	-	-	-	-
-	-	-	-	-	-	-
-	190g (Single origin)	-	-	-	-	-
-	190g (other origin)	-	-	-	-	-
175g	-	175g	175g			-
-	135g	-	-	-	-	-
-	-	-	-	465g	-	-
-	-	-	-	-	250g	-
44g	-	45g	45g	-	-	55g
-	-	-	-	-	70g	-
-	-	-	-	70g	-	-
-	-	-	-	-	55g	-



Our sales tips

How to present your products at their best

Explore our ready-to-sell range of **jars** and **colorful labels** designed to show off your products at their very best in your store.



PARIANI

Don't forget our repack-ready Pariani spreads!



40465 **50% PISTACHIO SPREAD**1kg



ALMOND & COCONUT SPREAD



HAZELNUT & COFFEE SPREAD



40466 - 40475 **50% HAZELNUT & COCOA SPREAD** 1kg/5kg

O 6 ASSEMBLY & MOLDING

A selection of inspiring basic recipes, molds, and decorations

P.164

P.166







BASIC RECIPES

MOLDS

DECORATIONS

P.168



PACKAGING



Chocolate FOR 3D MODELING

Caraïbe for 3D modeling

500g CARAÏBE 66% 400g Glucose DE60 Melt the couverture at 120°F (50°C) and fold it into the glucose warmed to 105°F (40°C).

Stop mixing once the paste is smooth and even.

Spread it out and leave it to set at 60°F (16°C).

Jivara for 3D modeling

600g JIVARA 40% 400g **Glucose DE60**

Melt the couverture at 120°F (50°C) and fold it into the glucose warmed to 105°F (40°C).

Stop mixing once the paste is smooth and even.

Spread it out and leave it to set at 60°F (16°C).

Ivoire for 3D modeling

650g IVOIRE **35%** 400g Glucose DE60

Melt the couverture at 120°F (50°C) and fold it into the glucose warmed to 105°F (40°C).

Stop mixing once the paste is smooth and even.

Spread it out and leave it to set at $60^{\circ}F$ ($16^{\circ}C$).

SPRAY mix



COUVERTURE CHOCOLATE

+ Cocoa butter

Melt the ingredients together.

Strain before use.

Temper the mixture at 82/84°F (28/29°C) so it can be sprayed into molds to give

a glossy finish to assembled desserts or artistic pieces.

To get a "velvety" look, use a warm mixture (105/115°F or 40/45°C) and spray it

onto a frozen surface.

DARK	MILK	BLOND DULCEY 35%	WHITE	INSPIRATION
700g	600g	600g	600g	600g
+ 300g	+ 400g	+ 400g	+ 400g	+ 300g





Be inspired!

Download our recipe booklet for a selection of molding and assembly ideas that will bring your store to life.















Download our booklet!

A selection of molds for the whole year



42461

CHRISTMAS BAUBLES

Ø7.4cm - 5 indents Pack of 10 12435

CHRISTMAS BAUBLES

Ø7cm - 5 indents 5 shapes - Pack of 10









How to display your molded products at their best

VALENTINE'S DAY



45248VCT - 46498 **LOVE LIPS** Blister - 50×25mm

120 units



47242CCT - 46837 PINK LOVE HEART Blister - 20 × 25mm 135 units



FESTIVE SEASON



32269CNW - 47041

CHRISTMAS SKI -2 MODELS

Stencil - 124×16 mm 48 units = 24 pairs of skis



43995CNW - 46397

RED SNOWFLAKES - 3 MODELS

Blister - Ø32mm 180 units



42923VNR - 47105

CHRISTMAS REINDEER ANTLERS

Blister - 60×30 mm 120 units = 60 pairs of antlers



48988CNW - 36799

FUN CHRISTMAS SHAPES - 4 MODELS

Blister 128 units = 32 assortments



















HALLOWEEN BONBON TRANSFER

Transfer - 40×40mm 1500 units

Ask your sales representative to show you **the full range!**

EASTER







43750VPW - 47107

EASTER HEN SHAPES -2 MODELS

Blister 120 units = 30 faces



31511VPW - 46672

PINK EASTER BUNNY **EARS**

Stencil - 33×10.5mm 120 units = 60 pairs of antlers

SPRING



32146VCW

WHITE AND PINK **FLOWER - 2 SIZES**

Stencil - Ø32 / 25mm 104 units



31502VCW

RED BUTTERFLIES -3 MODELS

Stencil 42 units = 14 of each size

TIMELESS



32354VCW

GREEN EYES -2 MODELS

Stencil - Ø 12mm 152 units = 76 pairs of eyes



44619CCW

ROCK ACCESSORY -4 MODELS

Blister - 44×35 mm 144 units = 36 assortments

Our packaging for your assembled and molded products



44192

BUNNY BOX

 $\begin{array}{c} 11.7\times10\times14.5\text{cm} \\ \text{Pack of 20} \\ \text{Specially designed for} \\ \text{the bunny mold 14cm (43010)} \end{array}$



48219 - 48220

BOX FOR MOLDED EASTER CHOCOLATES

Small: 11.7 × 10 × 14.5cm Large: 11 × 11 × 18cm Pack of 50



43143- 43144

CHRISTMAS SPIRIT BOX

Small: 11.7 × 10 × 14.5cm Large: 11 × 11 × 18cm Pack of 20 - Specially designed for 7cm molds: Mrs Claus (19824), Christmas tree (19821), Santa Claus (12394)



40521

ROCK CHICK BOX

16.1×9.2×17.5cm Pack of 20



41297

TEXTURED BOX

16.5 × 5.5 × 7.5cm

Pack of 10 - Can hold the Textured Eggs Trio (41297), Galaxy Eggs Trio (32398), 3 Eggs (18947), and Chick Family (28528)



48993

BOX FOR 3 EGGS (7CM)

16.5 × 5.5 × 7.5cm

Pack of 10 - Can hold the Textured Eggs Trio (41297), Galaxy Eggs Trio (32398), 3 Eggs (18947), and Chick Family (28528)



43430

CHRISTMAS SPIRIT BOX

16.5×5.5×7.5cm Pack of 10



40689

CHRISTMAS BAUBLE BOX

24.3×7.2×9.9cm Pack of 10



28295

SLIM BOX FOR EASTER ANIMALS

Pack of 10 - Specially designed for Easter Animals (28312, 28498, 28311, 28529)



41170

SLIM BOX FOR WOODLAND ANIMALS

17.5×4.6×2.8cm Pack of 10 - Specially designed for Woodland Animals (11655, 11656, 11657, 11653)



6537- 6538

CHRISTMAS TREES

Small: 14.5 × 14.5 × 19cm Large: 18.5 × 18.5 × 24.5cm Pack of 10

Ask your sales representative to show you **the full range!**

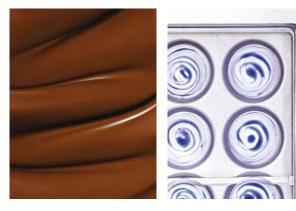


O 7 — SELECTED INGREDIENTS

A selection of indulgent and technical ingredients to guide you through the world of chocolate-making



