



Decoration Collection

Premium decorations for your chocolate and pastry creations





[VALRHONA SIGNATURE]

[Signature]: n.f. A mark identifying the author of a document or work or the creator of a phenomenon. It makes an item unique and entirely unmistakable.

Valrhona is highly committed to passing on its expertise to chefs and enhancing the world of gastronomy. Because Valrhona is constantly seeking new ways to meet your needs, we are excited to offer a range of decor developed exclusively with Valrhona's chocolate and pastry expertise, design and values to add a luxurious touch to your creations. Our range of transfer sheets, 3D sheets, and chocolate decorations are sure to help make your desserts distinctly unique.

All of our decor pieces are made using our exceptional Grand Cru Chocolates including GUANAJA 70% dark, JIVARA 40% milk, and OPALYS 33% white chocolate.

As part of our commitment to bring you the highest quality products, our VALRHONA SIGNATURE Range is made using 100% pure cocoa butter, is completely AZO-free, and available with many natural, non-synthetic (not created using chemical reactions) colorants.

YOU ARE UNIQUE, AND SO ARE YOUR CREATIONS.


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**Consumed in high amounts, AZO colorants can increase children's hyperactivity levels.*



[TRANSFER SHEETS]



TRANSFER SHEETS



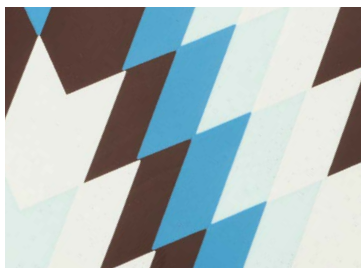
REF 17080*

PALM LEAVES TRANSFER
400 x 250mm / 15.75" x 9.84"
result on dark chocolate



AZO-Free

*Exportable to Canada



REF 17088*

ASPEN TRANSFER
400 x 250mm / 15.75" x 9.84"
result on dark chocolate



AZO-Free

*Exportable to Canada



REF 17086*

LACE TRANSFER
400 x 250mm / 15.75" x 9.84"
result on dark chocolate



AZO-Free

*Exportable to Canada



REF 17085*

VANILLA TRANSFER
400 x 250mm / 15.75" x 9.84"
result on white chocolate



AZO-Free

*Exportable to Canada



REF 17084*

WHITE FEATHERS
TRANSFER
400 x 250mm / 15.75" x 9.84"
result on dark chocolate



AZO-Free

*Exportable to Canada



REF 17082

TREE TRANSFER
400 x 250mm / 15.75" x 9.84"
result on white chocolate



AZO-Free



REF 17083

GREEN NEGATIVE
TRANSFER
400 x 250mm / 15.75" x 9.84"
result on white chocolate



AZO-Free

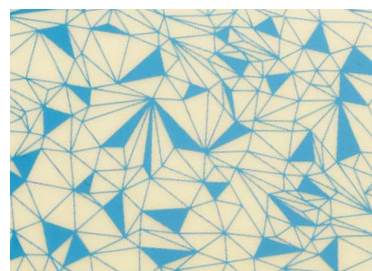


REF 17081

SILVER SPECKLED
TRANSFER
400 x 250mm / 15.75" x 9.84"
result on dark chocolate



AZO-Free



REF 17087*

BLUE MIRROR-EFFECT
TRANSFER
400 x 250mm / 15.75" x 9.84"
result on white chocolate

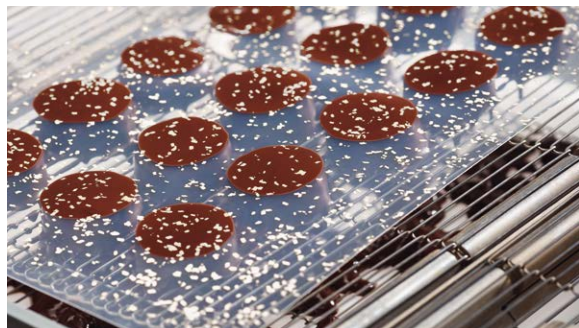


AZO-Free

*Exportable to Canada

TRANSFER SHEETS

Add a chic pop of color to any preparation with Valrhona Signature transfer sheets



CHOCOLATE BONBONS & GARNISHES



SHORTBREAD & COOKIES



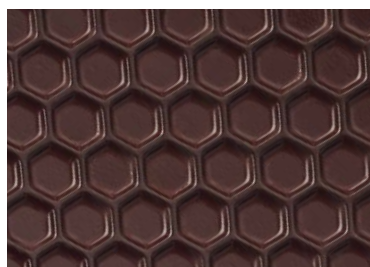
CRÉMEUX



MOUSSE

3D SHEETS

3D Sheets add an extra level of texture to any creation to help your desserts stand out. Use them on the sides or tops of cakes or yule logs, or add texture to your plated desserts or chocolate bonbons.



