



VALRHONA

Let's imagine the best of chocolate®

COLLECTION

CHOCOLATE
BONBONS &
SWEET TREATS

2020-2021



Our Commitment

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



We work hand-in-hand with our producers and customers to make the cocoa industry fair and sustainable – but also to make products that look and taste great. Our **mission as a company** is to use good food to make the world a better place together with you, and this aim guides us every day.

We are proud to have been awarded **B Corp** certification, joining a community of businesses which work daily to do the right thing for the world we live in.

All this has been made possible by our Live Long sustainable development program. As well as providing us with an action plan to back up our mission, **Live Long** commits us to making our entire supply chain carbon neutral by 2025, from plantation to plate.



Our ambition

SAFEGUARDING OUR CRAFTSMANSHIP AND OUR 100% FRENCH MANUFACTURING PRACTICES

To imagine **the best of chocolate**, we need to constantly reexamine our chocolatier's expertise so that we are sure we are producing the best chocolate bonbons possible. Chocolate-making requires **innovative craftsmanship**, as each bonbon and its decoration are largely made by hand to ensure **every product is unique**.

Our chocolate bonbons are designed and created in our workshops in Tain-l'Hermitage in the Drôme department in France. Nearly **70 operators and decorators make it their daily task** to provide minutely rendered chocolate bonbons.

Because we are committed to **ethical food industry practices**, our wide range of chocolate bonbons is free from titanium dioxide (E171). **Flavor and excellence** define our well-regarded range.





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CHOCOLATES *To savor*

ALL YEAR ROUND

8

GANACHES

12

PRALINÉS

16

FRUIT

18

EXCLUSIVES

Ganaches

COLLECTION

A GANACHE IS A VELVETY BLEND OF CREAM AND CHOCOLATE.
IT HAS A VELVETY, MELTING TEXTURE.

Fruit Ganaches

A WHOLE RANGE OF INDULGENT DELIGHTS TO SUIT EVERYONE'S TASTES:
PEAR, BLACKCURRANTS, COCONUT AND MUCH MORE BESIDES.



1426

DARK

GANACHE CASSIS

BLACKCURRANT PURÉE
GANACHE

. Tangy red berry notes



375

DARK

GANACHE MANDARINE

TANGERINE FLAVORED
GANACHE

. Subtle citrus notes



421

DARK

GANACHE POIRE

PEAR FLAVORED GANACHE

. Intense fruit notes



372

DARK

CARAFRUTTI ABRICOT

MILK CHOCOLATE GANACHE
WITH CARAMELIZED
APRICOT PURÉE

. Notes of fruit and caramel



9304

DARK

CARAFRUTTI POIRE

WILLIAMS PEAR
PURÉE GANACHE

. Ripe yellow fruit notes



385

MILK

CARAFRUTTI COCO

MILK CHOCOLATE GANACHE
WITH CARAMELIZED
COCONUT PURÉE

. Notes of fruit and caramel



9305

MILK

CARAFRUTTI CITRON

CARAMEL AND LEMON
PURÉE GANACHE

. Tangy fruit notes with sweet,
creamy caramel



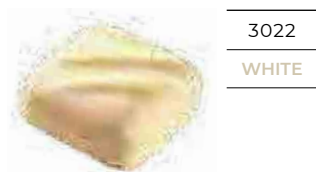
12987

DULCEY

BANANE PASSION

BANANA AND PASSION
FRUIT GANACHE

. Coated in Blond Dulcete 35%
. Blond Dulcete 35% and dark chocolate
decoration



3022

WHITE

IVOIRE CASSIS

BLACKCURRANT
PURÉE GANACHE

. Tangy red berry notes

Pure "Grand Cru" Ganaches

RECIPES MADE USING CHOCOLATES BLENDED FROM MULTIPLE COCOAS, ALL WITH DIFFERENT AROMATIC PROFILES.



376

DARK

GUANAJA AMER

GUANAJA 70% GANACHE

. Bitter cocoa nib notes



386

MILK

GUANAJA LACTÉE

GUANAJA LACTÉE 41% GANACHE

. Distinctive fresh dairy notes, with a powerful cocoa-rich undertow



383

DARK

CARAÏBE

CARAÏBE 66% GANACHE

. Intense bitter notes and hints of toasted nuts



1423

MILK

JIVARA ALIZÉ

JIVARA 40% GANACHE

. Malted and vanilla notes



368

DARK

PALET OR

GUANAJA 70% GANACHE

. Decorated with gold leaf
. Bitter cocoa nib notes



404

MILK

PALET ARGENT

DARK AND MILK CHOCOLATE GANACHE

. Decorated with silver leaf
. Notes of caramel and milk



GRAND CRU CHOCOLATES

Are you looking for a characterful chocolate that captures all the flavor of one or more terroirs? Then make sure you check out the chocolates in our Cocoa Library. They are all made using cocoa we have personally selected from the finest plantations. These exceptionally flavored chocolates come from:

- A Grand Cru with a characteristic flavor only found in its home country, in the case of our Single Origins chocolates
- A blend of several aromatic cocoas

www.valrhona.com

THIS SOBERLY ELEGANT, ALL-NEW COLLECTION IS LARGELY MADE UP OF SINGLE ORIGIN CHOCOLATES.



7372

DARK

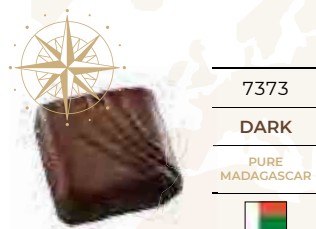
PURE BRAZIL



GANACHE MACAÉ

MACAÉ 62% DARK CHOCOLATE GANACHE

. Fruity, with distinctive notes of toasted nuts
. Black tea notes



7373

DARK

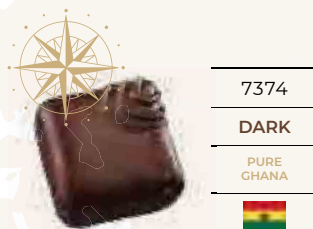
PURE MADAGASCAR



GANACHE MANJARI

MANJARI 64% DARK CHOCOLATE GANACHE

. Fruity, with a distinctive tangy edge
. Red berry notes



7374

DARK

PURE GHANA



GANACHE NYANGBO

NYANGBO 68% DARK CHOCOLATE GANACHE

. Sweetly spicy, with distinctive toasted notes
. Vanilla notes



7375

DARK

BLEND

GANACHE ABINAO

ABINAO 85% DARK CHOCOLATE GANACHE

. Bitter, with a distinctive woody aroma
. Raw cocoa notes

Ganaches

COLLECTION

A GANACHE IS A VELVETY BLEND OF CREAM AND CHOCOLATE. IT HAS A VELVETY, MELTING TEXTURE.

Spiced Indulgent Ganaches

THESE CHOCOLATES' SPICED, SWEET AROMATICS WILL BOWL OVER LOVERS OF ORIGINAL FLAVORS.



4295

DARK

MYRIADE

A CARDAMOM-INFUSED COFFEE GANACHE ON AN ORANGE PASTE BASE

. Decorated with fruit pieces and coffee-flavored chocolate
. Arabica notes with a slight tang



366

DARK

CAFÉ NOIR

COFFEE GANACHE

. Decorated with coffee-flavored chocolate
. Arabica notes



390

WHITE

CAFÉ CRÈME

COFFEE GANACHE

. Decorated with coffee-flavored chocolate
. Arabica notes



2545

DARK

GANACHE THÉ JASMIN

GANACHE INFUSED WITH CHINESE JASMINE GREEN TEA

. Decorated with a tea-leaf design transfer
. Highly flowery notes



2548

DARK

GANACHE MOKA

ETHIOPIAN MOKA COFFEE GANACHE

. Decorated with a coffee bean design transfer
. Aromatic notes



2546

MILK

GANACHE CANNELLE

CINNAMON FLAVORED GANACHE

. Decorated with a cinnamon stick design transfer
. Spicy notes



2547

MILK

GANACHE VANILLE

VANILLA EXTRACT FLAVORED GANACHE

. Decorated with a vanilla bean design transfer
. Spicy notes



9377

DARK

GANACHE THÉ EARL GREY

A HARMONIOUS BLEND OF GANACHE, MACAÉ DARK CHOCOLATE AND GREEN TEA

. Decorated with Ivoire chocolate
. Fresh, floral tea notes



9379

DARK

GANACHE PIMENT D'ESPELETTE

AN ORIGINAL COMBINATION OF CHOCOLATEY GANACHE AND THE UNMISTAKABLY HOT NOTES OF ESPELETTE PEPPER

. Yellow decoration
. Warm, spiced notes



495

DARK

CHAPKA NOIR

DARK CHOCOLATE GANACHE

. Decorated with almond pieces
. Flavor with a long finish



1424

MILK

CHAPKA LAIT

MILK CHOCOLATE GANACHE

. Decorated with almond pieces
. Subtle caramel and vanilla notes



498

MILK

DOUCE AMANDE

DARK AND MILK CHOCOLATE GANACHE FLAVORED WITH ALMONDS

. Almond shaped



496

DARK

MENTHE VIVE

MINT FLAVORED GANACHE

. Intense, fresh notes



380

DARK



GANACHE MARRONS

CHESTNUT CREAM GANACHE

. Chestnut shaped

. Vanilla notes



7883

WHITE

GANACHE GRAND MARNIER®

GRAND MARNIER® FLAVORED GANACHE

. Decorated with dark chocolate

. Notes of liqueur



9381

DARK

CARMEL SALÉ NOIR

SALTED CARAMEL GANACHE

. Decorated with sugar

. Caramel notes



4683

MILK

CARMEL SALÉ LAIT

SALTED CARAMEL GANACHE

. Decorated with sugar

. Caramel notes



Pralinés COLLECTION

PRALINÉ IS MADE BY GRINDING NUTS, SUGAR AND A HINT OF VANILLA TOGETHER AS COARSELY OR FINELY AS WE NEED FOR OUR CREATIONS. THE TEXTURE CAN BE FIRM, MELT-IN-THE-MOUTH OR EVEN CRUNCHY AND CRISPY.

Pure Pralinés

PURE, INTENSE PRALINÉ FLAVORS WITH A REAL NUTTY FLAVOR.