P.200 P.202



OTHER VALRHONA PRODUCTS

COLORING & DECORATIONS





PDO: Protected Designation of Origin



PGI: Protected Geographical Indication



ORIGINI: Ingredients from outside Italy, carefully selected by Pariani

Almond

Josa SOSA





CANTONESE

41533 - 41411 - Cantonese almonds - 600g / 10kg **41456 -** Cantonese slivered almonds



FLAVORINGS

41396 - Bitter almonds

VALRHONA





PRALINÉS

9015 - 70% Almond

2260 - 60% Caramelized Almond 2259 - 50% Caramelized Almond 19822 - 55% Almond 12.5% Coconut



SEE HOW OUR **PRALINÉS** ARE MADE

AND THE FULL RANGE ON P.180



ALMOND PASTES

3212 - 70% Provençal almond paste

7942 - 55% almond paste

3211 - 50% Provençal almond paste

5090 - 33% almond paste



PARIANI



PEELED PRODUCTS =

41438 - Peeled and roasted Marcona almonds 36/38 - 1kg 36926 - Peeled and roasted Marcona almonds 14/16 - 10kg

41416 - 11428 - Extra fine Marcona almond flour - 1kg / 10kg

Hazelnuts

Sosa

SOSA





CANTONESE NUTS

41511 - 41410 - Cantonese hazelnuts - 600g / 10kg **41451** - Cantonese chopped hazelnuts - 600g

VALRHONA



PRALINÉS

7531 - 66% nutty hazelnut 2258 - 60% Caramelized Hazelnut

11309 - 55% Hazelnut

2257 - 50% Caramelized Hazelnut



CHOCOLATE

11603 - AZELIA 35%



GIANDUJA-STYLE

6993 - Noisette Lait 35% **2264** - Noisette noir 34%

2266 - Noisette Clair 39%



WHOLE NUTS



40460 - 40473 - Roasted IGP Piedmont hazelnuts - 1kg / 5kg40476 - Shelled PGI Piedmont hazelnuts - 5kg





40486 / 40487 - Organic hazelnut oil - 250ml/5L



FLOURS

43546 - De-oiled hazelnut flour - 1kg

40478 - PGI Piedmont hazelnut flour - 5kg







CHOPPED PRODUCTS



40461 / 40474 - PGI Piedmont hazelnut pieces - 1kg / 5kg



PURE PASTES (8)



40454 - 40471 - Pure PGI Piedmont hazelnut paste, medium roast - 1 kg / 5 kg

40470 - Pure PGI Piedmont hazelnut paste, light roast - 5kg



SPREADS

40466 / 40475 - 50% hazelnut & cocoa spread - 1kg / 5kg

43542 - 18% hazelnut & cocoa spread - 5kg 🕍

40467 - 13% hazelnut & cocoa spread - 5kg

43543 - Hazelnut & coffee spread - 1kg 💆

Pistachios .





CANTONESE NUTS

38952 - Cantonese pistachios



FLAVORINGS

50062 - 41234 - Natural pistachio flavoring - 50g / 1kg

VALRHONA



PRALINÉS

11936 - 42% pistachio praliné

TO SEE HOW OUR PRODUCTS ARE MADE, TURN TO P.182



PARIAN







PRALINÉ **19864** - 70% peanut paste - 5kg





PURE PASTE

41512 - 45465 - Peanut paste - 1kg / 5kg



CANTONESE NUTS

39478 - Cantonese peanuts - 600g



WHOLE NUTS

43539 - Italian Lara walnuts - 1kg



PURE PASTE

43545 - Pure Italian Lara walnut paste - 1kg

PARIANI







PURE PASTE

43544 - Pure Italian pine nut paste - 1kg







WHOLE NUTS

41414 - Raw macadamia nuts - 1kg



PURE PASTES

41528 - 37545 - Macadamia nut paste - 1kg / 5kg



CANTONESE

39477 / 41467 - Cantonese macadamia nuts - 600g / 10kg





Chouchou-style cooking

Made the same way for 90 years!

Authentic Havor

NUTTY

CARAMELIZED

RAW

ALMOND	70% ALMOND	9015	60% ALMOND 50% ALMOND	2260 2259		
HAZELNUT	66% HAZELNUT 55% HAZELNUT	7531 11309	60% HAZELNUT 50% HAZELNUT	2258 2257		
ALMOND HAZELNUT	60% ALMOND & HAZELNUT 50% ALMOND & HAZELNUT 50% CRUNCHY ALMOND & HAZELNUT PRALINÉ*	11307 4697 5621	50% ALMOND & HAZELNUT	2261	50% ALMOND & HAZELNUT*	47202
ALMOND & COCONUT	55% ALMOND & 12.5% COCONUT PRALINÉ	19822				
PEANUT	70% PEANUT*	19864				
PECAN	50% PECAN	11937				
PISTACHIO	42% PISTACHIO	11936				

* Textured praliné

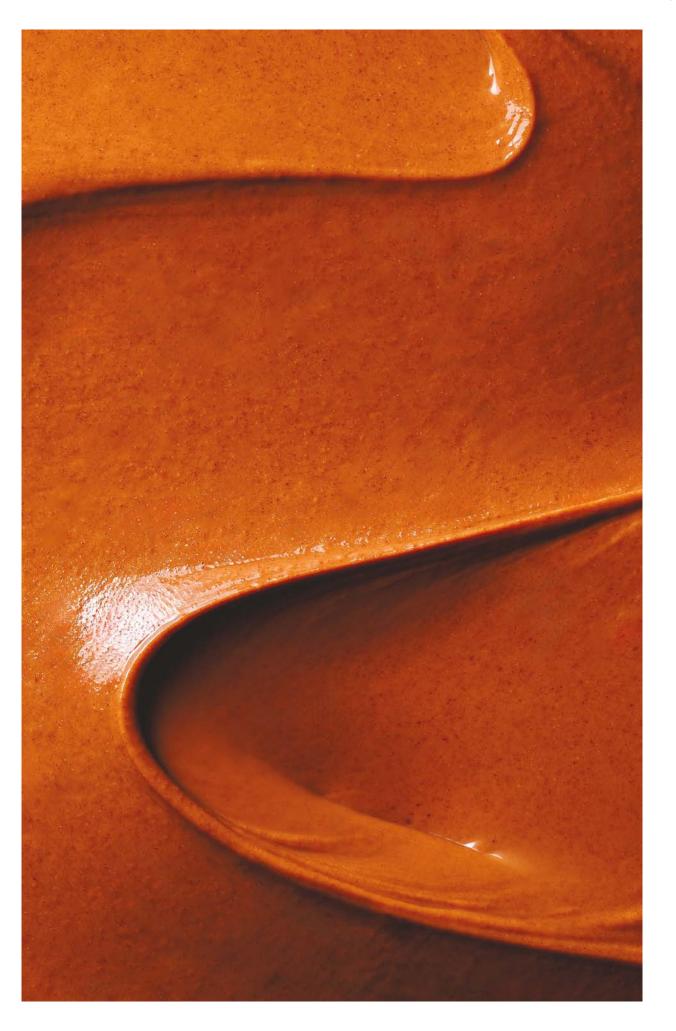




See our catalog to explore your favorite intense pralinés in all their roasted or caramelized varieties.



