

Valrhona press kit

Together,
good
becomes
better.

Certified



Corporation



VALRHONA

Let's imagine the best of chocolate®



100 years of Commitment

100 years, the most precious of celebrations!
100 years shared with ethically minded producers,
chefs and chocolate connoisseurs - this anniversary
is your moment!

100 years of coming together around a shared purpose,
100 people from the world of ethical chocolate have been
selected to represent this important movement so that,
together, we can use good food to do good things.

100 years of a fair and sustainable cocoa industry,
100 years of creative and conscious cuisine,
We have 100 years to act and bring to fruition a mission
inspired 100 years ago by... a humble bean.



Our corporate mission

TOGETHER, LET'S USE GOOD FOOD TO MAKE THE WORLD A BETTER PLACE.

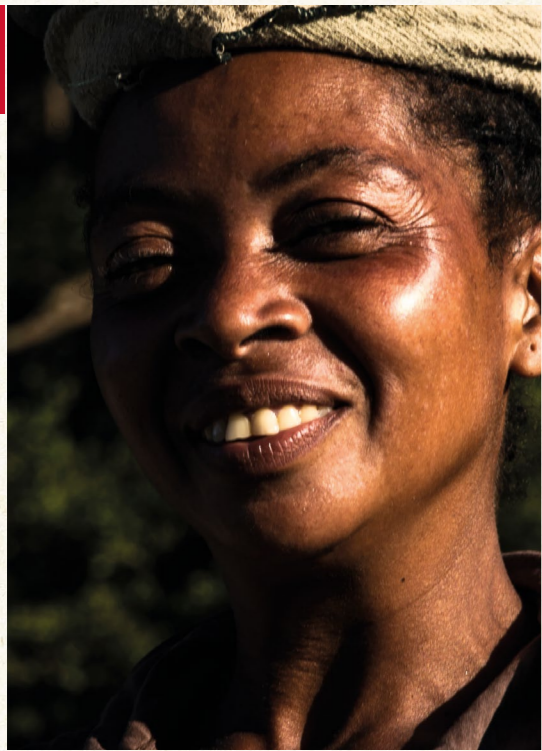
At Valrhona, we want to create a fair and sustainable cocoa industry and inspire creative, responsible gastronomy by driving forward a collective movement that brings together everyone in the cocoa, chocolate and gastronomy sectors.

Proud to be a B Corporation®

Since January 2020, we are pleased to be a certified B Corporation®. This label recognizes the world's most ethically committed companies which meet the highest standards in terms of their social and environmental impact. This distinction emphasizes our sustainable development strategy, marked by the desire to co-build a model with a positive impact for producers, employees, taste artisans, and all chocolate enthusiasts.

Valrhona joined the B Corporation® movement with the aim of creating both a fairer and more sustainable cocoa industry and an approach to gastronomy which utilizes good-looking, great tasting food to make the world a better place. To do this, we embed major societal and environmental concerns within our strategy, including fair income for producers, access to education and new initiatives to address the environmental crisis.

Being B Corporation® is much more than a certification, it is a philosophy which has already been embraced by more than 4,000 companies around the world, over 100 of which are in France. We are very proud to be part of it.



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A TASTE FOR SHARING AND TEACHING

Presentation



At Valrhona, we have been the no. 1 partner to taste artisans since 1922 and we believe that, together, we can imagine the best of chocolate.

By joining Valrhona, you become an active participant in the responsible chocolate industry's development as, together, we imagine the ways it can be at its best:

BY SELECTING
and growing fine cocoa in a way that encourages crop diversity.

BY MAKING
chocolate and expanding its aromatic palette with our wide range of couvertures, chocolate bonbons, decorations and discovery chocolates.

SO THAT WE CAN PROMOTE
gastronomy through L'École and our events.



KEY FIGURES

2
chocolate factories in Tain l'Hermitage

832
employees

6
subsidiaries and commercial offices: New York, Tokyo, Hong Kong, Milan, Barcelona, Dubai

17,215
cocoa producers

4
Écoles Valrhona: Tain, New York, Tokyo, Paris

85
countries where products have been sold

0.13%
of all the cocoa bought around the world

22,000
customers: chocolatiers & pastry chefs, hotels & restaurants, selected outlets and distributors



1922

The Chocolaterie du Vivarais is founded by Albéric Guironnet.