3019
DARK

PRALINÉ INTENSE NOIR

INTENSE ALMOND & HAZELNUT PRALINÉ

. Decorated with a dash of Ivoire chocolate
. Intense notes of caramelized nuts



3020
MILK

PRALINÉ INTENSE LAIT

INTENSE ALMOND & HAZELNUT PRALINÉ

. Decorated with a dash of dark chocolate
. An intense nutty flavor with toasted notes



3505
WHITE

PRALINÉ INTENSE IVOIRE

INTENSE ALMOND & HAZELNUT PRALINÉ

. Decorated with a dash of dark chocolate
. An intense nutty flavor with toasted notes



369
WHITE

CARRÉ PRALINÉ IVOIRE

ALMOND PRALINÉ

. Decorated with dark chocolate
. A fine balance of nutty and caramel flavors



3289
DARK

PRALINÉ DOUCEUR NOIR

ALMOND & HAZELNUT PRALINÉ

. A fine balance of nutty flavors with a touch of caramel



10877
DARK

PRALINÉ NOISETTE 55% NOIR

PRALINÉ WITH 55% ITALIAN HAZELNUTS

. Powerfully aromatic fresh hazelnuts



9219
MILK

PRALINÉ FRUITÉ CRAQUANT

AN EXCEPTIONAL, MELT-IN-THE-MOUTH ALMOND & HAZELNUT PRALINÉ

. Its crunchy pieces reveal intense notes of almond and lightly toasted hazelnuts



10879
WHITE

PRALINÉ AMANDE NOISETTE 60% IVOIRE

60% PRALINÉ WITH SPANISH ALMONDS AND ITALIAN HAZELNUTS

. A harmonious combination of nutty notes and an intense melting texture



371
DARK

MALAKOFF NOIR

ALMOND & HAZELNUT PRALINÉ

. Decorated with almond pieces
. Nutty notes



427
MILK

MALAKOFF LAIT

ALMOND & HAZELNUT PRALINÉ

. Decorated with almond pieces
. Nutty notes



11701
DARK

GRETA NOIR

ALMOND & HAZELNUT PRALINÉ

. Decorated with almond pieces
. Nutty notes



11702
MILK

GRETA LAIT

ALMOND & HAZELNUT PRALINÉ

. Decorated with almond pieces
. Nutty notes



12998

MILK

PRALINÉ PÉCAN

PECAN PRALINÉ FILLING

. Decorated with dark chocolate
. A smooth, velvety texture



13002

MILK

PRALINÉ PISTACHE

A PISTACHIO PRALINÉ FILLING
WITH CRÊPE DENTELLE

. Decorated with green chocolate curves
. A crispy texture

PRALINÉS LIKE NO OTHER



50% PECAN

The fresh, intense
taste of pecans with
a lingering, bitter note

#11937



PISTACHIO

Sweet, indulgent
pistachio notes and
an eye-catching,
distinctive color

#11936

Pralinés

COLLECTION

PRALINÉ IS MADE BY GRINDING NUTS, SUGAR AND A HINT OF VANILLA TOGETHER AS COARSELY OR FINELY AS WE NEED FOR OUR CREATIONS. THE TEXTURE CAN BE FIRM, MELT-IN-THE-MOUTH OR EVEN CRUNCHY AND CRISPY.

Indulgent Pralinés

A VARIETY OF INDULGENT COMBINATIONS WITH A PRALINÉ BASE NOTE TO SATISFY ALL TASTES.



1869

DARK



RINETTE NOIRE

HAZELNUT PRALINÉ
AND ALMOND PIECES

. Decorated with milk chocolate
. A very fine, crunchy texture



405

MILK

RINETTE LAIT

HAZELNUT PRALINÉ
AND ALMOND PIECES

. Decorated with dark chocolate
. A very fine, crunchy texture



9953

DULCEY

RINETTE DULCEY

HAZELNUT PRALINÉ
AND ALMOND PIECES

. Decorated with dark chocolate
. A very fine, crunchy texture



1870

WHITE

RINETTE IVOIRE

HAZELNUT PRALINÉ
AND ALMOND PIECES

. Decorated with dark chocolate
. A very fine, crunchy texture



1875

DARK

PRALIFEUILLETÉ NOIR

ALMOND PRALINÉ
WITH CRÊPE DENTELLE
BISCUIT PIECES

. Toasted notes
. A crispy texture



1876

MILK

PRALIFEUILLETÉ LAIT

ALMOND PRALINÉ
WITH CRÊPE DENTELLE
BISCUIT PIECES

. Toasted notes
. A crispy texture



417

DARK

PRALINOUGAT

ALMOND PRALINÉ
WITH MONTÉLIMAR
NOUGAT PIECES

. Honey notes
. A crackly texture



1425

MILK

PRALINÉ NOUGATINE

INTENSE ALMOND
PRALINÉ WITH CRUNCHY
NOUGATINE PIECES

. Notes of nut and caramel
. A crackly texture



9947

MILK



PRALIGOURMAND

60% ALMOND & HAZELNUT PRALINÉ
COMBINED WITH CINNAMON AND
FRENCH SUCCÈS BISCUIT PIECES

. Decorated with dark chocolate flakes
. An intense nutty flavor delicately
enhanced with cinnamon
. A crispy texture



15195

MILK

PRALINÉ TONKA

ALMOND & HAZELNUT PRALINÉ
WITH TONKA BEANS

. Decorated with cocoa nibs
. A smooth, velvety texture



4297

DARK

CRUNCHY PRALINÉ

INTENSE ALMOND &
HAZELNUT PRALINÉ WITH
CRISPY CEREAL PIECES

. Decorated with milk chocolate
. Intense notes of roasted nuts
. A crispy texture



4298

DARK

ARWEN

MILK GIANDUJA
AND BRETON-STYLE
BISCUIT PIECES

. Nutty notes
. A melting texture with crispy pieces

Fruity Pralinés

ALL THE SWEETNESS OF PRALINÉ COMBINED WITH A TANGY FRUIT FLAVOR.



4299

DARK

PRALICOCO

ALMOND AND COCONUT PRALINÉ

. Decorated with Ivoire chocolate

. A nutty flavor with fruity notes



26657

MILK

PRALINÉ YUZU

ALMOND PRALINÉ WITH YUZU INSPIRATION

. Thinly coated in milk chocolate

. Decorated with yellow curves



3024

MILK



GIANDUJA CITRON

LEMON FLAVORED MILK GIANDUJA

. Tangy notes

. A velvety texture



ALL YEAR ROUND

Fruity COLLECTION

OUR CRUNCHY, SOFT AND MELT-IN-THE-MIDDLE TEXTURES THRILL ANYONE LOOKING FOR EXCITING FOOD SENSATIONS.

Nuts & Candied Fruit

THE VERSATILITY OF NUTS AND CANDIED FRUIT ALWAYS MAKES FOR NEW FLAVOR SENSATIONS.



11416

DARK

MÉDITERRANÉEN NOIR

A DARK CHOCOLATE PALET WITH ORANGE PEEL, APRICOT, HAZELNUT AND PISTACHIO

- . Fruity, with nutty notes
- . A crunchy texture



11417

MILK

MÉDITERRANÉEN LAIT

A MILK CHOCOLATE PALET WITH ORANGE PEEL, APRICOT, HAZELNUT AND PISTACHIO

- . Fruity, with nutty notes
- . A crunchy texture



11982

DULCEY

MÉDITERRANÉEN DULCEY

A DULCEY PALET WITH ORANGE PEEL, APRICOT, HAZELNUT AND PISTACHIO

- . Fruity, with nutty notes
- . A crunchy texture



2094

DARK

NOUGAT

MONTÉLIMAR NOUGAT

- . Notes of honey and nuts
- . A soft texture



360

DARK

ALICANTE

PISTACHIO AND ALMOND CREAM

- . Green decoration
- . A finely balanced nutty flavor
- . A velvety texture



3509

DARK

BRIN D'AMANDE NOIR

ALMOND PASTE 50%

- . A nutty flavor and bitter almond notes



367

DARK

ORANGETTE

A SLIVER OF CANDIED ORANGE PEEL

- . Fruity, tangy notes



8395

DARK

CITRONNETTE

A SLIVER OF CANDIED LEMON PEEL

- . Deliciously bitter with zesty notes



8396

DARK

GINGEMBRETE

A SLIVER OF CANDIED GINGER

- . All the tangy freshness of ginger



Exclusive COLLECTION

CHOCOLATES CRAFTED USING TRADITIONAL DELICACIES AND DECORATED WITH ATTRACTIVE, CREATIVE LITTLE TOUCHES.

Granites

A REFRESHING LIQUID TEXTURE.



5727

DARK

GRANITÉ FRUITS ROUGES - VIOLETTE

REDCURRANT AND BLACKCURRANT PURÉE GANACHE FLAVORED WITH VIOLETS

- . Decorated with violet pieces
- . Fruity, tangy notes
- . A melt-in-the-mouth texture



5115

DARK

GRANITÉ GRUÉ

DARK CHOCOLATE GANACHE INFUSED WITH COCOA NIBS

- . Decorated with cocoa nibs
- . Rich cocoa notes with a long finish



5117

DARK

GRANITÉ FRAMBOISE - LITCHI

RASPBERRY AND LYCHEE PURÉE GANACHE

- . Decorated with red berry flakes
- . Fruity, tangy notes
- . A melt-in-the-mouth texture



5116

MILK

GRANITÉ PRALINÉ FRUITÉ

ALMOND & HAZELNUT PRALINÉ

- . Decorated with almond pieces
- . Nutty notes



8363

MILK

GRANITÉ PASSION

PASSION FRUIT PURÉE GANACHE

- . Decorated with flakes
- . Fresh, tangy passion fruit notes
- . An incredibly melting texture



9848

DULCEY

GRANITÉ DULCEY

JIVARA 40% MILK CHOCOLATE GANACHE

- . Decorated with caramelized pecan pieces
- . Malted biscuit notes of Blond Dulcey 35%

Pops

THANKS TO THEIR NEW E171-FREE TRANSFERS, POPS ARE AS EASY ON YOUR CUSTOMERS' EYES AS THEY ARE ON THEIR TASTE BUDS.