Find out more about the full **pralinés** range from your sales representative



How are our pralinés made?

NUTTY

As soon as the cooking process begins, the nuts and sugar are poured into a large pot so that they cook together. This technique is known as "sablage" in French (which roughly translates as "crumbling") and it is what gives the warm, full-bodied nutty notes in Valrhona's Praliné range all their intensity and elegance.

CARAMELIZED

An authentic caramel is made in a large copper pot. Once they have been intensively roasted, the nuts are poured into the caramel. The mixture is cooled on a table before it is ground down and refined. This process has been the hallmark of Valrhona praliné for over 90 years, allowing us to make intensely caramelized products.

RAW

When it's raw, praliné is nutty. It's made without cooking the sugar. This blend of coarsely ground roasted nuts and confectioners' sugar has a grainy texture and an indulgent taste.

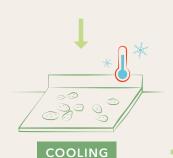
NUTTY

PRALINÉ

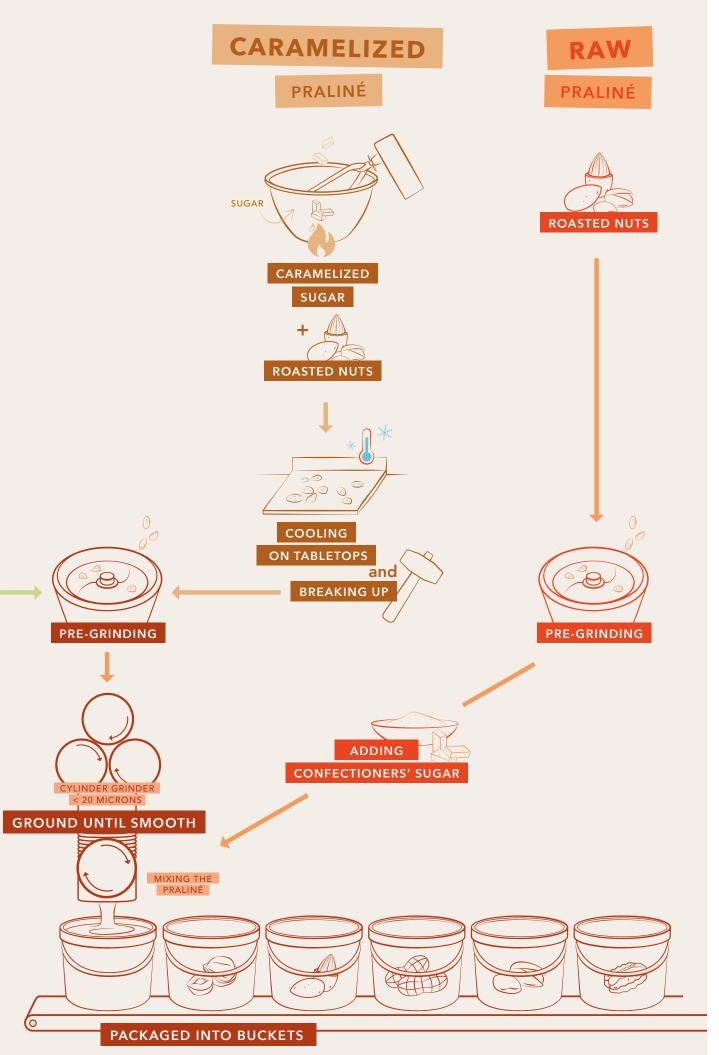


SABLAGE OR CANDYING

NUTS



ON TABLETOPS



Pure nut pastes



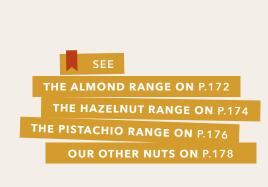
GRINDING

How are our pure pastes made!

CAREFULLY CONTROLLED ROASTING

- A roasting process tailored to the nut and its size
- Even roasting thanks to a constantly rotating heating drum
- Optimal aromatics and a more pronounced flavor
- Different shades of color

We grind the nuts to a fine grain of **less than 20 microns** to give them a smooth, fluid texture.







3 vanilla origins, 3 exceptional aromatic profiles



3 origins

3 exceptional aromatic profiles

- Organic Madagascan vanilla
- Tahitian vanilla
- Mexican vanilla





2 TADOKA

Add just the right amount of vanilla in a single step and save money and time.

Tadoka is the perfect blend of two origins (Madagascar and Papua New Guinea), giving it just the right aromatic balance.





3 POWDER

Finely ground fresh vanilla beans



4 PASTES

You'll never have to scrape another vanilla bean!

- The aromatic qualities of a bean
- A fusion of all the parts of a vanilla bean
- 2 origins: Madagascar and Tahitensis Papua New Guinea.



5 EXTRACT

Get all the aromatic complexity of vanilla beans in just one step

- 100% natural
- Vanillin level guaranteed
- Ideal for managing food costs





Coffee paste & flower waters











ORGANIC COFFEE BEAN PASTE

Add the fruity, tangy character of 100% Arabica Moka Guji coffee to your creations in one simple step.

- Real ground coffee beans
- Get all the aromatic complexity of infused coffee beans
- Free from artificial flavors, additives, and flavor enhancers
- · Organic and fair trade certified









ORANGE BLOSSOM WATER

Meticulously distilled organic bitter orange blossom gives up its citrus and white blossom notes

- Organic orange blossom, selected from the Cap Bon region in Tunicia
- A guaranteed high essence content at bottling
- An intense taste