1947

The Valrhona brand is born



1989

L'École Valrhona is opened and the Pastry World Cup is co-founded



1997

The first long-term partnerships with producers are signed



2006

The Valrhona Foundation is created



2013

Inauguration of the Cité du Chocolat



2015

Launch of the Cacao Forest project



2016

Valrhona becomes a joint shareholder in the Millot plantation in Madagascar and launches its Live Long initiative



2017

Price compensation scheme comes into force in the Ivory Coast



2018

Valrhona commits to becoming carbon neutral by 2025



2019

Valrhona's corporate mission "Together, good becomes better" is launched



2020

Valrhona becomes a B Corp™

The people who make Valrhona what it is every day

From the cocoa sourcers on the plantations and the chocolate factory's research and development department to the chefs in their kitchen laboratories, these are the people who have made Valrhona a 100-year-old pioneering company. They know about it best.



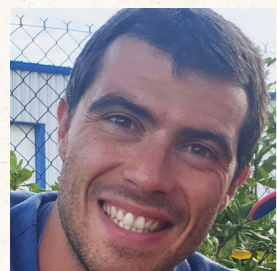
*Julien Desmedt,
Valrhona cocoa sourcer*

"There is a cultural side to cocoa. Not everything is technical. There is a relationship with the land and traditions, because these trees have belonged to families for generations. There are all these things that come into play. Being a sourcer at Valrhona is much more than buying cocoa. During our travels, we take pleasure in regularly meeting producers who are keen to share their culture and work with us."



*Carole Seignoret,
CSR Manager*

"At Valrhona, our fair, sustainable cocoa supply chain is built on the special, beneficial relationships we forge with our 17,215 cocoa producers. Our involvement means building long-term partnerships with organizations and producers that share our vision for quality, 100% traceable products. From building homes and schools to protecting rare cocoa varieties, the projects we undertake together demonstrate our commitment to producer communities and the environment."



*Thomas Banzon,
Sensory analysis technician*

"I have been working at Valrhona for 10 years, where I've been lucky enough to do a rather unusual job that involves tasting and making other people taste chocolate. Who would have thought you could do that for a living? In our team, every day we use our senses to train Valrhona employees in the art of tasting and sensory analysis. We can use our taste buds to help preserve high quality chocolate and develop innovative products. Applying high standards to flavor is one of Valrhona's founding principles. Every effort is made to ensure our customers are satisfied. Our sensory analysis work is praised and valued on a daily basis, which is a real source of pride."



*Sophie Cair,
Research & Development Manager*

"I have been an R&D manager at Valrhona for 18 years. Because the projects are so diverse and the team is brilliant, my work feels meaningful everyday and I'm learning all the time. What makes the company special is that it has intimate knowledge of both its suppliers (especially its cocoa suppliers) and its customers, chefs and makers around the world. This company is unique, it has that little extra something that only old businesses have - a kind of soul, as well as very committed and engaged team."



*Thierry Bridron,
Executive Chef at L'École Valrhona*

"I joined Valrhona 15 years ago now. I used to be on the other side of the curtain - I was a pastry chef at the Lutetia at the time, but I didn't hesitate for one second when I was offered the position of executive chef at L'École Valrhona in Paris. I was hugely proud because this was a brand that had always inspired me, and still does today! Thanks to L'École, no brand in the world can rival Valrhona's technical strength. We owe this to the way the brand places great importance on creative artists. Valrhona is always audacious! And thanks to all the talent coursing through this fantastic company's veins, L'École Valrhona has become an incredible place for sharing and listening which brings everyone's five senses to life."



*Aurélie Rouse,
Cité du Chocolat Director*

"As a child of the Drôme Ardèche region, I am very proud to manage the Cité du Chocolat and its team of 40 passionate activity leaders, pastry chef instructors, chefs and sales consultants. They are all experts and educators who are eager to pass on their love of this magical ingredient to the 140,000 visitors* who come to experience our interactive sensory journey. After Valrhona's 100th anniversary, the Cité will celebrate its 10th anniversary in 2023. We want it to serve as a vehicle for an approach to chocolate which is resolutely committed to caring for the planet."