26763

DARK

PURE BRAZIL



POP MACAÉ

MACAÉ 62% DARK CHOCOLATE GANACHE

- . Decorated with a transfer
- . Black tea notes



26761

DARK

POP FRAMBOISE

RASPBERRY PURÉE GANACHE

- . Decorated with a transfer



12071

MILK

POP PASSION

PASSION FRUIT GANACHE

- . Decorated with a transfer



12073

MILK













POP NOISETTE

HAZELNUT GANACHE

- . Decorated with a transfer

Petits Délices

CHOCOLATES INSPIRED BY DELICIOUS TRADITIONAL PASTRIES. ATTRACTIVE SHAPES AND DECORATIONS.

 <p>4678 DARK</p>	 <p>4676 DARK PURE MADAGASCAR </p>	 <p>4680 DARK</p>	 <p>5120 DARK</p>
<p>TARTE AU CHOCOLAT</p> <p>DARK CHOCOLATE GANACHE SPRINKLED WITH BISCUIT PIECES</p> <p>. Cocoa nib notes . A melting texture with crispy pieces</p>	<p>FORÊT NOIRE</p> <p>MANJARI 64% DARK CHOCOLATE GANACHE WITH SOUR CHERRY</p> <p>. Decorated with dark chocolate flakes . Red berry notes and a hint of liqueur</p>	<p>OPÉRA</p> <p>CARAÏBE 66% DARK CHOCOLATE GANACHE ON A COFFEE FLAVORED ALMOND PASTE</p> <p>. Decorated with gold leaf</p>	<p>CRÈME CARAMEL</p> <p>VANILLA FLAVORED CARAMEL GANACHE</p> <p>. Decorated with brown sugar</p>
 <p>5119 DARK</p>	 <p>6088 DARK</p>	 <p>5728 MILK</p>	 <p>5118 MILK</p>
<p>SUCCÈS</p> <p>ALMOND & HAZELNUT PRALINÉ WITH FRENCH SUCCÈS BISCUIT</p> <p>. Decorated with milk chocolate . Nutty notes . A crispy texture</p>	<p>INSPIRATION PAIN D'ÉPICES</p> <p>ALMOND PASTE, CANDIED ORANGE PEEL, HONEY AND 7 SPICES</p> <p>. Decorated with fruit pieces . A soft texture . Fruity and spicy notes</p>	<p>TIRAMISU</p> <p>TIRAMISU-FLAVORED IVOIRE CHOCOLATE GANACHE</p> <p>. Decorated with chocolate sprinkles . A melt-in-the-mouth texture</p>	<p>CRUMBLE FRAMBOISE</p> <p>RASPBERRY PURÉE GANACHE SPRINKLED WITH BISCUIT PIECES</p> <p>. Fruity notes . A melting texture with crispy pieces</p>
 <p>4677 MILK</p>	 <p>12989 DULCEY</p>	 <p>4674 WHITE</p>	
<p>TARTE TATIN</p> <p>CARAMELIZED APPLE PURÉE GANACHE FLAVORED WITH VANILLA</p> <p>. A melt-in-the-mouth texture</p>	<p>TARTE POIRE CANNELLE</p> <p>PEAR PURÉE GANACHE FLAVORED WITH CINNAMON</p> <p>. Coated in Blond Dulcey 35% . Milk chocolate decoration</p>	<p>MILLEFEUILLE</p> <p>VANILLA FLAVORED GANACHE ON A GIANDUJA MILK CHOCOLATE AND CRÊPE DENTELLE BASE</p> <p>. Decorated with dark chocolate . A creamy and crispy texture</p>	





TO
stand out
AND ENLIVEN YOUR
CHOCOLATE BONBON RANGE

22
PROMESSES

Promesses COLLECTION

THE HAUTE CONFISERIE DE VALRHONA COLLECTION INCLUDES 14 OF THE FINEST CHOCOLATE BONBONS.

Promesses

CHOCOLATE HAS NEVER BEEN MORE DELICATE THAN IT IS IN THIS ULTRA-REFINED COLLECTION.



11895
DARK

PROMESSE PRALINÉ CRÊPE DENTELLE

A MELTING PRALINÉ CENTER WITH A HINT OF CRUNCH CRÊPE DENTELLE

. Decorated with curves of milk chocolate



9886
DARK

PROMESSE CASSIS

DARK CHOCOLATE GANACHE WITH INTENSE NOTES OF CASSIS NOIR DE BOURGOGNE

. Decorated with a curve of dark chocolate and a dot of pink



9896
DARK

PURE
MADAGASCAR



PROMESSE MANJARI FRAMBOISE

A DOUBLE LAYER OF RASPBERRY PASTE AND MANJARI 64% DARK CHOCOLATE GANACHE

. Decorated with a curve of dark chocolate and pink



9955
DARK

PROMESSE GUANAJA

GUANAJA 70% DARK CHOCOLATE GANACHE MIXING BITTERNESS WITH WARMER NOTES

. Decorated with dark chocolate lines



11253
DARK

PROMESSE GRIOTTE TONKA

A DOUBLE LAYER OF SOUR CHERRY FRUIT PASTE AND DARK CHOCOLATE AND TONKA BEAN GANACHE

. Decorated with red and dark chocolate curves



11251
DARK

PROMESSE CITRON VERT

DARK CHOCOLATE GANACHE WITH MEXICAN LIME

. Decorated with green lines



9898
DARK

PROMESSE CAFÉ ARABICA

DARK CHOCOLATE GANACHE INFUSED WITH ETHIOPIAN COFFEE BEANS

. Decorated with dark chocolate lines



9858
DARK

PROMESSE PRALINÉ NOIR 70%

70% VALENCIA ALMOND PRALINÉ WITH A TOASTED ALMOND FLAVOR

. A rippled decoration



9929
MILK

PROMESSE KALAMANSI

JIVARA 40% MILK CHOCOLATE GANACHE WITH FRESH PHILIPPINE CALAMONDIN NOTES

. Decorated with a milk chocolate curve and a dot of yellow



9888
MILK

PROMESSE GIANDUJA PASSION

A DOUBLE LAYER OF GIANDUJA, PIECES OF CRÊPE DENTELLE AND JIVARA 40% MILK CHOCOLATE GANACHE WITH PASSION FRUIT

. Decorated with milk chocolate and orange curves



9865
MILK

PROMESSE OPALYS VANILLE

OPALYS WHITE CHOCOLATE GANACHE WITH MADAGASCAN VANILLA BEAN

. Decorated with curves of Ivoire chocolate

*You too can appreciate all our expertise
in your luxury chocolate bonbons.*

HAND-FRAMED

*Our 9g chocolate bonbons are framed
by hand and cut using a slicing machine
for an elegant finish.*

FRESH PRODUCTS

*Recipes made using fruit purées and cream,
without any artificial flavors.*



9957

MILK

PROMESSE JIVARA

JIVARA 40% MILK CHOCOLATE
GANACHE WITH A CREAMY
TEXTURE

. Decorated with milk chocolate lines



9861

MILK

PROMESSE PRALINÉ 66% LAIT

PRALINÉ WITH SPANISH
ALMONDS AND ITALIAN
HAZELNUTS WITH AN INTENSE
HAZELNUT FLAVOR

. A rippled decoration



13007

DULCEY

PROMESSE DULCEY CARAMÉLIA

CARAMÉLIA 36% MILK
CHOCOLATE GANACHE WITH
DELICIOUS BISCUIT AND
CARMEL NOTES

. Decorated with milk chocolate lines







FOR
celebrations

WHICH BRIGHTEN UP
THE YEAR

26

SCINTILLANTES

27

ÉTINCELLES

29

ESPRITS DE NOËL

30

CONFISEURS

31

CHARDONS

32

TRUFFLE-STYLE
SPECIALTIES

33

HEARTS

Christmas COLLECTION

VALRHONA'S ESSENTIAL FESTIVE RANGE – IT'S NOT CHRISTMAS WITHOUT THEM!

Scintillantes

GLIMMERING SCINTILLANTES WILL LIGHT UP YOUR MOST INDULGENT MOMENTS.



CARAÏBE NOIR

CARAÏBE 66% DARK CHOCOLATE GANACHE

. Intense bitter notes and hints of toasted nuts



JIVARA LAIT

JIVARA 40% MILK CHOCOLATE GANACHE

. Malted and vanilla notes
. A melt-in-the-mouth texture



PRALIFEUILLETÉ NOIR

ALMOND & HAZELNUT PRALINÉ WITH CRÊPE DENTELLE

. Nutty notes
. A crispy texture



PRALINÉ LAIT

ALMOND & HAZELNUT PRALINÉ

. Nutty notes



AMANDE LAIT

DARK CHOCOLATE GANACHE FILLING AND MILK CHOCOLATE FLAVORED WITH ALMONDS

. Sweet, fruity notes



CASSIS IVOIRE

BLACKCURRANT PURÉE GANACHE

. Tangy notes

A 5KG ASSORTMENT OF SCINTILLANTES

GANACHE AND PRALINÉ CHOCOLATES WRAPPED IN CLASSIC FRENCH "PAPILLOTE" STYLE

11504

DARK

MILK

WHITE



Dark



Milk



White



Étincelles

A FESTIVE OFFER DECKED IN SILVER AND GOLD,
PACKED WITH SOPHISTICATED LITTLE BONBONS NAMED AFTER FARAWAY STARS.