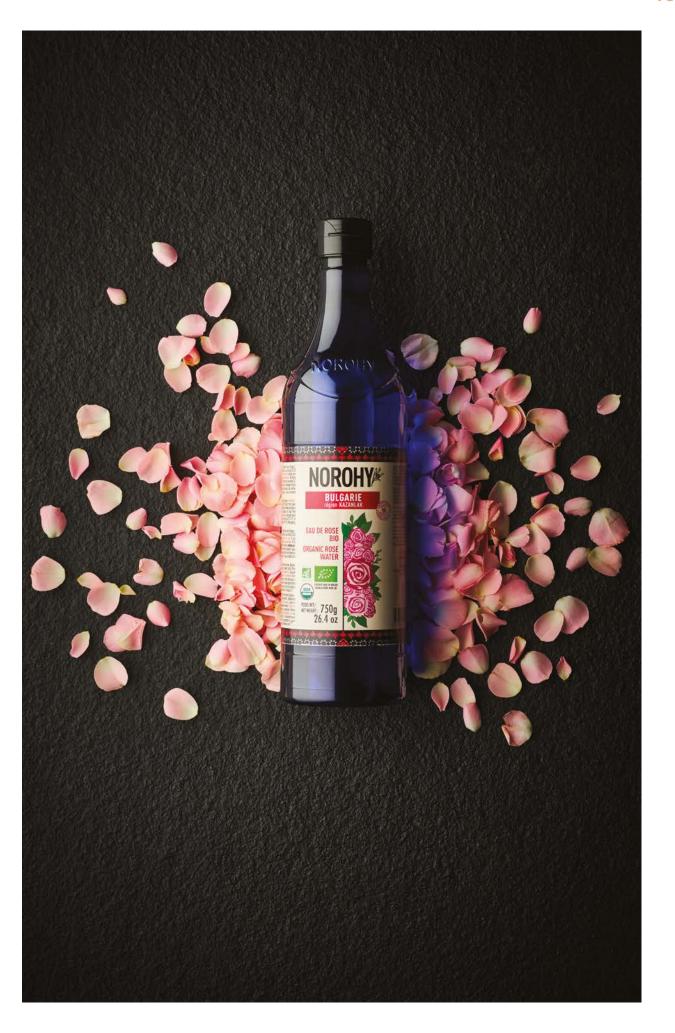




ORGANIC ROSEWATER

Organic Damask roses meticulously distilled for fresh, lightly zesty floral notes

- Damask roses hand-picked in the Kazanlak region of Bulgaria
- A specific double distillation process to ensure aromatic potential when used in recipes





100% fruit purées with vibrant flavors

Our real ripe fruit flavors match the intensity of your couvertures in your chocolate bonbons.

Using a 100% fruit purée also gives you the freedom to quantify your recipe as you wish, without having to worry about adding sugar.

RECIPES FOR INTENSE BUT HEALTHIER FRUIT GANACHES

Thanks to Philippe Givre at L'École Valrhona, we have been able to develop new recipes for even more intense yet healthier fruit ganaches with a remarkable taste. See the recipes on p.93.

Does your business make more than just chocolates? Explore our healthier, intensely fruity recipes for ice cream, travel-size cakes, fruit pastes, and fresh pastries at adamance.fr or in our recipe booklets.





PHILIPPE GIVRE

Executive pastry chef and expertise coordinator at L'École Valrhona

66

Adamance's Blackdown & Andorine blackcurrant purée is a smash hit. Use it in our new fruit ganache recipe to explore tangy, leafy notes and make exceptional chocolate bonbons. Fruit that's every bit as traceable and respectful towards people and the planet as your chocolate is

At Adamance, our fruit is grown the agroecological way. We provide you with the names of all our growers, our fruit varieties and their exact origins, so that you know everything you need to about the fruit you use and you can tell your customers about it too - just like you do already with your couvertures.

"



RESPECTING PEOPLE AND THE PLANET

Fruit purées you can be proud to work with



WE KNOW OUR FRUIT'S STORY FROM ITS PRODUCERS TO ITS VARIETIES

Stories you can share with your customers



100% FRUIT WITH NO ADDED SUGAR OR ADDITIVES

Ripe fruit instead of added sugar



OUR WEALTH OF FRUIT EXPERTISE AT YOUR SERVICE

150 recipes to explore

Fruit purées

No added sugar or additives, for ethically conscious professionals



42893 **BERGAMOT**1kg



43759 **CALAMANSI** 1kg



32368 50088 **LEMON** 1kg / 5kg / 10kg

41186 -



41194 - 48593 **LIME** 1kg/5kg



41196 - 36790 **TANGERINE** 1kg/5kg



41197 **BLOOD ORANGE**1kg



43005 **YUZU** 1kg



41185 - 32367 **BLACKCURRANT** 1kg/5kg



43473 - 43474 43475 **STRAWBERRY** 1kg / 5kg / 10kg



41187 - 32365

MARA DES BOIS

STRAWBERRY

1kg/5kg



41188 - 32366 50090 **RASPBERRY**

1kg / 5kg / 10kg



43758
SOUR CHERRY
1kg



41195 - 48594 **WILD BLUEBERRY** 1kg/5kg



41184 - 32361 **APRICOT** 1kg/5kg



41190 - 32362 **WHITE PEACH** 1kg/5kg



41191 - 32363 **PEAR** 1kg/5kg



36789 - 36791 **PINEAPPLE** 1kg/5kg



43351 - 43476 44973 **PASSION FRUIT** 1kg / 5kg / 10kg



41189 - 32371 50098 **MANGO**

1kg / 5kg / 10kg



41183 - 32369 COCONUT 1kg/5kg



45616 **LYCHEE** 1kg

PACKAGING

Box of 4×1 kg boxes Box of 2×5 kg buckets Box of 1×10 kg bucket

LES JUS adamance

Juices and cordials that are the perfect partners for your tasting chocolates.

Perfect pairings of fruit and chocolate, for all your special moments.

We've studied the perfect pairings to enhance your tasting experience with help from Justine Branchu, Valrhona's head of sensory and cocoa expertise, and a team of experts who specialize in tasting chocolates and Adamance juices.



JUSTINE BRANCHU Head of sensory and cocoa expertise at Valrhona

66

We wanted to make people's tasting experience even more indulgent by giving our customers tips on how to match Adamance juices with their Valrhona chocolates.

Juices and cordials to complete your in-store range.

As we all know, it's the small things that make moments memorable. Like enjoying the right chocolate paired with the best fruit juice, for example.

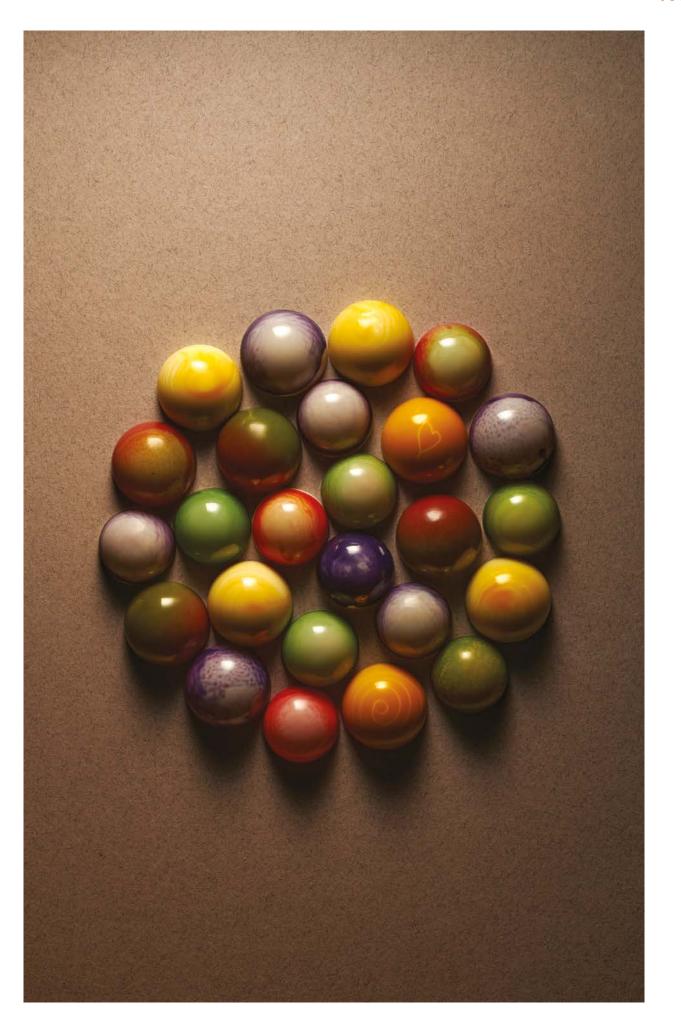
We offer juices and cordials that deliver the fantastic taste of fruit, always from the right variety and traced back to the country in which they were produced. And whenever possible, French fruit sourced from environmentally responsible orchards. Available in 25 cl formats, our juices are the perfect match for your chocolates.