* attendance in 2019

Imagining the best of chocolate... at every step

As a partner to taste artisans since 1922, a pioneer and a leader in the world of chocolate, Valrhona imagines the best of chocolate at every stage of its value chain to create a fair, sustainable cocoa industry and inspire gastronomy that looks, tastes and does good.

SELECTING AND CULTIVATING THE FINEST COCOA ON THE PLANET

This mission is carried out by the Valrhona sourcing team, which selects the most unique cocoa varieties and forges long-term relationships with producers. This collaborative approach has allowed Valrhona to constantly enrich its knowledge of cocoa and even become a producer in certain plantations. As a result, it can innovate at every stage of the process, including cultivation, fermentation and drying. The future of cocoa lies in the plantation, which is why we make an on-the-ground commitment alongside our cocoa producer partners. We invest to improve local communities' well-being and to create the cocoa culture of the future. With Valrhona, everyone has a role to play in cocoa's sustainable development.

FROM EXPANDING AROMATIC PALETTES TO A CHOCOLATE REVOLUTION

Valrhona is constantly pushing back the limits of creativity to expand ethical chocolate's aromatic palette and spark the next revolution. It is with this in mind that the team tries, tests, makes mistakes (sometimes) and starts over (always), so that it can offer something new and creative. This approach was what brought about **Guanaja** (the most bitter chocolate in the world when it was launched in 1986), **Dulcey** blond chocolate (chocolate's fourth color) and **Inspiration**, the first ever fruit couverture.

Our tasting panel also guarantees this incredible library of flavors' excellence, impeccable quality and consistent taste every day.

With Valrhona, taste artisans add a new dimension to their creations.

SHARING EXPERTISE

If we want to inspire creative, responsible gastronomy and drive forward a collective movement bringing together everyone involved in cocoa, chocolate and gastronomy, we have to share our knowledge. That knowledge is about more than skills, however - it is also about an approach and a mindset.

And what better place than a school to share what we know? Created in Tain L'Hermitage 30 years ago by pastry chef Frédéric Bau, L'Ecole Valrhona welcomes hundreds of professionals from all over the world every year. From Tain L'Hermitage to Paris, via New York and Tokyo, visitors perfect their skills and give free rein to their creativity in a place where everyone is encouraged to share and discuss chocolate and sweet cuisine.

Here, sharing also means getting involved in fantastic major projects showcasing passionate people, be they renowned chefs or pastry chefs (including World Pastry Cup and C3 winners) or those of us aiming to become such. This is the aim of the Graine de Pâtisseries program, which was created thanks to the Valrhona Foundation. The program gives young people aged 16 to 25 a second chance at getting into the workforce by opening up opportunities in a sector recruiting new talent, namely pastry-making, chocolate-making and baking. Thanks to Valrhona, chocolate enthusiasts' ranks are swelling and the profession can continue to thrive.





*An ethically
committed*
BRAND

Valrhona's mission is encapsulated in the phrase "together, good becomes better", and central to this is our aim to co-create a model with a positive impact with and for producers, employees, taste artisans and everyone who loves chocolate. It's not just about words, however, as Valrhona believes in action. This mission inspires and guides Valrhona, and thanks to it, Valrhona is:

Creating a fair and sustainable cocoa sector

Developing creative and ethical gastronomy

Contributing to global carbon neutrality

Making people and innovation the driving forces behind the business

Creating a fair and sustainable cocoa sector

The cocoa sector faces multiple challenges. This is why Valrhona has decided to structure its approach around three foundational principles:

- preserving the soil and flavors;
- improving the living and working conditions of producers;
- environmental protection.

These pillars focus on **major commitments**, such as **improving the income of farmers and their families, fighting against all forms of forced labor, particularly child labor, protecting forests and biodiversity, and our ambition to be carbon neutral by 2025.** In order to achieve these objectives, Valrhona is setting up long-term partnerships with men and women working in the field within cocoa-producing companies or cooperatives that share the company's values. It has developed direct relationships in 15 countries around the world.

TRACEABILITY

To control the quality of Valrhona's cocoa beans and their impact on communities' lives and environment, it is essential we maintain close and direct relationships with 17,215 producers from 14 countries.