8393

DARK



OCTANS

GRAND CRU JIVARA 40% MILK CHOCOLATE GANACHE WITH SALTED CARAMEL

. Decorated with gold and silver flakes
. Malted and caramel notes



2394

DARK



ANTHARÈS

MILK CHOCOLATE GANACHE INFUSED WITH EARL GREY (BERGAMOT) TEA

. Decorated with gold and silver flakes



2397

DARK



AARIÈS

CARAÏBE 66% DARK CHOCOLATE GANACHE

. Decorated with a dot of silver
. Aromatic, with a long finish



3026

DARK



ALTAÏR

60% HAZELNUT PRALINÉ WITH PECAN NUT PIECES

. Delicately decorated with drizzles of dark chocolate and a dot of silver
. The intense flavor of toasted nuts
. A crunchy texture



6823

DARK



ATRIA

MILK GIANDUJA AND BRETON-STYLE BISCUIT PIECES

. Decorated with gold and silver flakes
. A crispy texture



4687

DARK



PERSEA

HAZELNUT PRALINÉ AND GRATED COCONUT

. Decorated with a dot of silver
. A melt-in-the-mouth texture



3510

DARK

TRUFFE CARAÏBE

CARAÏBE 66% DARK CHOCOLATE GANACHE

. Sprinkled with cocoa
. Intense bitter notes and hints of toasted nuts
. A melt-in-the-mouth texture



4285

MILK



LYRA

PASSION FRUIT PURÉE GANACHE

. Decorated with gold leaf
. A creamy texture
. A fine balance of passion fruit and milk notes



2864

MILK



ORIANA

60% HAZELNUT PRALINÉ, CRÊPE DENTELLE AND 5 SPICES

. Decorated with a dot of silver
. An intense nutty flavor with spiced notes
. A crispy texture



2867

MILK



ANDROMA

MILK GIANDUJA WITH HAZELNUT PIECES

. Decorated with silver flakes
. Indulgent notes
. A crackly texture



2863

MILK



VEGA

60% HAZELNUT PRALINÉ

. Decorated with a dot of silver
. An intense toasted nutty flavor with notes of caramel



2861

WHITE



AURIGA

RED BERRY GANACHE WITH A DASH OF BLACKBERRY LIQUEUR

. Decorated with gold and silver flakes



4284

WHITE



POLARIS

MILK CHOCOLATE AND COFFEE GANACHE WITH NOTES OF WHISKY

. Decorated with a dot of silver
. A melt-in-the-mouth texture



Christmas COLLECTION

WITH ESPRITS DE NOËL, THE CHRISTMAS SPIRIT COMES ALIVE WITH THESE FIVE PLAYFUL LITTLE ORIGINAL SHAPES.

Esprits de Noël

CHRISTMAS IS SHAPING UP NICELY WITH THESE FUN ASSORTMENTS.



11206

DARK



ESPRIT DE NOËL CARAÏBE

AROMATIC CARAÏBE 66% DARK CHOCOLATE WITH A LONG FINISH

. 5-shape assortment: star, snowman, gingerbread man, Christmas tree, bauble



12013

MILK



ESPRIT DE NOËL CARAMÉLIA

TENDER, INDULGENT AND HIGH-QUALITY CARAMÉLIA 36% MILK CHOCOLATE

. 5-shape assortment: star, snowman, gingerbread man, Christmas tree, bauble



11207

DULCEY



ESPRIT DE NOËL DULCEY

A VELVETY TEXTURE AND BISCUIT FLAVOR WITH DULCEY 35% CHOCOLATE

. 5-shape assortment: star, snowman, gingerbread man, Christmas tree, bauble



13008

WHITE



ESPRIT DE NOËL IVOIRE

WITH IVOIRE 35% WHITE CHOCOLATE

. 5-shape assortment: star, snowman, gingerbread man, Christmas tree, bauble

Esprits de Noël characteristics: Height: 3.5 to 4cm / Width: 3 to 3.5cm / Thickness: 8mm / Unit weight: 5g



SEE ALL OUR PACKS ON P. 54-55

Pre-package Esprits de Noël in our decorative boxes and enchant your customers with some Christmas magic!

GOLD BOX	26869
RASPBERRY PINK BOX	26862
BATCH OF 10	12 x 8.6 x 4.4cm - 160g

Liqueurs COLLECTION

IN THE HEART OF EACH CHOCOLATE BONBON HIDES A SUGAR SHELL FILLED WITH CRYSTALLIZED LIQUEUR.

Confiseurs

LIQUEUR-FILLED CANDIES PRESENTED IN SHINY, COLORFUL PAPER.



483
DARK

CONFISEUR FRAMBOISE

RASPBERRY EAU-DE-VIE (60%)
. Presented in shiny fuchsia paper
. Fruity notes



486
DARK

CONFISEUR KIRSCH

KIRSCH (50%)
. Presented in shiny red paper
. A powerful flavor, with cherry notes



487
DARK

CONFISEUR POIRE

WILLIAMS PEAR EAU-DE-VIE (45%)
. Presented in shiny gold paper
. Fruity notes
. Intense



481
DARK

CONFISEUR CHARTREUSE

GREEN CHARTREUSE (70%)
. Presented in shiny green paper
. Aromatic notes of herbs and plants



482
DARK

CONFISEUR COGNAC

COGNAC (60%)
. Presented in shiny apricot-colored paper
. A forceful, sweet flavor with amber notes



3301
DARK

PANACHÉ CONFISEUR

2KG SELECTION BOX:
 RASPBERRY, KIRSCH, PEAR
. Presented in shiny paper
. Fruity notes



381
DARK

CERISE & KIRSCH

A CHERRY, KIRSCH (50%)
 AND A MELTING TEXTURE
. A molded dark chocolate shell
. Presented in shiny red paper
. A powerful flavor, with cherry notes



PRESENTATION: SHOWCASE YOUR CONFISEURS

Liqueurs are classic chocolate bonbons appreciated by lovers of intense flavors and fine beverages alike.

Capitalize on the thrill this range gives your customers: Use labeling to show it off and make it stand out.

Chardons

A RANGE OF COLORFUL CHOCOLATE-COATED CANDIES WITH A DISTINCTIVE "THISTLE" SHAPE, FOR LOVERS OF LIQUEURS.



465

CHARDON MIRABELLE

AGED MIRABELLE EAU-DE-VIE (60%)
 . Coated with yellow decoration
 . Fruity notes



11152

CHARDON DULCEY WHISKY CAFÉ

WHISKY (60%) AND COFFEE EXTRACT
 . Coated in Blond Dulcey 35% chocolate
 . Malty, toasted notes with a final hint of biscuit



463

CHARDON GRAND MARNIER®

GRAND MARNIER® (50%)
 . Coated with orange decoration
 . Orange notes



461

CHARDON FRAMBOISE

RASPBERRY EAU-DE-VIE (60%)
 . Coated with pink decoration
 . Fruity notes



460

CHARDON ARMAGNAC

ARMAGNAC (60%)
 . Coated in Ivoire chocolate
 . Sweet, fruity notes



464

CHARDON KIRSCH

KIRSCH (50%)
 . Coated with blue decoration
 . A powerful flavor, with cherry notes



466

CHARDON POIRE

WILLIAMS PEAR EAU-DE-VIE (45%)
 . Coated in dark chocolate
 . Fruity notes
 . Intense



462

CHARDON GÉNÉPI

GÉNÉPI (86%)
 . Coated with green decoration
 . Aromatic plant notes



467

CHARDON CASSIS

INFUSED WITH CASSIS LIQUEUR (40%) AND BLACKCURRANTS
 . Coated with mauve decoration
 . Intense red berry notes



3300

PANACHÉ CHARDONS

4KG SELECTION BOX: ARMAGNAC, RASPBERRY, GRAND MARNIER®, KIRSCH, MIRABELLE, PEAR
 . Coated in colored decorations
 . Fruity notes
 . Intense

SUGGESTION: NON-ALCOHOLIC

And not forgetting your customers who don't have a taste for liqueur: The Chardon PRALINÉ was designed with them in mind!



CHARDON PRALINÉ BLEU

450

HAZELNUT PRALINÉ AND CARAMELIZED ALMOND PIECES

. Coated with blue decoration
 . Caramel notes
 . A crunchy texture

SPECIALTIES INSPIRED BY Truffles

A RANGE PACKED WITH VARIED TEXTURES AND COATINGS THAT EVERYONE WITH A TASTE FOR THE FINER THINGS WILL LOVE.



7364
DARK

TRUFFE GUANAJA

GUANAJA 70% DARK CHOCOLATE GANACHE

- . Bitter cocoa nib notes
- . Melt-in-the-mouth filling



11143
DULCEY

TRUFFE DULCEY PRALINÉ

70% ALMOND PRALINÉ

- . Notes of biscuit and nuts in a melt-in-the-mouth filling



7366
DARK

TRUFFE CROUSTIPRALINÉ

ALMOND & HAZELNUT PRALINÉ WITH CRISPY CEREAL PIECES

- . A crispy texture
- . Melt-in-the-mouth filling



7368
DARK

FAÇON TRUFFE CITRON

LEMON PURÉE GANACHE

- . Sweet and tangy notes
- . Melt-in-the-mouth filling



7365
MILK

TRUFFE TANARIVA CAMEL

CAMEL AND GRAND CRU TANARIVA 33% MILK CHOCOLATE GANACHE

- . Fudge notes
- . Melt-in-the-mouth filling



8394
DARK

TRUFFE GUANAJA ORANGE

GRAND CRU GUANAJA 70% DARK CHOCOLATE GANACHE FLAVORED WITH ORANGE

- . Bitter cocoa nib notes
- . A creamy filling



7370
DARK

TRUFFE RHUM COCO

RUM FLAVORED GANACHE

- . Intense
- . Melt-in-the-mouth filling



SEE ALL OUR PACKS ON P. 54-55

Present your Truffles in sophisticated packaging.

TRUFFLE GIFT BOX

13623

6 TRUFFLES
BATCH OF 10

22 × 6 × 3cm

Hearts

GET PULSES RACING, WHATEVER THE OCCASION.



10757
DARK

CŒUR FRAMBOISE

RASPBERRY PURÉE GANACHE
. Decorated with a pink curve



10754
MILK

CŒUR NOISETTE

HAZELNUT GANACHE
. Decorated with a curve of dark chocolate



9316
MILK

CŒUR PASSION

PASSION FRUIT GANACHE
. Decorated with an orange curve



9318
WHITE

CŒUR VANILLE

VANILLA GANACHE
. Decorated with dark chocolate



4329
MILK

CŒUR JIVARA

JIVARA 40% MILK CHOCOLATE GANACHE
. Malted and vanilla notes



9314
DARK

CŒUR MANJARI

MANJARI 64% DARK CHOCOLATE GANACHE



4330
WHITE

CŒUR GRAND MARNIER®

GRAND MARNIER® FLAVORED GANACHE
. Aromatic notes with a hint of liqueur

SEE ALL OUR PACKS
ON P. 54-55

Display your hearts at their finest in this contemporary yet timeless gift box.