"

CHOCOLATES	RECOMMENDED JUICE AND CORDIAL PAIRINGS
TULAKALUM 75%	Grapefruit juice: a very powerful pairing that brings out the tanginess of the chocolate while retaining the freshness of the grapefruit.
MANJARI 64%	Apricot cordial: the tanginess of the fruit and chocolate complement each other perfectly, delivering a long aftertaste. Clementine juice: Manjari enhances the Clementine with indulgent, warm, and nutty notes. Strawberry cordial: the smooth and sweet strawberry cordial is balanced out by the chocolate's tanginess and lingering aftertaste.
GUANAJA 70%	Orange juice: evoking a delicious chocolate cake or orangette candies, this fruit and chocolate pairing always works! Pear cordial: a powerful blend, where the authentic chocolate taste carves out a place for the pear.
CARAÏBE 66%	Pineapple juice: the pineapple juice unlocks the spicier, nutty notes in the chocolate to create a fine balance. Vine-grown peach cordial: a balanced blend of vanilla and spice notes in which both assert their intensity. Strawberry cordial: a delectable pairing, where the chocolate attenuates the sweetness of the cordial.
JIVARA 40%	Apple juice: a moment of pure indulgence that recalls childhood treats. Apricot cordial: Jivara and apricot evoke the sweet memory of a cereal bar.
BLOND DULCEY 35%	Pineapple juice: a perfect, indulgent pairing that evokes roasted and caramelized pineapple. Vine-grown peach cordial: the cordial coats the mouth, while the sweetness of the Blond Dulcey adds a nostalgic touch.



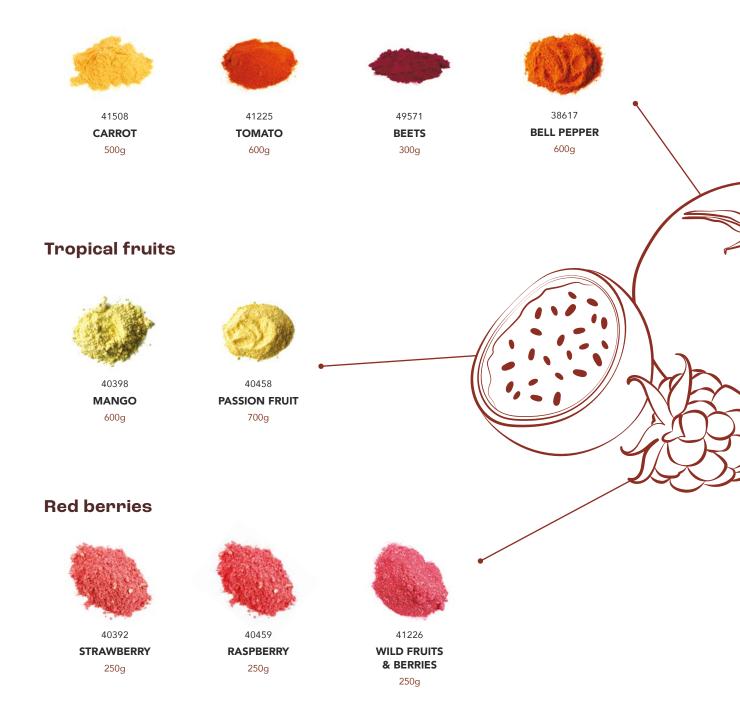
Ask your sales representative to show you our selection of 25cl juices, cordials and lemonades



Freeze-dried fruit and vegetable powders

The perfect way to add color and a fresh, vibrant fruit and vegetable flavor, without any unwanted moisture

Vegetables



Other fruit, vegetables and more



To make your work even easier, be sure to take a look at the **Inspiration range on p.27!**Its fruit couvertures offer an intense fruit color and flavor.

Candied fruit

Fresh fruit is candied cold using just the right amount of sugar to preserve its flavor, color and texture.





The **Cold Confit®** fruit range

Zero-sugar-based syrup: ideal for coating!

ORANGE



43206 **ORANGE STRIPS** 80×6mm 2kg



43202 **ORANGE CUBES** 8×8mm 2kg



43204 ORANGE SLICES 2kg



44583 **LEMON STRIPS** 80×6mm 2kg



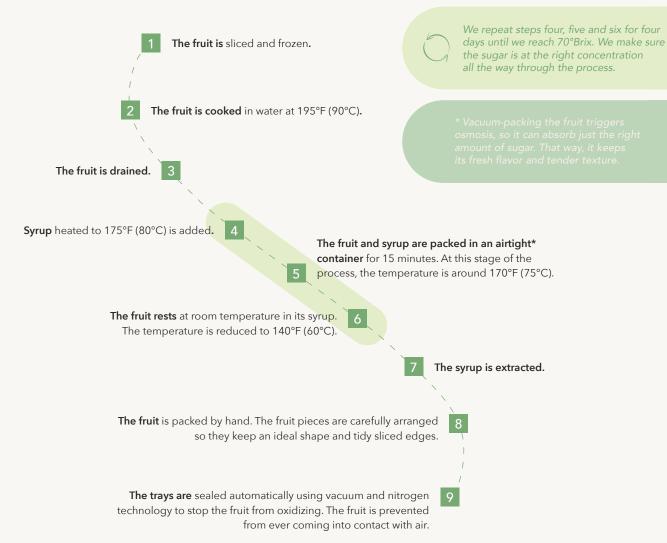
44581 **LEMON CUBES** 7×7mm 2kg



44582 **LEMON SLICES** 2kg



The Cold Confite technique: a step-by-step quide





Technical sugars & texturizers

SUGARS

Glucoses

Glucose syrup is made by hydrolyzing starch, either totally or partially.

Total hydrolysis gives us pure glucose or dextrose.

With partial hydrolysis, we get a product described in terms of its DE, or dextrose equivalent.

Glucose syrup has an average water content of 20%.

Dehydrated glucose syrup is powdered glucose.