For more information, click [HERE](#)

ENVIRONMENTAL PROTECTION

Valrhona knows that cocoa farming can be a major driver of deforestation and biodiversity loss. This environmental damage contributes to climate change and threatens farmers' livelihoods. That is why Valrhona is committed to ensuring that its cocoa supply chains do not cause deforestation and to supporting sustainable agriculture. Valrhona works closely with its cocoa partners to promote agroforestry and train producers in good agricultural practices.

Valrhona's Forests and Agroforestry policy sets out its commitment to protecting forests in all countries where our cocoa is sourced as part of an approach which includes guaranteeing traceability right back to individual plots.

View our environmental policy [HERE](#)

Valrhona is also proud to be a member of the Cocoa and Forests Initiative, which encourages chocolate and cocoa companies, governments and NGOs to eradicate deforestation and promote forest protection and restoration.

See our objectives and our progress [HERE](#)

LONG-TERM PARTNERSHIPS

Valrhona builds long-term partnerships with its cocoa suppliers. These are multi-year agreements with a minimum of 3 years that we sign jointly with each of our partner producers (private companies or cooperatives). They set a framework for a partnership that covers several disciplines, from the quality of our cocoa trees to the development of the soil, to the implementation of projects for the benefit of the communities Valrhona works with. They demonstrate a mutual desire to learn and make progress together towards greater sustainability and resilience. Every country, every partnership and every situation is unique and is based on its history, its risks and its needs: education, health, income diversification, the preservation of rare species, the fight against deforestation, etc.

In 2021, the partnerships in Belize, Peru and Sao Tome were all renewed for 10 years.

The average duration of all partnerships is now more than 8 years.

In 2021, 100% of Valrhona's cocoa was covered by a partnership. The sourcing staff continue to monitor developments in the cocoa sector and explore new sources and soil types to reach those who make or are planning to make the magical ingredient that is cocoa!

For more information about our partners, click [HERE](#)



OUR TRACEABILITY FIGURES

100%
of our cocoa beans can be traced back to one of the 17,215 producers.

31%
of plots are tracked by GPS and 28% mapped.

69%
of Valrhona's cocoa beans come from mapped plots.

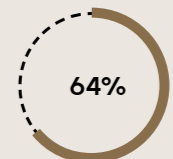
OBJECTIVES:

100%
of our cocoa beans will be traceable back to the producer

100%
of our cocoa beans will be traceable back to individual plots

100%
of partner countries to be visited at least once every calendar year

ACHIEVED IN 2021:



14 countries are covered by a long-term partnership
Our partnerships have an average term duration of 8.3 years

Making people and innovation the driving forces behind the business

Valrhona's story is about people, first and foremost. Its strength lies in the bonds it forges between cocoa producers, employees and customers. This strength, in turn, is what empowers us to innovate.

Valrhona is part of a community. Only by innovating alongside all our stakeholders, listening to their needs and working with them can Valrhona achieve its mission: "together, good becomes better."

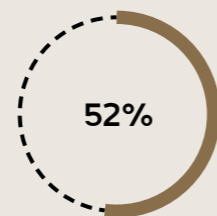
Valrhona builds and maintains these relationships in various ways, including regular satisfaction surveys; focus groups with employees, customers and suppliers; and conversations with NGOs, professional bodies and other companies.

Find out more [HERE](#)

OBJECTIVE:

100% of employees have a CSR target-based objective to reach every year

ACHIEVED IN 2021:



100% of our purchases are from suppliers who have signed our Responsible Purchasing Charter

7.8% of employees who have received at least one personal development training course

€697,428 of donations made throughout the year via the Valrhona Foundation



Developing creative and ethical gastronomy

Valrhona believes that gastronomy is a source of delight. The company also believes that the way we feed ourselves has an impact on biodiversity, the climate and public health, and that chefs have the ability to influence our consumption habits.

It is through this power that together we can have a positive impact on our planet, our food and our future. Chefs are taking steps to take into account their social and environmental impact more and more into their



creations. Valrhona wishes to support them with this approach so that we can all create a gastronomy that looks, tastes and does good.