LOVE HEART BOX 28098

9 HEARTS BATCH OF 25 15 x 15 x 3.7cm





FOR

Nibbles

AT ANY TIME
OF THE DAY

36

FANTAISIES

38

CHOCO'BARS

40

FRUIT PASTES

41

BARS

Fantaisies

COLLECTION

Croustibilles

A CRISPY CEREAL GRAIN FILLING, COATED IN CHOCOLATE.



11849

DARK

CROUSTIBILLES NOIR

CRISPY CEREAL PIECES

. Coated in dark chocolate



11786

MILK

CROUSTIBILLES CARAMÉLIA

CRISPY CEREAL PIECES

. Coated in Caramélia 36% chocolate



12951

DULCEY

CROUSTIBILLES DULCEY

CRISPY CEREAL PIECES

. Coated in Blond Dulcety 35%



26690

FRAMBOISE

CROUSTIBILLES INSPIRATION FRAMBOISE

CRISPY CEREAL PIECES

. Coated in Raspberry Inspiration

Fantaisies

NUTS AND CANDIED FRUIT COATED IN GIANDUJA CHOCOLATE FOR INDULGENT NIBBLES.



554

DARK

AVELINAS NOIR

TOASTED HAZELNUTS

. Notes of toasted nuts
. A crunchy texture



555

MILK

AVELINAS LAIT

TOASTED HAZELNUTS

. Notes of toasted nuts
. A crunchy texture



9786

DULCEY

AVELINAS DULCEY

TOASTED HAZELNUTS

. Intense indulgent notes of
Blond Dulcety 35%
. A crunchy texture



11706

WHITE

AVELINAS IVOIRE

TOASTED HAZELNUTS

. Notes of toasted nuts
. A crunchy texture



550

DARK

AMANDAS NOIR

TOASTED ALMONDS

. Notes of toasted nuts
. A crunchy texture



551

MILK

AMANDAS LAIT

TOASTED ALMONDS

. Notes of toasted nuts
. A crunchy texture



9787

DULCEY

AMANDAS DULCEY

TOASTED ALMONDS

. Combined with intense indulgent notes
of Dulcety 35%



11705

WHITE

AMANDAS IVOIRE

TOASTED ALMONDS

. Notes of toasted nuts
. A crunchy texture

Fantaisies



553

AMANDAS "FAÇON GIANDUJA" CACAO

TOASTED ALMONDS

- . Gianduja-style coating and sprinkled with cocoa
- . Cocoa-rich
- . A crunchy and melting texture



552

AMANDAS "FAÇON GIANDUJA" SUCRE GLACE

TOASTED ALMONDS

- . Gianduja-style coating and sprinkled with confectioner's sugar
- . Sweet
- . Notes of nuts and praliné
- . A crunchy and melting texture



8188

DARK

GALET NOIR

TOASTED ALMONDS

- . Coated in a fine sugar shell
- . Dark gray decoration
- . Notes of toasted nuts
- . An intense blend
- . A crunchy texture



8187

MILK

GALET LAIT

TOASTED ALMONDS

- . Coated in a fine sugar shell
- . Light gray decoration
- . Notes of toasted nuts
- . An intense blend
- . A crunchy texture



5301

MILK

BISCUITS LAIT

CRISPY PURE BUTTER BISCUITS

- . Sweet and cocoa-rich



3293

DARK

CARRÉS NOUGATINE NOIR

HAZELNUT NOUGATINE

- . Nutty notes
- . Crunchy



3294

MILK

CARRÉS NOUGATINE LAIT

HAZELNUT NOUGATINE

- . Nutty notes
- . Crunchy



565

WHITE

HARICOTS BLANCS

ALMOND NOUGATINE

- . Vanilla notes
- . Crunchy



3295

DARK

MINI ORANGETTES

CUBED CANDIED ORANGE PEEL

- . Fruity, tangy notes



573

DARK

GRAINS DE CAFÉ CHOCOLAT

COFFEE FLAVORED DARK CHOCOLATE MOLDED INTO COFFEE BEAN SHAPES

- . Arabica notes



9558

DARK

PERLES DE GRUÉ

POWERFUL GHANAIAN COCOA NIBS

- . Ghanaian cocoa nibs coated in the smooth, chocolatey notes of Pure Ghana Grand Cru Nyangbo 68%

Nibbles COLLECTION

Choco'Bars

VARIED LITTLE BITES IN GENEROUS FORMATS OFFER THE PERFECT NIBBLES, WHATEVER THE TIME OF DAY.
UNIT WEIGHT: APPROX. 35G



26911

DARK

BAR'GUANAJA

GUANAJA 70% DARK CHOCOLATE GANACHE

- . Decorated with curves of milk chocolate
- . Bitter cocoa nib notes
- . Box of 36 pieces



26910

MILK

BAR'JIVARA

JIVARA 40% MILK CHOCOLATE GANACHE

- . Decorated with dark chocolate curves
- . Malted and vanilla notes
- . Box of 36 pieces



26876

DARK

BAR'BIGOUDINE NOIR

MILK GIANDUJA AND BRETON-STYLE BISCUIT PIECES

- . Decorated with almond pieces
- . Nutty notes
- . Box of 36 pieces

PROMO IDEA

Offer customers of all ages some quality time with you over a shared tasting session.

Make the most of these daily coffee breaks to liven up your sales and stand out from the crowd.

Introduce your customers to your Bars with exclusive deals. Here are a few ideas:

Classic Break:
1 Bar + 1 Drink

Indulgent Break:
2 Bars + 1 Hot Drink

Extra-Chocolatey Break:
1 Bar + 1 Hot Chocolate



26877

MILK

BAR'BIGOUDINE LAIT

ALMOND PRALINÉ WITH CRÊPE DENTELLE BISCUIT PIECES

- . Decorated with almond pieces
- . Nutty notes
- . Box of 36 pieces



26907

DARK

BAR'CARAMEL

A BAR FILLED WITH SALTED CARAMEL

- . Decorated with forked lines
- . A finely balanced flavor with a dash of salted caramel
- . Box of 36 pieces



26915

DARK

BAR'SICILIA

ALMOND PASTE AND PISTACHIO PASTE

- . Decorated with green chocolate curves
- . A finely balanced nutty flavor
- . Box of 36 pieces



26879

MILK

COUSTI BAR'LAIT

MILK GIANDUJA WITH CRISPY CEREAL PIECES

- . Decorated with dark chocolate
- . Nutty notes
- . Box of 36 pieces



26878

WHITE

COUSTI BAR'IVOIRE

DARK GIANDUJA AND CRISPY CEREALS

- . Decorated with dark chocolate
- . Nutty notes
- . Box of 36 pieces



26914

DARK

BAR'COCO

FINELY GRATED COCONUT PASTE

- . Decorated with Ivoire chocolate curves
- . Very fruity notes
- . Box of 36 pieces



26912

DARK

BAR'CAFÉ ORANGE

A CARDAMOM-INFUSED
COFFEE GANACHE ON
AN ORANGE PASTE BASE

- . Decorated with fruit pieces and coffee-flavored chocolate
- . Arabica notes with a slight tang
- . Box of 36 pieces



26913

DARK

BAR'ROC NOIR

INTENSE ALMOND
& HAZELNUT PRALINÉ

- . Coated with almond pieces
- . An intense nutty flavor with toasted notes
- . Box of 36 pieces



26903

MILK

BAR'ROC LAIT

GIANDUJA FILLING

- . Coated with almond pieces
- . Hazelnut notes
- . Box of 36 pieces

SEE ALL OUR PACKS
ON P. 54-55

Present your Bars in their own
specially designed packaging.

BOX FOR BARS

26861

PACK OF 30 - 3 COLORS

3.4 x 2 x 9.5cm



Nibbles COLLECTION

IN 2018, VALRHONA PAID TRIBUTE TO ITS CONFECTIONER'S ROOTS AND LAUNCHED A RANGE OF LUXURY FRUIT PASTES. THESE AUTHENTIC PRODUCTS USE REAL FRUIT PURÉE, MAKING THEM INTENSELY FLAVORFUL.

Fruit Pastes

FRUIT PASTE ASSORTMENT – 6 VARIETIES

19826

- . A fresh, tangy fruit flavor coated in a fine layer of sugar.
- . A soft texture
- . 192 pieces



CASSIS NOIR DE BOURGOGNE
BURGUNDY BLACKCURRANT
32 pieces



FRAMBOISE DE NORMANDIE
NORMANDY RASPBERRY
32 pieces



PÊCHE DE VIGNE DE LA DRÔME
DRÔME RED-FLESHED PEACH
32 pieces



ABRICOT DE LA DRÔME
DRÔME APRICOT
32 pieces



MIRABELLE DE LORRAINE
LORRAINE MIRABELLE
32 pieces



CITRON DE CORSE
CORSICA LEMON
32 pieces

OUTSTANDING FLAVOR

Fruit is the key ingredient here, and 83% of it comes from fresh produce.

Fruit with special origins (Corsica, Drôme and Normandy) and IGP status for our Mirabelles de Lorraine.

Products made using fresh fruit.

100% NATURAL COLORS & FLAVORS

No artificial flavors

No artificial colors

SEE ALL OUR ESSENTIALS PACKS ON P. 54

Colorful boxes to show off and protect your fruit pastes.



13620

SMALL BOX:
11 × 11 × 2cm

BATCH OF 10
HOLDS UP TO
9 FRUIT PASTES



13621

LARGE BOX
17 × 10 × 2cm

BATCH OF 10
HOLDS UP TO
18 FRUIT PASTES

BRILLIANT Bars

SOLD IN CLEAR CELLOPHANE PACKAGING TO DISCOVER VALRHONA'S GRAND CRU CHOCOLATES. 100G BARS



ABINAO 85%

4347

BITTER AND WOODY

DARK

. Sugar 14% Fat 48%

. Box of 20 pieces

CARAÏBE 66%

4349

SWEETLY SPICY WITH TOASTED NOTES

DARK

. Sugar 33% Fat 40%

. Box of 20 pieces

MANJARI 64%

4350

FRUITY & TANGY

DARK

. Grand Cru Madagascar

. Sugar 35% Fat 39%

. Box of 20 pieces

PURE
MADAGASCAR



TANARIVA 33%

4351

INDULGENT & CARAMEL-RICH

MILK

. Sugar 37% Fat 36%

. Box of 20 pieces



86
10
96
arms
(71)



TO
Accompany
TEA AND COFFEE

44

ÉCLATS
INSTANTS
LINGOTS

45

SQUARES
SECRETS

Snack Time

COLLECTION

Éclats

AN IDEAL RANGE FOR COFFEE AND TEA BREAKS.