Glucose syrups



48647

LIQUID GLUCOSE DE40

DE35/40, 77.4°B, SP 45%, AFP 76% 1.5kg



37309 - 48649

LIQUID GLUCOSE DE60

(43294/1.5KG), DE60, 83°B, SP 67.5%, AFP 114% 1.5kg / 7kg

Glucose and dextrose powder



50053 - 41434

POWDERED GLUCOSE DE33

DE33, SP 24%, AFP 56% 500g / 3kg



48684 - 41519

POWDERED DEXTROSE

SP 74%, AFP 171% 650g / 3kg

Did you know?

A low-DE glucose syrup is more viscous, has a low sweetening power and is good at preventing sucrose from hardening.

Conversely, a high-DE glucose syrup is more fluid, better at depressing the AW, and has more sweetening power.

Other technical sugars & fibers

Invert sugar



40405
INVERT SUGAR PASTE (CREMSUCRE)

72°B, SP 110%, AFP 190% 7kg

Sorbitols



41545 LIQUID SORBITOL

1.3kg



41472 - 45477 SORBITOL POWDER

750g / 3.5kg

Trehalose and Inulin



45475

TREHALOSE POWDER SP 45%, AFP 100%

700g



50063

COLD INULIN SP 10%, AFP 6% 500g

	A REDUCED AW	ANTI-FREEZE POWER	A WELL-PRESERVED TEXTURE
Sucrose	Low	No	Short
Glucose syrup DE60	Average	Yes	Long (elastic)
Glucose syrup DE 38/40	Low	Yes	Long (elastic)
Invert sugar	Average	Yes	Intermediate
Sorbitol	Strong	Yes	Long

Texturizers

Ideal for creating a rich, creamy mouthfeel



41550 **KONJAC GUM**

Heat-reversible gel.
A pH of between 3 and 10

Quantities of 0.1% to 0.3% - 600g
• Extracted from the Asian plant

Amorphophallus

- Thickener, stabilizer, gelling agent; good water absorption
- $^{\circ}$ Dissolve cold, or dissolve cold then heat to 175°F (80°C)

Ideal for making fruit pastes, jellies, confectionery and more



48654

YELLOW PECTIN

Not reversible
A pH of between 3.2 and 3.8
Quantities of 1% to 4% - 500g

- Mix with 10% sugar to aid dispersion.
- Ideal in very sweet, acidic preparations

Ready-to-fill products

Ideal for making truffles and clusters!

SHELLS

- Ideal for truffles and clusters
- Compatible with trays used for sealing chocolates





DARK HOLLOW
BALL
DARK CHOCOLATE 55%





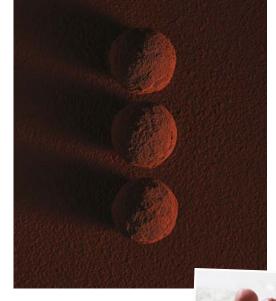
1733

MILK HOLLOW BALL

MILK CHOCOLATE 35%

1734
WHITE HOLLOW BALL
(IVOIRE CHOCOLATE)

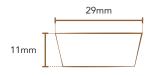
IVOIRE 35% CHOCOLATE



Filled lollipops are another great idea!

HOLLOW PALETS

- Ideal for coating: they are non-slip so don't move on coating mats
- A thin shell with the perfect lip for sealing





4325

DARK PALET

DARK CHOCOLATE 55%



MILK PALET
MILK CHOCOLATE 35%

A real time-saver for chocolate bonbons!



Clarified butter

Gives your ganache a more melt-in-the-mouth texture and a delicious buttery flavor!



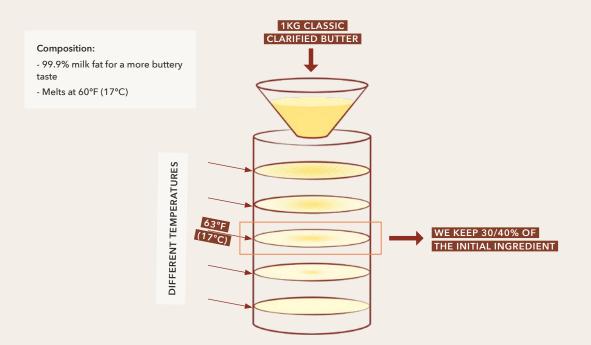
49062

CLARIFIED BUTTER

2kg tub

- This dairy-based dry butter works like an oil.
- In chocolate-making, it gives a more melt-in-themouth texture to ganache (especially in molded bonbons) and spreads.
- It prolongs and preserves the taste and texture of fillings.
- In framed ganache, don't exceed a clarified butter content of 2 to 2.5%, otherwise it will be too soft to cut using a guitar cutter.
- Up to 8/10% clarified butter can be added to molded chocolate bonbons to make them softer.

How our products are made



Colored cocoa butters

A range of additive-free natural colorants Ideal for intense colors



70797CCX / 28749
YELLOW
Safflower, lemon



70798CCX / 28750 **ORANGE** Radish, blackcurrant, apple safflower, lemon



REDRadish, blackcurrant, apple

70795CCX / 28746



70796CCX / 28747
PINK
Beet juice powder



70799CCX / 28751 **BROWN** Radish, blackcurrant, apple safflower, lemon, cocoa powder



70792CCX / 28743 **LIGHT GREEN** Safflower, lemon,

spirulina extract



70791CCX / 28742 **DARK GREEN** Safflower, lemon,

spirulina extract



71101VCX / 26010 **DARK BLUE**Spirulina extract



70793CCX / 28744 MIDNIGHT BLUE Beet juice powder, spirulina extract



70794CCX / 28745 **VIOLET**Sweet potato, radish cherry, spirulina extract



70800CCX / 28748 **DARK**Charcoal

Easy to quantify, easy to store, easy to use



PACKAGING 750ml bottle

How to use your colorants



WITH A SPRAY GUN

Use at 85°F (30°C).

Spray into molds before you pour in your chocolate.

Spray onto molds cooled to 40°F (4°C) for a velvety look (and don't temper the cocoa butter).



WITH A BRUSH

Use at 85°F (30°C).

Brush onto molds before you pour in your chocolate.

Melt at 105/120°F (40/50°C) in the oven or bain-marie. Shake the bottle before use to make sure the mix is even.