THE ETHICAL GASTRONOMY HANDBOOK

Because it is committed to creative, responsible gastronomy, Valrhona has developed unique tools for gastronomy professionals to guide them towards more sustainable practices, in collaboration with Food Made Good (the world's most widely recognized sustainability program from the Sustainable Restaurant Association) and thirty chefs from around the globe. These include a guide and a self-assessment tool, both available free of charge, which aim to support professionals in their transition to a more responsible approach by providing them with a consistent framework for best practices.

For more information, click [HERE](#)

RETURNABLE PACKAGING BY VALRHONA

Returnable Packaging by Valrhona is an initiative based on circular economy principles, the aim of which is to reduce waste. Launched in December 2020, Valrhona's Returnable Packaging scheme allows chocolate fèves to be delivered in 100% recyclable and reusable plastic containers that are made in Europe. These containers are then collected, washed and reused for the next



deliveries. Valrhona believes strongly in waste reduction in addition to recycling, because "the best kind of waste is the waste we never produce".

For more information, click [HERE](#)

SPOTLIGHT ON THE GRAINES DE PÂTISSIER PROJECT

Supported by the Valrhona Foundation since 2017, this national program connects pastry chefs, bakers and chocolatiers with young people looking for an apprenticeship. Graines de Pâtissier is generally held between February and July in order to prepare for admission

to the French vocational training courses. Supported by occupational integration structures, young people alternate between traineeships, courses and immersion at our partner training centers. Young people will learn the first steps in pastry making and terminology and meet professionals before starting their traineeships.

For more information, click [HERE](#)

Elsewhere across the world, Valrhona subsidiaries are engaged locally, carrying out projects in partnership with the wider profession and local community groups.

For more information, click [HERE](#)

OBJECTIVES FOR 2022:

Reach **100** beneficiaries of the Graines de Pâtissier project per year in 2022

ACHIEVED:



40% of young people started baking training at the end of the Graines de Pâtissier program >> Mission accomplished



10,000 people trained by L'École Valrhona

Contributing to global carbon neutrality

A whole world resides in the heart of a Valrhona chocolate fève.

All activities - from growing cocoa to selling chocolate - have an impact on the environment. Valrhona is committed to minimizing these impacts. 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 is working to reduce its greenhouse gas emissions by cutting back the footprint of its Tain l'Hermitage chocolate factory, which achieved carbon neutrality in 2020, and to lower emissions from transportation, as well as fighting deforestation and promoting sustainable agricultural practices. Valrhona

is actively working to minimize its environmental impact, including reducing waste, using renewable energy and designing its products with the environment in mind. Valrhona ensures that its chocolate factory complies with the most stringent environmental regulations.

Thanks to its ISO 14001 and ISO 5001 certifications, Valrhona is able to structure the way it manages its operations' environmental footprint and energy consumption and to guarantee the quality of the systems it has in place.

OBJECTIVES FOR 2025:

Maintain **60%** less greenhouse gas (GHG) emissions (scope 1 and 2) as compared with 2013

100% of waste recovered

100% of new products meet our ecodesign criteria

50% reduction in the amount of waste produced compared to 2013

50% less water and energy used compared to 2013

30% reduction in CO₂ emissions linked to air travel compared to 2013

ACHIEVED IN 2021:

-38%

91%

93%

-18%

Water
-60%

Energy
-36%

+20%



THE VALRHONA FOUNDATION IN THE SPOTLIGHT

The Valrhona Foundation is an endowment fund, a non-profit organization that conducts public interest initiatives in favor of the cocoa industry and gastronomy. Created in 2019, its ambition is to develop an **active community** working towards a **fair and sustainable cocoa industry** as well as **inclusive and responsible gastronomy**.

It funds and manages projects that improve cocoa-producing communities' living conditions

through three focus areas: agroforestry and biodiversity; access to education; and entrepreneurship and income diversification. It also promotes accessible gastronomy and an open profession, respectful of people and the environment through the Graines de Pâtissier program.

For more information, click [HERE](#)

The background of the entire image is a dense, textured field of brown, oval-shaped pills. The pills are scattered and overlapping, creating a rich, monochromatic pattern. A white rectangular box is positioned on the right side of the image, containing text. The box has a red horizontal line at its top right corner and another red horizontal line at its bottom left corner.