5112
DARK

ÉCLAT NOIR

Its delicate bitterness and powerful flavors with a long finish make Éclat Noir (61%) irresistible to chocolate aficionados.



8197
DARK

PURE PERU



ÉCLAT ANDOA NOIR

A chocolate made with solid commitments to communities' and nature's welfare. Citrus fruits & intense bitterness



7457
MILK

ÉCLAT LACTÉ

Intense cocoa and milk notes blend harmoniously in an Éclat Lait filling (39%), revealing it in all its sumptuous quality.

A TASTE EXPERIENCE

WINNING CUSTOMERS' HEARTS

Make sure your customers never forget their last visit to your store:

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

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

Place some chocolate bonbons on your check-out or reception desk for your customers to enjoy, or put them in your hotel rooms or lounges.

Instant's

A LIGHTER FORMAT WITH A SWEETLY SPICED CHARACTER.



11161
DARK

PURE GHANA



INSTANT NYANGBO 68%

*. Single Origin Ghanaian dark chocolate
. Distinctive sweetly spicy notes
. Toasted vanilla notes*

Lingots

AN INDULGENT CREATION WRAPPED UP IN VALRHONA'S UNIQUE SIGNATURE.



3782
MILK

LE LINGOT

MILK GIANDUJA AND CRÊPE DENTELLE

*. Sweet nutty notes
. A melting texture with crispy pieces*

Squares

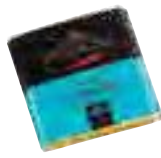
DISCOVER (OR REDISCOVER) OUR ICONIC GRAND CRU CHOCOLATE SQUARES.



510
DARK

GUANAJA 70%

A BALANCED, TOASTED FLAVOR
Powerful & tangy with bitter cocoa nib notes



511
DARK

CARAÍBE 66%

SWEETLY SPICED
Intense bitter notes with hints of woodiness and toasted nuts



1895
DARK
PURE
MADAGASCAR

MANJARI 64%

FRUITY & TANGY
Tangy, well-rounded red berry notes



1896
MILK

JIVARA 40%

MALTY & DAIRY-RICH
A mellow, malty cocoa flavor with vanilla notes

Secrets

CANDY WRAPPED WITH LOVE.



12077
MILK

SECRET FAÇON GIANDUJA

MILK AND CRÊPE DENTELLE
*. Coated in milk chocolate
. A melting texture with crispy pieces*



12081
MILK

SECRET PRALINÉ AMANDES NOISETTES 50%

*. Coated in milk chocolate
. A melt-in-the-mouth texture*



12075
DARK

SECRET CAFÉ ARABICA

DARK CHOCOLATE GANACHE
INFUSED WITH ARABICA
COFFEE BEANS
*. Coated in dark chocolate
. A melt-in-the-mouth texture*



12079
MILK

SECRET PRALINÉ FRUITÉ CRAQUANT

50% ALMOND & HAZELNUT
PRALINÉ
*. Coated in milk chocolate
. A crackly texture*

SEE ALL OUR PACKS ON P. 54-55

Package Secrets in our special boxes available in three sizes for batches of 10:



14963
24-PIECE
GIFT BOX
14 × 12.5 × 1.7cm



14962
6-PIECE
GIFT BOX
7.1 × 6.3 × 1.7cm



14961
2-PIECE
GIFT BOX
4.2 × 3.6 × 1.7cm





TO
sell successfully
AND DEVELOP YOUR
STORE

48

FOR SUPER
CHOCOLATE
BONBON SALES

50

FIND YOUR
PERFECT
PACKAGING

for super chocolate bonbon sales

IN-STORE

Optimize your assortment

To create the perfect assortment, first you need to know your clientele.

Observe their habits and watch how they react to promotions so you can work out which products they like best.

Here are a few tips you can easily adapt to your target market:

Meet all your customers' needs and stand out from the crowd with original and delicious creations.

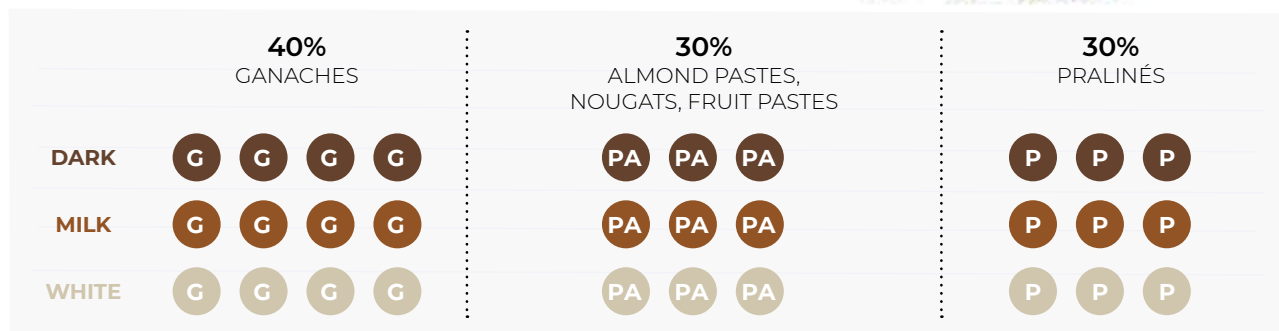
Make sure you have enough products for your sales space so that visibility is good and you can rotate your stock around effectively.

Your range needs at least 25 different products so that there is something for all your customers.

We recommend that you arrange your chocolates by type (ganache, almond paste or praliné) and color.



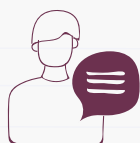
Highlight one particular product using an A-board on your countertop.



Narrative Aids

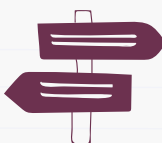
The narrative you share with your customers will help them make their selection and even inspire them to try new purchases. There are so many things you can tell your customers about your products, and this will encourage them to come back to your store again and again.

YOUR SALES NARRATIVE'S 3 AIMS



TELL A STORY

Tell customers about your values and expertise by explaining how you make your chocolates. And don't forget to highlight their origins and high-quality ingredients.



GUIDE

Ask customers about their taste, preferences, needs and so on.



PROVIDE AN INTRODUCTION

Encourage your customers to sample your chocolates, explore their textures, experience the different flavors and appreciate their delicate harmony of tastes.

1. INTRODUCE THE COATING



2. DESCRIBE YOUR FILLINGS

Each filling is different, to accommodate all palates.

YOUR CUSTOMER IS...	OFFER THEM...	TELL THEM ABOUT THE RECIPE...
<i>looking for a treat</i>	PRALINÉS	Toasted, caramelized nuts: "A mixture of nuts, sugar and a pinch of vanilla ground into a fine or coarse powder."
	GIANDUJA-STYLE	Chocolate & hazelnut: "A mixture of toasted hazelnuts and brewed, finely ground cocoa beans."
<i>looking for sophistication</i>	GANACHES	Perfectly paired chocolate: "A velvety blend of cream and/or fruit puree and chocolate"
<i>looking for something new</i>	SURPRISING PAIRINGS	Spiced ganaches or original fruity flavors: "Crunchy, soft and melting textures with exotic notes"
<i>looking for liqueurs</i>	LIQUEURS	Real liqueurs blended with an intense chocolate flavor: "The liqueur is encased in a fine sugar shell thanks to a minutely careful setting process."

3. SPOTLIGHT YOUR DECORATIONS

By talking about the various techniques you use to decorate your chocolate bonbons, you will showcase your technical chocolate-making expertise.



FIND YOUR PERFECT *packaging*

TO GIVE YOUR CUSTOMERS
A UNIQUE EXPERIENCE

*Use fabulous packaging to show your exceptional chocolates at their best:
it is the first thing customers notice and makes all the difference.*

ESSENTIALS

Colorful boxes to show off and protect your chocolate bonbons.



12489

BOX OF 4 PIECES*
9.4 × 9.4 × 1.55cm

BATCH OF 10



13620

BOX OF 6 PIECES
15.2 × 15.2 × 1.55cm

BATCH OF 10



13621

BOX OF 10 PIECES
17 × 10 × 2cm

BATCH OF 10



12488

BOX OF 16 PIECES*
11 × 11 × 2cm

BATCH OF 10

FOR BARS

*Delicately wrap your Bars in modern,
on-trend packaging.*

MADE IN
FRANCE

26861

BAR HOLDER
3.4 × 2 × 9.5cm

PACK OF 30
3 COLORS



FOR HEART-SHAPED CHOCOLATES

Display your hearts at their finest in this contemporary yet timeless gift box.



28098

LOVE HEART BOX
15 × 15 × 3.7cm

9 HEARTS
PACK OF 25

FOR FANTAISIES & CHOCOLATE BONBONS

Subtly reveal the delights of your collection.

MADE IN
FRANCE



26869

GOLD BOX
12 × 8.6 × 4.4cm

200G AMANDAS
AVELINAS
BATCH OF 10

26862

**RASPBERRY PINK
BOX** 12 × 8.6 × 4.4cm

200G AMANDAS
AVELINAS
BATCH OF 10

FOR TRUFFLES

Present your Truffles in sophisticated packaging.



13623

TRUFFLE BOX
22 × 6 × 3cm

6 TRUFFLES
PACK OF 10

TRAY

Show off all your chocolates in a charming, elegant elongated transparent tray box.