A range of additive-free natural colorants 100% natural & clean label

Fat-soluble powders

For use in products with a high fat content such as cocoa butter and couverture chocolate. How the colorants look when used at 4% to 8% in cocoa butter:



Water-soluble and fat-soluble powders

How the colorants look when used at 4% and 8% in cocoa butter and at 1% in Absolu Cristal:

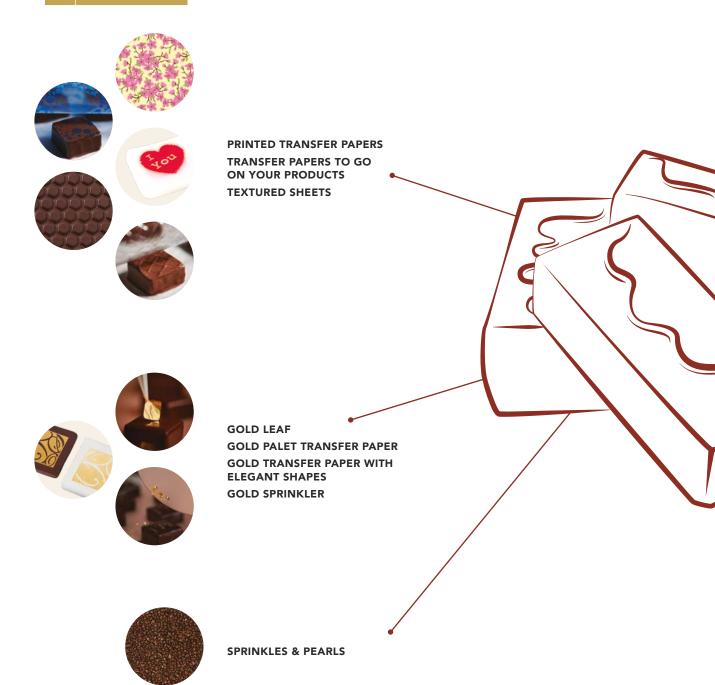


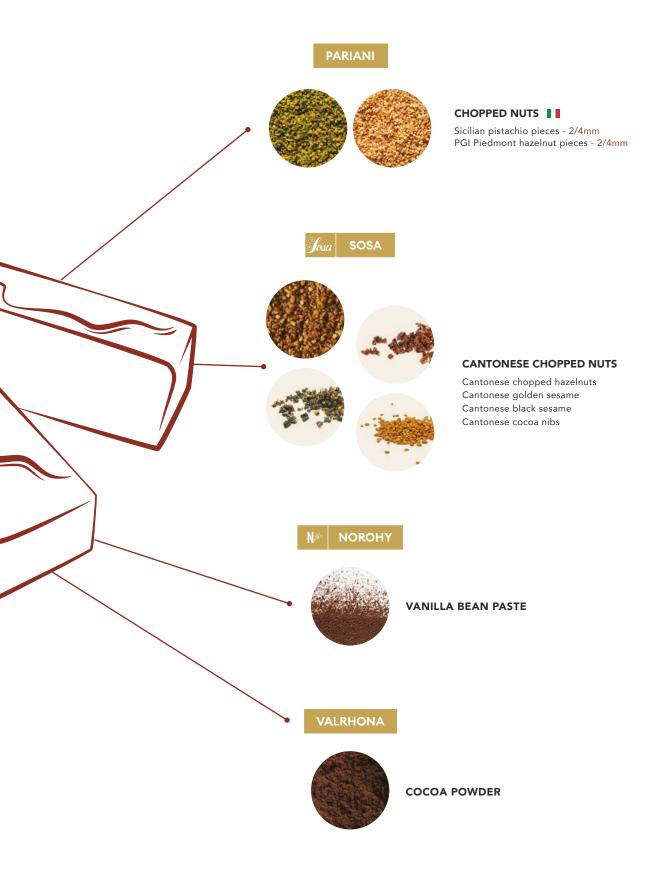
What the regulations say about colorant foodstuffs:

colorant foodstuffs add color to a recipe while keeping it clean label, as they don't have to be declared as additives in ingredients lists.

Chocolate Bonbon Decorations

★ CHOCOLATREE









Training at L'École Valrhona

L'École Valrhona is committed to supporting you every day as you strive to create your own unique identity, with training tailored to your needs. Together, let's push back the limits of creativity as part of an innovative, forward-looking approach to gastronomy.

L'École Valrhona provides chocolate training courses covering various themes and aimed at different skill levels at its campuses in Tain-l'Hermitage and Paris.

These are not just three-day training courses, they are a real opportunity for professionals to exchange ideas. The campus is the place to meet people, learn, and discover new gastronomy techniques and trends. The two and three-day courses are led by chefs from L'École Valrhona, as well as excellent guest pastry chefs and makers.

With its training program, L'École Valrhona provides both a genuine response to new consumer trends and professional education focusing on themes such as techno-tactile chocolate-making, plant-based pastries, alternative desserts, and much more.







How the law applies to chocolate

The names we can give chocolate are bound by some very strict laws. Knowing what is in your chocolate will help you to meet your labelling requirements.



In all EU member states, cocoa and chocolate products are defined by the European Commission's directive 2000/36.

COCOA

"The product obtained by converting into powder cocoa beans which have been cleaned, shelled, and roasted"

CHOCOLATE

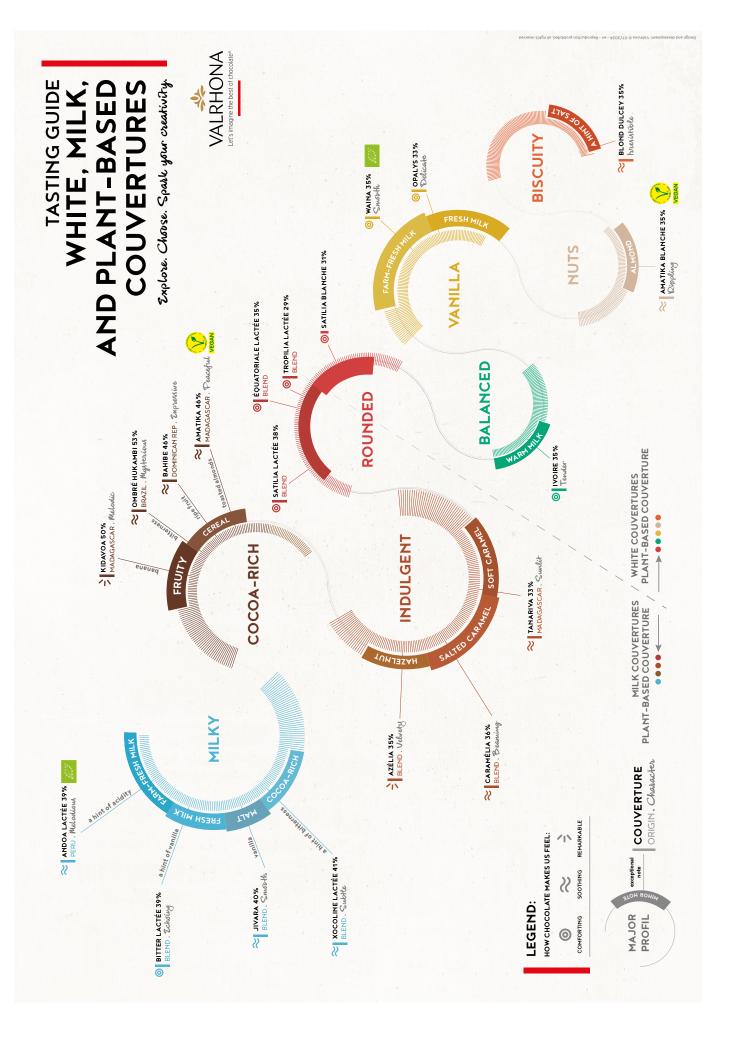
"The product obtained from cocoa products and sugars"