PRODUCTS *and* SERVICES

For professionals
and individuals

Valrhona for professionals

PRODUCTS

Since 1922, Valrhona has been working alongside taste artisans to offer them the best of chocolate and much more. From couverture chocolates to pralinés and cocoa in all its forms, Valrhona offers a wide range of products for exceptional recipes, with our largely handmade chocolate bonbons adding the perfect final touch.

PIONEER PRODUCTS

Having always been a pioneer, Valrhona never stops innovating in order to offer its professional customers new and bold creations.

Guanaja 70% was first created in 1986. This chocolate represented a real breakthrough. It was the very first dark chocolate with a 70% cocoa content, making it the most bitter in the world.

In 2008, in response to requests from professionals with a taste for intensity, Valrhona developed unique and innovative technology to create P125 Cœur de Guanaja. This revolutionary chocolate concentrate brings an intense taste, color and aromatic power to all kinds of pastry creations.

In 2012, Valrhona created the irresistible, utterly addictive Blond Dulcey 32%. Much more than just a chocolate, smooth, biscuity Dulcey is a revolution in itself because, with its invention, Valrhona devised chocolate's fourth color.

After a decade of collaboration with producers, the double fermentation technique was perfected in 2015. Fruit is infused in the cocoa beans so it penetrates their core.



In 2017, Valrhona took the bold step of combining fruit with cocoa butter to launch Inspiration, a range of fruit couvertures with a natural color and taste. Available in five flavors, it opens up immense fruity and creative possibilities for taste artisans to explore.

In 2021, a brand new and exceptional ingredient made from cocoa juice concentrate was released with the name Oabika. This latest innovation reinforced Valrhona's mindset to constantly push the limits of creativity in cocoa.

COUVERTURE CHOCOLATES, A WHOLE UNIVERSE OF OPTIONS...

Valrhona's couverture-making expertise enables taste artisans to explore an infinite expression range and create their own signature style. They can do this using

AROMATIC PROFILES

Each of these chocolates has its own organoleptic characteristics, be they fruity, sweetly spicy or laden with nutty, bitter, indulgent or milky notes.

For the first time, chocolate's flavor is elevated to the status of a sensory, emotionally evocative experience.

With its Flavor Guide, Valrhona helps chefs and connoisseurs to navigate its ranges, discover each chocolate's unique landscape and express their creativity. The world depicted in its pages has been co-created with them, so that taste is always a source of inspiration that allows us to reinvent the indulgent dining experience every day.

A major note, a minor note and a unique note are used to describe taste. Its chocolate brings emotions to life and Valrhona finds the words to express them, inviting connoisseurs to go wherever their imagination takes them.

single origin chocolates (whose cocoa is selected from a particular plantation or country) and exclusive blended chocolates which open up new possibilities with their subtle, carefully managed combination of rare aromatic cocoa profiles.

Single Origin Grand Crus

Similarly to a product with a protected geographical indication, Grand Cru Single Origin chocolates come from one country, so they reveal all the finesse and intensity of their home terroir.

Did you know? For the first time in its history, in 2021 Valrhona has created a couverture chocolate - Millot 74% - from its own Madagascar plantation.

Blended Grand Crus

These chocolates offer a blend of several cocoa beans with different but complementary aromatic profiles.

Indulgent Creations

Designed for professionals, these single origin or blended couverture chocolates offer an extra-special something in the form of salted butter caramel, hazelnut, orange and more.

Cuvées du Sourceur

Created in 2008, the Cuvées du Sourceur showcase a terroir and a new identity with a unique history. These are made using exceptional cocoa beans with a rare aromatic potential for which Valrhona's sourcing team has scoured the world.

BUT ALSO...

Pralinés

Valrhona has had a range of pralinés for over 90 years. Each one has been crafted using unique expertise which allows us to endow every praliné with a consistent taste and texture.

The "Absolutely Cocoa" range

This range invites you to rediscover the richness and power of raw cocoa in all its forms. The 100% cocoa pure paste reinforces chocolate's flavor like no other product, but there are also nibs, cocoa powder and cocoa butter.

Exceptional extras

These have been specially created to assist chefs with their creations, but also to save them time. The Exceptional Extras range helps you decorate, structure and fill your products.

Explore all our products for professionals [HERE](#)

SERVICES

Valrhona has been supporting sweet cuisine professionals for nearly a century. Its teams take a coproduction approach as they work closely with chefs and creatives on a daily basis, all with the aim of offering them solutions and services that help them learn, perfect their skills, or simply make their lives easier.