REF 17089*
HONEYCOMB 3D
CHOCOLATE SHEET
385 x 300mm / 15.16" x 11.81"



*Exportable to Canada



REF 17090*
CRYSTAL-EFFECT
3D CHOCOLATE SHEET
385 x 300mm / 15.16" x 11.81"



*Exportable to Canada

[CHOCOLATE DECORATIONS]



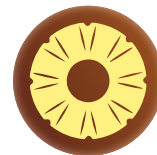
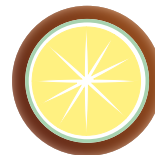
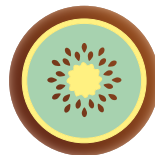
CHOCOLATE DECORATIONS

WHEN TO ADD CHOCOLATE DECORATIONS TO DESSERTS

We do not recommend freezing desserts with chocolate decorations already in place due to the increased humidity, which can cause bloom upon thawing. If you need to freeze your desserts, we recommend applying decorations to the desserts once they are already thawed in order to avoid bloom.



FRUIT



Ø 30mm / 1.18"

REF 17067*

ASSORTMENT OF LEMON
KIWI PINEAPPLE DISKS

■ JIVARA 40% Milk Chocolate
AZO-Free

*Exportable to Canada



Ø 30mm / 1.18"

REF 17075*

ASSORTMENT OF RASPBERRY
POMEGRANATE WATERMELON DISKS

■ GUANAJA 70% Dark Chocolate

AZO-Free

*Exportable to Canada



COLORFUL FORMS

120mm / 4.72"



6mm / 0.24"



REF 17073*

ASSORTMENT OF 2 COLORED STICKS

■ GUANAJA 70% Dark Chocolate

AZO-Free

*Exportable to Canada



18mm / 0.71" Ø 20mm / 0.79" 16mm / 0.63"



18mm / 0.71"



Ø 30mm / 1.18"

REF 17076*

ASSORTMENT OF SHAPES
WITH COLORFUL LINES

■ JIVARA 40% Milk Chocolate

AZO-Free

*Exportable to Canada



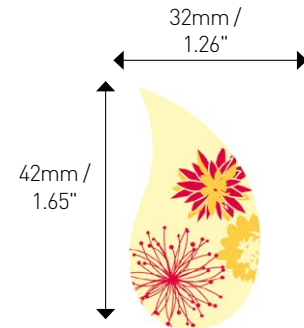
CHOCOLATE DECORATIONS

NATURE



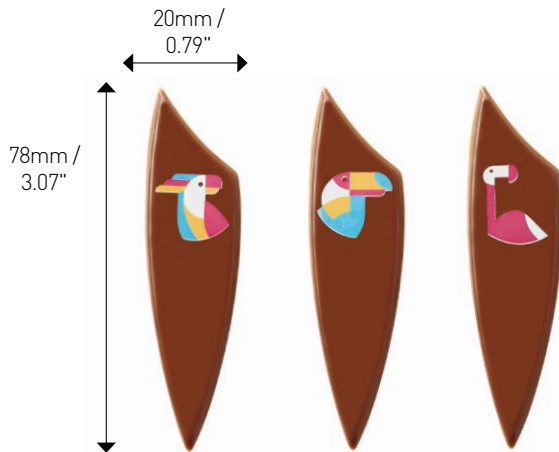
REF 17072*
BLOSSOM STICK
■ OPALYS 33 % White Chocolate

AZO-Free
*Exportable to Canada



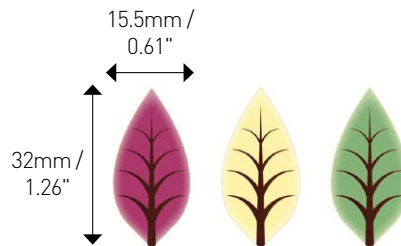
REF 17069*
WHITE FLOWERY
DROPLET
■ OPALYS 33 % White Chocolate

AZO-Free
*Exportable to Canada



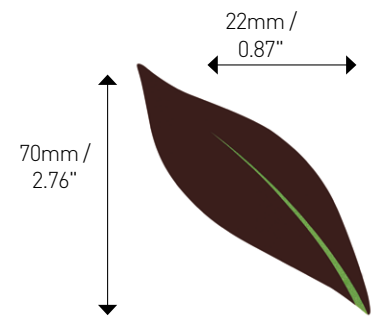
REF 17070*
ASSORTMENT OF 3 EXOTIC
BIRD DESIGN PETALS
■ JIVARA 40% Milk Chocolate