10659

CHOCOLATE BONBONS TRAY
20.5 × 3.3 × 2.5cm

6 PIECES – PACK OF 50





Index

AT A GLANCE

	PAGE	PRODUCT NAME	REF.	CHOCOLATE	PACKAGING	AVERAGE UNIT WEIGHT (g)	MSL* (MONTHS)	AVAILABILITY
SENSATIONS								
	20	ALICANTE	360	DARK	2KG	11	3	
	14	CAFÉ NOIR	366	DARK	2KG	11	4	
	20	ORANGETTE	367	DARK	2KG	4.5	4	
	13	PALET OR	368	DARK	2KG	11	4	
	16	CARRÉ PRALINÉ IVOIRE	369	WHITE	2KG	11	5	
	16	MALAKOFF NOIR	371	DARK	2KG	11	2	
	12	CARAFRUTTI ABRICOT	372	DARK	2KG	11	5	
	12	GANACHE MANDARINE	375	DARK	2KG	10	4	
	13	GUANAJA AMER	376	DARK	2KG	11	4	
	15	GANACHE MARRONS	380	DARK	2KG	11	3	
	13	CARAÏBE	383	DARK	2KG	11	4	
	12	CARAFRUTTI COCO	385	MILK	2KG	11	5	
	13	GUANAJA LACTÉE	386	MILK	2KG	11	4	
	14	CAFÉ CRÈME	390	WHITE	2KG	11	4	
	13	PALET ARGENT	404	MILK	2KG	11	4	
	18	RINETTE LAIT	405	MILK	2KG	10	4	
	18	PRALINOUGAT	417	DARK	2KG	10.5	2	
	12	GANACHE POIRE	421	DARK	2KG	11	5	
	16	MALAKOFF LAIT	427	MILK	2KG	11	2	
	14	CHAPKA NOIR	495	DARK	2KG	10.5	4	
	15	MENTHE VIVE	496	DARK	2KG	11	5	
	15	DOUCE AMANDE	498	MILK	2KG	11	4	
	13	JIVARA ALIZÉ	1 423	MILK	2KG	11	4	
	14	CHAPKA LAIT	1424	MILK	2KG	10.5	4	
	18	PRALINÉ NOUGATINE	1425	MILK	2KG	10.5	2	

	PAGE	PRODUCT NAME	REF.	CHOCOLATE	PACKAGING	AVERAGE UNIT WEIGHT (g)	MSL* (MONTHS)	AVAILABILITY
	12	GANACHE CASSIS	1426	DARK	2KG	11	4	
	18	RINETTE NOIRE	1869	DARK	2KG	10	2	
	18	RINETTE IVOIRE	1870	WHITE	2KG	10	4	
	18	PRALIFEUILLETÉ NOIR	1875	DARK	2KG	11	2	
	18	PRALIFEUILLETÉ LAIT	1876	MILK	2KG	11	4	
	20	NOUGAT	2094	DARK	2KG	12	2	
	14	GANACHE THÉ JASMIN	2545	DARK	2KG	11	4	
	14	GANACHE CANNELLE	2546	MILK	2KG	11	4	
	14	GANACHE VANILLE	2547	MILK	2KG	11	4	
	14	GANACHE MOKA	2548	DARK	2KG	11	4	
	16	PRALINÉ INTENSE NOIR	3019	DARK	2KG	10	2	
	16	PRALINÉ INTENSE LAIT	3020	MILK	2KG	10	2	
	12	IVOIRE CASSIS	3022	WHITE	2KG	10	2	
	19	GIANDUJA CITRON	3024	MILK	2KG	10	2	
	16	PRALINÉ DOUCEUR NOIR	3289	DARK	2KG	10	2	
	16	PRALINÉ INTENSE IVOIRE	3505	WHITE	2KG	10	5	
	20	BRIN D'AMANDE NOIR	3509	DARK	2KG	10	2	
	14	MYRIADE	4295	DARK	2KG	10	3	
	18	PRALINÉ CRAQUANT	4297	DARK	2KG	10.5	2	
	18	ARWEN	4298	DARK	2KG	9.5	2	
	19	PRALICOCO	4299	DARK	2KG	10	2	
	23	MILLEFEUILLE	4674	WHITE	2KG	10	3	
	23	FORÊT NOIRE	4676	DARK	2KG	10.5	3	
	23	TARTE TATIN	4677	MILK	2KG	10	3	
	23	TARTE AU CHOCOLAT	4678	DARK	2KG	10.5	3	
	23	OPÉRA	4680	DARK	2KG	11	2	

	PAGE	PRODUCT NAME	REF.	CHOCOLATE	PACKAGING	AVERAGE UNIT WEIGHT (g)	MSL* (MONTHS)	AVAILABILITY
	15	CARAMEL SALÉ LAIT	4683	MILK	2KG	10.5	3	
	22	GRANITÉ GRUÉ	5115	DARK	2KG	9.4	6	
	22	GRANITÉ PRALINÉ FRUITÉ	5116	MILK	2KG	9.4	6	
	22	GRANITÉ FRAMBOISE LITCHI	5117	DARK	2KG	9.4	4	
	23	CRUMBLE FRAMBOISE	5118	MILK	2KG	11	5	
	23	SUCCÈS	5119	DARK	2KG	10	2	
	23	CRÈME CARAMEL	5120	DARK	2KG	9.5	4	
	22	GRANITÉ FRUITS ROUGES VIOLETTE	5727	DARK	2KG	9.4	9	
	23	TIRAMISU	5728	MILK	2KG	10	7	
	23	INSPIRATION PAIN D'ÉPICES	6088	DARK	2KG	10	3	
	13	GRAND CRU MACAÉ GANACHE	7372	DARK	2KG	10.4	7	
	13	GRAND CRU MANJARI GANACHE	7373	DARK	2KG	10.4	4	
	13	GRAND CRU NYANGBO GANACHE	7374	DARK	2KG	10.4	4	
	13	GRAND CRU ABINAO GANACHE	7375	DARK	2KG	10.4	4	
	15	GRAND MARNIER® GANACHE	7883	WHITE	2KG	11	4	
	22	GRANITÉ PASSION	8363	MILK	2KG	9.4	4	
	20	CITRONNETTE	8395	DARK	2KG	4.6	3	
	20	GINGEMBRETTE	8396	DARK	2KG	6.3	3	
	16	PRALINÉ FRUITÉ CRAQUANT	9219	MILK	2KG	10	2	
	12	CARAFRUITTI POIRE	9304	DARK	2KG	11	3	
	12	CARAFRUITTI CITRON	9305	MILK	2KG	11	3	
	14	GANACHE THÉ EARL GREY	9377	DARK	2KG	10.2	8	
	14	GANACHE PIMENT D'ESPELETTE	9379	DARK	2KG	10.2	8	
	15	CARAMEL SALÉ NOIR	9381	DARK	2KG	10.5	3	
	22	GRANITÉ DULCEY	9848	DULCEY	2KG	9.4	4	
	18	PRALIGOURMAND	9947	MILK	2KG	10.5	2	

	PAGE	PRODUCT NAME	REF.	CHOCOLATE	PACKAGING	AVERAGE UNIT WEIGHT (g)	MSL* (MONTHS)	AVAILABILITY
	18	RINETTE DULCEY	9953	DULCEY	2KG	10	2	
	16	PRALINÉ NOISETTE 55% NOIR	10877	DARK	2KG	10.5	2	
	16	PRALINÉ AMANDE NOISETTE 60%IVOIRE	10879	WHITE	2KG	10.5	3	
	20	MÉDITERRANÉEN NOIR	11416	DARK	1KG	9	3	
	20	MÉDITERRANÉEN LAIT	11417	MILK	1KG	9	3	
	16	GRETA NOIR	11701	DARK	2KG	11	3	
	16	GRETA LAIT	11702	MILK	2KG	11	4	
	20	MÉDITERRANÉEN DULCEY	11982	DULCEY	1KG	9	3	
	22	POP PASSION	12071	MILK	2KG	10	3	
	22	POP NOISETTE	12073	MILK	2KG	10	3	
	12	BANANE PASSION	12987	DULCEY	2KG	10.5	4	
	23	TARTE POIRE CANNELLE	12989	DULCEY	2KG	11	4	
	17	PRALINÉ PÉCAN	12998	MILK	2KG	11	2	
	17	PRALINÉ PISTACHE	13002	MILK	2KG	11	2	
	18	PRALINÉ TONKA	15195	MILK	2KG	10.5	2	
	19	PRALINÉ YUZU	26657	MILK	2KG	10.5	2	
	22	POP FRAMBOISE	26761	DARK	2KG	10	3	
	22	POP MACAÉ	26763	DARK	2KG	10	3	
PROMESSES								
	26	PROMESSE PRALINÉ 70% NOIR	9858	DARK	1KG	9	5 WEEKS	
	27	PROMESSE PRALINÉ 66% LAIT	9861	MILK	1KG	9	5 WEEKS	
	26	PROMESSE OPALYS VANILLE	9865	MILK	1KG	9	2	
	26	PROMESSE CASSIS	9886	DARK	1KG	9	5 WEEKS	
	26	PROMESSE GIANDUJA PASSION	9888	MILK	1KG	9	2	
	26	PROMESSE MANJARI FRAMBOISE	9896	DARK	1KG	9	2	
	26	PROMESSE CAFÉ ARABICA	9898	DARK	1KG	9	3	

*MSL: The Minimum Shelf-Life guaranteed by Valrhona at the time of shipping

	PAGE	PRODUCT NAME	REF.	CHOCOLATE	PACKAGING	AVERAGE UNIT WEIGHT (g)	MSL* (MONTHS)	AVAILABILITY
	26	PROMESSE KALAMANSI	9929	MILK	1KG	9	3	
	26	PROMESSE GUANAJA	9955	DARK	1KG	9	2	
	27	PROMESSE JIVARA	9957	MILK	1KG	9	2	
	26	PROMESSE CITRON VERT	11251	DARK	1KG	9	2	
	26	PROMESSE GRIOTTE TONKA	11253	DARK	1KG	9	5 WEEKS	
	26	PROMESSE PRALINÉ CRÊPE DENTELLE	11895	DARK	1KG	9	2	
	27	PROMESSE DULCEY CARAMÉLIA	13007	DULCEY	1KG	9	2	

SCINTILLANTES

	30	CASSIS IVOIRE	11504	WHITE	5KG	11	2	
	30	CARAÏBE NOIR		DARK				
	30	JIVARA LAIT		MILK				
	30	AMANDE LAIT		MILK				
	30	PRALINÉ LAIT		MILK				
	30	PRALIFEUILLETÉ NOIR		DARK				