THE CERCLE V LOYALTY PROGRAM

Valrhona's Cercle V loyalty program has been **created for all sweet cuisine professionals**. By joining this **community of chefs and makers**, members gain the opportunity to swap ideas, innovate, find inspiration and get exclusive advantages such as product previews, special recipes and exclusive events and conferences.

Cercle V has three tiers (bronze, silver and gold) depending on members' minimum annual turnover and business sector. Each tier opens up different benefits.

For more information, click [HERE](#)

VALRHONA ESSENTIALS

A true kitchen companion for thousands of makers and restaurateurs around the world, "The Essentials" is a collection of perfectly quantified basic recipes for all Valrhona's products.

Created by the chefs from L'École Valrhona, "**The Essentials**" gives you online access to six recipe categories (as well as a print version), covering everything from cookies, doughs and bases to ice cream, chocolate and chocolate drinks. **More than 150 detailed recipes with accompanying videos are available to gastronomy professionals.**

For more information, click [HERE](#)

VALRHONA SELECTION

The Valrhona Selection online store is **exclusively available to professionals** who wish to order Valrhona products any time of day, with 24 or 48-hour delivery, and receive **regular support**. It also gives them the opportunity to explore new high-quality, ethical products, including vanilla, fruit purées, tart shells and decorations.

For more information, click [HERE](#)

Explore all our professional services [HERE](#)



THE INDULGENCE RANGE

Valrhona shares its expertise with all chocolate connoisseurs thanks to its wide range of pastry-making, tasting and gifting products.

BAKING CHOCOLATE

Valrhona's exclusive range of chocolates for pastry-making and indulgent treats gives connoisseurs and demanding chocolate-lovers the chance to make pastries worthy of the greatest chefs. Valrhona chocolate fèves come in 1kg or 250g bags and set the tone for all of your creations. They have been specifically designed for pastry-making and are easy to quantify and melt thanks to their unique shape.

Valrhona offers connoisseurs a selection of pastry-making supplies to awaken their creativity and add a touch of delicious indulgence to their preparations. Pastry enthusiasts can choose from Guanaja and praliné melting middles, chocolate chips, crunchy pearls, spreads and shavings to rival even the best professional chefs!

CHOCOLATES FOR GIFTING, TREATING YOURSELF AND DISCOVERING NEW TASTES

Thanks to its wide range of tasting and indulgent bars, single origin chocolate sticks and exclusive organic blends, Valrhona offers chocolates you can savor with friends or in a quiet moment. The ingredients are carefully selected to guarantee traceability, quality and absolute deliciousness.

Assortments of dark, milk, blond and white chocolate are available to explore in ballotin boxes and gift boxes that make exceptional presents. Our famous boxes filled with sophisticated squares and finely crafted luxury chocolates showcase all Valrhona's expertise. And don't forget the Equinoxe sharing boxes with their crunchy, addictive textures.

Explore our entire range of chocolates for the general public [HERE](#)





A taste for
SHARING
and
TEACHING

The future of chocolate is invented at L'École Valrhona

Created in 1989 in Tain L'Hermitage as a center for chocolate expertise, L'École Valrhona has become a place for learning, creation, innovation and improvement, a true hothouse for future inspiration. It is a school which focuses on creativity and technical expertise, where attendees can share their ideas about chocolate.

Tain L'Hermitage, Paris, Brooklyn and Tokyo. Four pastry schools around the world. There, 30 Valrhona pastry chefs welcome and train passionate virtuoso professionals.

As a laboratory for ideas, hotbed of innovation and network for invaluable relationships, L'École Valrhona offers attendees a unique opportunity to perfect their

skills in chocolate making, pastry making, baking, ice cream making, plated desserts and more. L'École also offers themed workshops led by its chefs or internationally renowned sweet cuisine professionals. In addition to its courses, L'École regularly offers opportunities to meet fellow enthusiasts during inspiration days, workshops and discussion panels.