AZO-Free
*Exportable to Canada



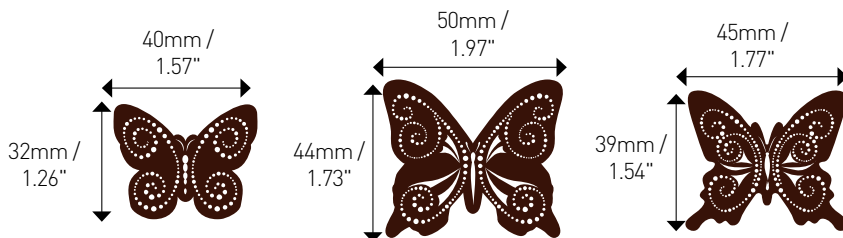
REF 17071
ASSORTMENT OF 3 LEAVES
■ GUANAJA 70% Dark Chocolate

AZO-Free



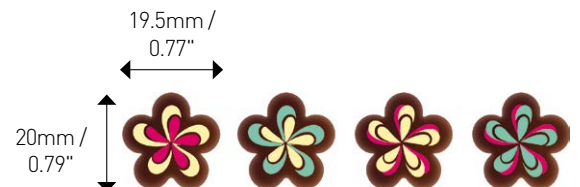
REF 17078
SIMPLE LEAF
■ GUANAJA 70% Dark Chocolate

AZO-Free



REF 17066*
ASSORTMENT OF 3 BUTTERFLIES
3 SIZES
■ GUANAJA 70% Dark Chocolate

AZO-Free
*Exportable to Canada



REF 17068*
ASSORTMENT OF 4 FLOWERS
■ GUANAJA 70% Dark Chocolate

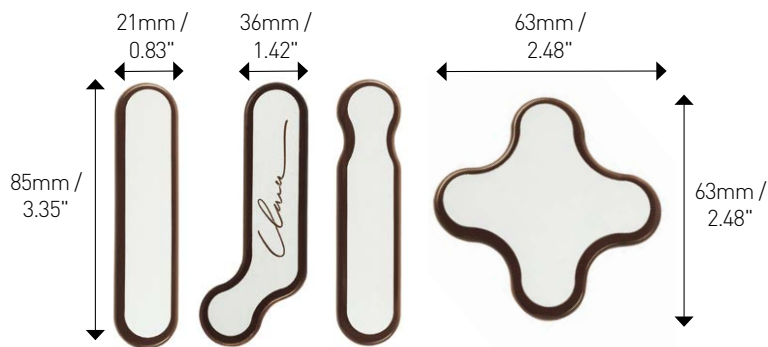
AZO-Free
*Exportable to Canada



CHOCOLATE DECORATIONS

MESSAGES

Create a customized message on your chocolate decorations, or let your customers do it themselves!



Comes with a tool for precision writing.



REF 17079*

ASSORTMENT OF BUBBLE SCRATCH CARDS

■ GUANAJA 70% Dark Chocolate



AZO-Free

*Exportable to Canada



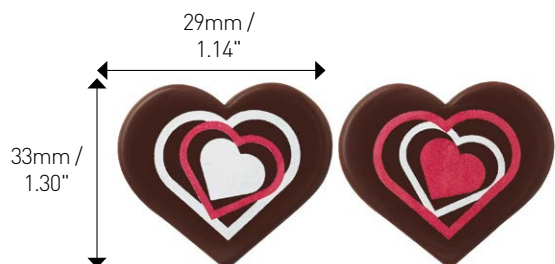
REF 17065*

"HAPPY BIRTHDAY" RECTANGLE

■ GUANAJA 70% Dark Chocolate

AZO-Free

*Exportable to Canada



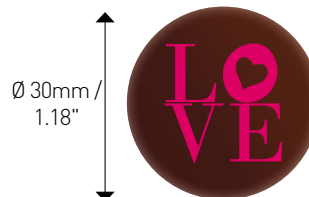
REF 17077*

ASSORTMENT OF RED AND WHITE HEARTS

■ GUANAJA 70% Dark Chocolate

AZO-Free

*Exportable to Canada



REF 17074

PINK "LOVE" DISK

■ GUANAJA 70% Dark Chocolate

AZO-Free

*Exportable to Canada





Get your creativity flowing with new tips, techniques, and inspiration
from one of our classes at L'École Valrhona Brooklyn.



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