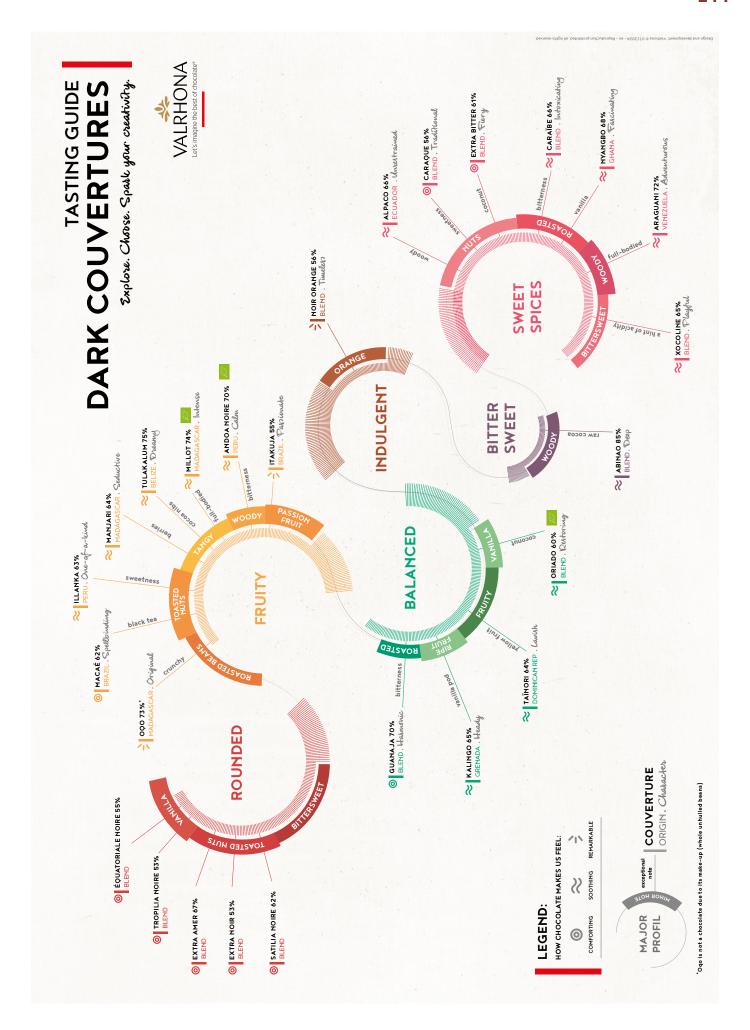
CHOCOLATE'S LEGAL NAME

The regulations set out ten main categories of cocoa and chocolate products, as well as the criteria for using specific terms to describe their quality. Here are a few pointers to help you get to grips with some of the detail and name the main types of chocolate.

	COCOA (beans, paste, powder)		MILK		TOTAL FATS	
	Cocoa solids	Fat- reduced dry cocoa	Cocoa butter	Milk solids	Milk fat	Cocoa butter and milk fat
DARK CHOCOLATE	≥ 43%	≥ 14%	≥ 26%	-	-	-
DARK COUVERTURE CHOCOLATE	≥ 35%	≥ 16%	≥ 31%	-	-	-
MILK CHOCOLATE	≥ 25%	≥ 2.5%	=	≥ 14%	≥ 3.5%	≥ 25%
MILK COUVERTURE CHOCOLATE	≥ 25%	≥ 2.5%	-	≥ 14%	≥ 3.5%	≥ 31%
WHITE CHOCOLATE	-	-	≥ 20%	≥ 14%	≥ 3.5%	-









VALRHONA SELECTION: A COLLECTIVE OF ETHICALLY **COMMITTED BRANDS**



Valrhona Selection brings together leading brands that have committed to an ethical approach to gastronomy, including Valrhona, Sosa, Chocolatree, La Rose Noire, Norohy, Adamance, and Pariani, so that we can offer you a diversified range of products to meet your needs.

These brands are all driven by the same desire to develop as part of a sustainable collective. To this end, they have made a solid commitment to rolling out action that will pave the way for a future which respects both nature and people.



NOROHY

Valrhona's strength lies in the bond we create between producers, employees and customers. It's this bond, forged every day, that enables cocoa farmers to make a better living from their trade, and our customers to take a more ethically committed approach to creativity with the products and services we offer.

Norohy's mission is to shine a spotlight on the people who work in all different parts of vanilla's entire value chain. We strive daily to promote fairer, more enlightened ways of using vanilla, and a more transparent industry. This way, we can guarantee you optimal product traceability in natural, delicious and ethically responsible flavoring solutions.



At SOSA INGREDIENTS, we reinvent gastronomy to suit the times. With

the help of top chefs, we develop ever more inspiring and innovative ingredients (including texturizers, freeze-dried products and Crispies, nuts, and candied fruits) so that your creations can be as modern as they are unforgettably impactful on your customers.

adamance

Our fruit purées are free from added sugar and additives and can be traced back to the original grower in 100% of cases. They respect the great taste of ripe fruit, as well as nature and the people who use agroecological techniques to work with it. As a result, ethically committed makers can tell their customers all about the fruit they use.



We eat with our eyes first, so it's important to stand out! Give your Christmas and New Year products a festive but personal look in the blink of an eye with Valrhona molds and chocolate decorations made with 100% natural colors. What drives us is a desire to offer you that extra-special bespoke finishing touch for your creations.



Since 2010, we have been supplying you with the best varieties of nuts in Italy, including PGI "Nocciola Piemonte" hazelnuts and PDO "Verde di Bronte" pistachios. They come in all forms, including whole nuts, flour, chopped nuts, organic oils, pure pastes, creams and more. All our nut producers adhere to the strict "Filiera PARIANI" charter, which is more demanding than the criteria for PGI status and guarantees ingredients are of the highest quality. With its slogan "Research and Excellence", the company's mission is clear: we want to create exceptional, 100% natural ingredients and products to satisfy even the most demanding palates and inspire creative recipes.

LAROSE NOIRE

Give your customers a range of pastries that everyone will love thanks to our La Rose Noire tart cases. And, even better, all our tart cases, cones and baskets are entirely handmade using the finest ingredients.

Tempering techniques: a step-by-step quide

There are two methods you can use to complete this three-step tempering process: seeding and tabling.

1 Melting

Breaking down all the crystals.

2 Starting to set

Recreating all the crystals.

3 Working temperature

Reheating the chocolate so only the most stable crystals are left.

EXAMPLE FOR DARK CHOCOLATE

Tabling



Melt the beans.

Melt the couverture at 120/130°F (50/55°C). Let the chocolate cool to

82/84°F (28/29°C)

on a marble surface, stirring it all the while.



Put all the cooled couverture in a bowl.



Add a small amount of the hot couverture and stir it in so the chocolate reaches

85/88°F (30/31°C).



Take one quarter of the melted couverture.

Seeding



Melt the beans.



The couverture is melted to 120/130°F (50/55°C).



Add one third of the chocolate beans to your first preparation.



Stir with a blender or spatula (but watch out for any tiny air bubbles forming), so that the chocolate reaches 88/90°F (31/32°C).



NOTES

NOTES

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Temperature charts for the tempering process