FRÉDÉRIC BAU

Valrhona's pastry explorer, Frédéric Bau, created "L'École du Grand Chocolat Valrhona" in 1989. During his 20-year tenure as its director, he ensured it was dedicated to creativity and made it into a world leader for technical chocolate-making expertise. A pioneer and jack-of-all-trades, Frédéric is also the author of several books which have been translated into several languages and have become essential reference works throughout the world (including *The Encyclopedia of Chocolate*).

In 2012, he invented chocolate's fourth color, Blond Dulcey 32%. He is always on the lookout for innovative ideas and, given his experience and expertise, he is

now in charge of exploring chocolate's new frontiers and dreaming up Valrhona's future. Frédéric is an artist and a craftsman at the same time, both creative and technical in nature, and he proudly promotes this approach combining poetic flavor and high technology to develop an aesthetic, gastronomic pastry which is good for people and the planet.

He was the instigator for "Gourmandise Raisonnée", a book he wrote with his assistant José Manuel Augusto and the nutritionist Thierry Hahn, which was published in 2021 by La Martinière and has already been translated into five languages.

Making chocolate the main event

THE PASTRY WORLD CUP

Since 1989, Valrhona has been one of the co-founders of the Pastry World Cup, a leading gastronomy event which provides a spotlight for talent from across the globe. It has become an essential event for our entire profession and a source of creative inspiration, as well as being a great way to identify new talents and a special opportunity for Valrhona's network to rub shoulders with the industry's top chefs. Chaired by Pierre Hermé, the Pastry World Cup is also a vehicle for the sweet cuisine industry, of which Valrhona is a part of, to showcase its ethical commitments and demonstrate its passion as it shines a light on creative, ethical pastry-making.

C3 (THE CHOCOLATE CHEF COMPETITION)

C3 (or the Chocolate Chef Competition) is the premier international restaurant dessert competition. Created by Valrhona in 2008, C3 is the first international competition to bring together professionals from the restaurant and catering industries. It is open to all and it welcomes some forty candidates each year from all over the world who are selected after an application process. Candidates participate in various regional qualifiers throughout the year.

Eight chefs are selected for the grand finale, where they must reveal their finest plated desserts.

C3 is an international event that gives the restaurant pastry industry the chance to shine and absorb a unique multicultural approach to the craft.



La Cité du Chocolat and its ethical chocolate experience

Valrhona created the Cité du Chocolat in 2013 as part of its drive to teach and share its skills with as many people as possible.

Located in Tain-L'Hermitage (Drôme), it welcomes visitors all year round to explore chocolate's magical multi-faceted story.

The Cité du Chocolat offers the general public a truly eye-opening experience as it invites people of all ages

on an interactive journey to discover ethical chocolate in all its forms. Offering everything from sensory experiments to pastry workshops, manufacturer's secrets and a walk through the plantations,

it ushers visitors of all ages into the mysterious world of outstanding chocolate. La Cité du Chocolat has met with huge acclaim, having been named France's top chocolate tourism site and welcoming 140,000 visitors a year.





About Valrhona

TOGETHER, GOOD BECOMES BETTER

As a partner to taste artisans since 1922 and a pioneer and leader in the world of chocolate, Valrhona defines itself as a business whose mission statement - "together, good becomes better" - expresses all the strength of its ethical commitments. With its staff, chefs and cocoa producers, Valrhona imagines the best of chocolate at every stage of its value chain to create a fair, sustainable cocoa industry and inspire gastronomy that looks, tastes and does good.

Building long-term partnerships directly with cocoa producers, sharing know-how and looking for the next chocolate innovation are the challenges that drive us to do better every day. Working alongside chefs, Valrhona promotes craftsmanship and supports them in their quest for uniqueness by constantly pushing the limits of creativity.

Thanks to its constant engagement with this raison d'être, Valrhona is proud to have obtained the very demanding B Corporation® certification in January 2020. It rewards the world's most committed companies that put equal emphasis on economic, societal, and environmental performance. This distinction emphasizes our "Live Long" sustainable development strategy, marked by the desire to co-build a model with a positive impact for producers, employees, taste artisans, and all chocolate enthusiasts.

Choosing Valrhona means committing to responsible chocolate. 100% of our cocoa beans are traced from the producer, so we know where the cocoa comes from and who harvested it, and that it was ethically produced. Choosing Valrhona is a commitment to chocolate that is respectful of people and nature.

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