ÉTINCELLES

	31	ANTHARÈS	2394	DARK	2KG	10	3	
	31	ARIÈS	2397	DARK	2KG	10.5	1	
	31	AURIGA	2861	WHITE	2KG	11	3	
	31	VEGA	2863	MILK	2KG	10	3	
	31	ORIANA	2864	MILK	2KG	10.5	3	
	31	ANDROMA	2867	MILK	2KG	10.5	3	
	31	ALTAÏR	3026	DARK	2KG	10.5	3	
	31	TRUFFE CARAÏBE	3510	DARK	2KG	8.3	1	
	31	POLARIS	4284	WHITE	2KG	11	1	

	PAGE	PRODUCT NAME	REF.	CHOCOLATE	PACKAGING	AVERAGE UNIT WEIGHT (g)	MSL* (MONTHS)	AVAILABILITY
	31	LYRA	4285	MILK	2KG	10	3	
	31	PERSEA	4687	DARK	2KG	10	3	
	31	ATRIA	6823	DARK	2KG	10.5	3	
	31	OCTANS	8393	DARK	2KG	10	3	

ESPRITS DE NOËL













	33	ESPRIT DE NOËL CARAÏBE	11206	DARK	2KG	5	8	
	33	ESPRIT DE NOËL DULCEY	11207	DULCEY	2KG	5	7	
	33	ESPRIT DE NOËL CARAMÉLIA	12013	MILK	2KG	5	6	
	33	ESPRIT DE NOËL IVOIRE	13008	WHITE	2KG	5	7	

FRUIT PASTES








	44	FRUIT PASTE ASSORTMENT - 6 VARIETIES	19826		192 PIECES	9.5	5	
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CONFISEURS & CHARDONS

	34	CERISE & KIRSCH	381	DARK	2KG	13.7	3	
	35	CHARDON PRALINÉ BLEU	450		2KG	11.5	4	
	35	CHARDON ARMAGNAC	460		2KG	11.5	5	
	35	CHARDON FRAMBOISE	461		2KG	11.5	6	
	35	CHARDON GÉNÉPI	462		2KG	11.5	6	
	35	CHARDON GRAND MARNIER®	463		2KG	11.5	6	
	35	CHARDON KIRSCH	464		2KG	11.5	6	
	35	CHARDON MIRABELLE	465		2KG	11.5	6	
	35	CHARDON POIRE	466		2KG	11.5	6	
	35	CHARDON CASSIS	467		2KG	11.5	6	
























	PAGE	PRODUCT NAME	REF.	CHOCOLATE	PACKAGING	AVERAGE UNIT WEIGHT (g)	MSL* (MONTHS)	AVAILABILITY
	34	CONFISEUR CHARTREUSE	481	DARK	2KG	9	3	
	34	CONFISEUR COGNAC	482	DARK	2KG			
	34	CONFISEUR FRAMBOISE	483	DARK	2KG			
	34	CONFISEUR KIRSCH	486	DARK	2KG			
	34	CONFISEUR POIRE	487	DARK	2KG			
	35	PANACHÉ CHARDONS	3300		4KG	11.5	6	
	34	PANACHÉ CONFISEUR	3301	DARK	2KG	9	3	
	35	CHARDON DULCEY WHISKY CAFÉ	11152	DULCEY	2KG	11.5	4	

TRUFFLES

	36	TRUFFE GUANAJA	7364	DARK	1KG	13.5	9	
	36	TRUFFE TANARIVA CAMEL	7365	MILK	1KG	13.5	9	
	36	TRUFFE CROUSTIPRALINÉ	7366	DARK	1KG	14.5	4	
	36	TRUFFE CITRON	7368	DARK	1KG	14	9	
	36	TRUFFE RHUM COCO	7370	DARK	1KG	14	9	
	36	TRUFFE GUANAJA ORANGE	8394	DARK	1KG	13.5	7	
	36	TRUFFE DULCEY PRALINÉ	11143	DULCEY	1KG	13.4	5	

HEARTS

	37	CŒUR JIVARA	4329	MILK	2KG	10	4	
	37	CŒUR GRAND MARNIER®	4330	WHITE	2KG	10	4	
	37	CŒUR MANJARI	9314	DARK	2KG	10.5	5	
	37	CŒUR PASSION	9316	MILK	2KG	10.5	5	
	37	CŒUR VANILLE	9318	WHITE	2KG	10.5	5	
	37	CŒUR NOISETTE	10754	MILK	2KG	10.5	3	
	37	CŒUR FRAMBOISE	10757	DARK	2KG	10.5	3	





	PAGE	PRODUCT NAME	REF.	CHOCOLATE	PACKAGING	AVERAGE UNIT WEIGHT (g)	MSL* (MONTHS)	AVAILABILITY
FANTASIES								
	40	AMANDAS NOIR	550	DARK	2KG	3.1	9	
	40	AMANDAS LAIT	551	MILK	2KG	3.1	9	
	41	AMANDAS "FAÇON GIANDUJA" SUCRE GLACE	552		2KG	3.4	9	
	41	AMANDAS "FAÇON GIANDUJA" CACAO	553		2KG	3.4	9	
	40	AVELINAS NOIR	554	DARK	2KG	3	9	
	40	AVELINAS LAIT	555	MILK	2KG	3	9	
	41	HARICOTS BLANCS	565	WHITE	2KG	4	5	
	41	GRAINS DE CAFÉ CHOCOLAT	573	DARK	1KG	0.5	6	
	41	CARRÉS NOUGATINE NOIR	3293	DARK	2KG	3.6	6	
	41	CARRÉS NOUGATINE LAIT	3294	MILK	2KG	3.6	6	
	41	MINI ORANGETTES	3295	DARK	2KG	0.7	5	
	41	BISCUITS LAIT	5301	MILK	2KG	1.3	6	
	41	GALET LAIT	8187	MILK	2KG	4	7	
	41	GALET NOIR	8188	DARK	2KG	4	7	
	41	PERLES DE GRUÉ	9558	DARK	2KG	0.3	5	
	40	AVELINAS DULCEY	9786	DULCEY	2KG	3	6	
	40	AMANDAS DULCEY	9787	DULCEY	2KG	3.1	6	
	40	AMANDAS IVOIRE	11705	WHITE	2KG	3.1	7	
	40	AVELINAS IVOIRE	11706	WHITE	2KG	3	7	
	40	CROUSTIBILLES CARAMÉLIA	11786	MILK	2KG	1.5	5	
	40	CROUSTIBILLES NOIR	11849	DARK	2KG	1.5	5	
	40	CROUSTIBILLES DULCEY	12951	DULCEY	2KG	1.5	5	
	40	CROUSTIBILLES INSPIRATION FRAMBOISE	26690	RASPBERRY	1KG	1.5	3	

PAGE	PRODUCT NAME	REF.	CHOCOLATE	PACKAGING	AVER. AGE UNIT WEIGHT (g)	MSL* (MONTHS)	AVAILABILITY
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CHOCO' BARS

	42	BAR' BIGOUDINE NOIR	26876	DARK	36 PIECES	34	2	
	42	BAR' BIGOUDINE LAIT	26877	MILK	36 PIECES	34	4	
	42	CROUSTI BAR'IVOIRE	26878	WHITE	36 PIECES	35	4	
	42	CROUSTI BAR'LAIT	26879	MILK	36 PIECES	35	2	
	43	BAR'ROC LAIT	26903	MILK	36 PIECES	24	3	
	42	BAR' CARAMEL	26907	DARK	36 PIECES	34	3	
	42	BAR' JIVARA	26910	MILK	36 PIECES	34	3	
	42	BAR' GUANAJA	26911	DARK	36 PIECES	34	3	
	43	BAR'CAFÉ ORANGE	26912	DARK	36 PIECES	34	3	
	43	BAR'ROC NOIR	26913	DARK	36 PIECES	34	2	
	42	BAR' COCO	26914	DARK	36 PIECES	34	2	
	42	BAR' SICILIA	26915	DARK	36 PIECES	34	2	

BARS

	45	ABINAO 85%	4347	DARK	2KG	100	5	
	45	CARAÏBE 66%	4349	DARK	2KG			
	45	MANJARI 64%	4350	DARK	2KG			
	45	TANARIVA 33%	4351	MILK	2KG			4

ECLATS, INSTANTS, LINGOTS

	48	LINGOTS	3782	MILK	2KG	10.3	4	
	48	ÉCLAT NOIR	5112	DARK	1KG	4.1	8	
	48	ÉCLAT LACTÉ	7457	MILK	1KG	4.1	6	
	48	ÉCLAT ANDOA NOIR	8197	DARK	1KG	4.1	8	
	48	INSTANT NYANGBO 68%	11161	DARK	1600 PIECES	3.3	8	

PAGE	PRODUCT NAME	REF.	CHOCOLATE	PACKAGING	AVER. AGE UNIT WEIGHT (g)	MSL* (MONTHS)	AVAILABILITY
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SECRETS & SQUARES

	49	GUANAJA 70%	510	DARK	1KG	5	8	
	49	CARAÏBE 66%	511	DARK	1KG	5	8	
	49	MANJARI 64%	1895	DARK	1KG	5	8	
	49	JIVARA 40%	1896	MILK	1KG	5	8	
	49	SECRET CAFÉ ARABICA	12075	DARK	216 PIECES	10.2	5	
	49	SECRET FAÇON GIANDUJA	12077	MILK	216 PIECES	10.2	5	
	49	SECRET PRALINÉ FRUITÉ CRAQUANT	12079	MILK	216 PIECES	10.2	5	
	49	SECRET PRALINÉ AMANDES NOISETTES 50%	12081	MILK	216 PIECES	10.2	5	

TOOLS

	55	TRAY	10659		50 BOXES			
	54	BOX OF 16 CHOCOLATE BONBONS	12488		10 BOXES			
	54	BOX OF 4 CHOCOLATE BONBONS	12489		10 BOXES			
	54	BOX OF 6 CHOCOLATE BONBONS	13620		10 BOXES			
	54	BOX OF 10 CHOCOLATE BONBONS	13621		10 BOXES			
	55	TRUFFLE BOX	13623		10 BOXES			
	55	BOX OF 2 PIECES	14961		10 BOXES			
	55	BOX OF 6 PIECES	14962		10 BOXES			
	55	BOX OF 24 PIECES	14963		10 BOXES			
	55	GOLD BOX	26869		10 BOXES			
	55	RASPBERRY PINK BOX	26862		10 BOXES			
	54	BAR BOX	26861		30 BOXES			
	55	LOVE HEART BOX	28098		25 BOXES			



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