



Laboratory Kitchen Products Catalog 2022



Here at Valrhona, we have devoted ourselves to a mission: using good food to make the world a better place. Words are followed by action: sourcing, transforming, sharing know-how, but it is also backed up by people. When we talk about sourcing, we're really talking about producers: 18,204 producers in 15 different countries. Valrhona strives every day to ensure the cocoa industry is built to last, as we're a big enough company to ensure our decisions and actions have a positive impact on the entire supply chain. Transformation is all about Valrhona's teams and their expert ability to constantly improve our work and enrich our aromatic palette even further. Labeled a "Great Place To Work", our company has a social conscience and it is just the right size to be able to take care of our colleagues' well-being. Sharing our savoir-faire is all about our customers. We guide and support these professionals because we know how demanding and difficult food professions are. Valrhona is doing everything it can to support artisans and give its customers the means to progress towards a more creative, more responsible gastronomy. Valrhona is BCorp certified, a label that identifies the world's most committed companies. We are convinced that, together with everyone involved in the chocolate industry, we can co-create a sustainable model for the benefit of us all: producers, employees, artisans and chocolate lovers; all while respecting and preserving the planet. Why? Because we don't want to be just the best in the world - we want to be the best for the world.

Clémentine Alzial, CEO at Valrhona



Clémentine Alzial, CEO at Valrhona Photo Credits: Wildbee

“ Why? Because we don't want to be just the best in the world - we want to be the best for the world. ”



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THE BRAND AND ITS SERVICES

Imagining the best of chocolate

AS A PARTNER TO CHEFS SINCE 1922 AND A PIONEER SETTING THE STANDARD IN OUR MARKET, VALRHONA'S VISION IS TO IMAGINE THE BEST OF CHOCOLATE WITH YOU. WE BELIEVE IN A COLLABORATIVE APPROACH TO CHOCOLATE. WE ARE CONVINCED THAT WHEN WE SHARE OUR EXPERIENCES, WE CAN SUSTAINABLY DEVELOP THE WORLD OF CHOCOLATE.

TO IMAGINE THE BEST OF CHOCOLATE, WE MUST FIRST SCOUR THE PLANET FOR FINE COCOA.

This mission is carried out by our sourcing team, which selects the most unique cocoa varieties and forges long-term relationships with producers. Working together in this way allows us to constantly enrich our understanding of cocoa, become producers ourselves in some plantations and, as a result, bring innovations to each

stage of the chocolate-making process – growing, fermentation and drying – so that we can promote aromatic diversity in cocoa. 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 growing techniques of the future through the Cacao Forest program.



“ With Valrhona, you are part of forging a sustainable future for cocoa. ”



TO IMAGINE THE BEST OF CHOCOLATE, YOU NEED AN AMBITION.

Ours is to endlessly perfect our chocolate-making expertise, to push back creative boundaries thanks to a constantly growing aromatic palette and to invent the next revolution in the world of chocolate. From couvertures to chocolate bonbons, decorations and chocolates you can simply enjoy, our product range is designed to open up new horizons for you. This is so that you can express your talent with the total confidence that comes

with consistent quality and flavor – and so that you can rely on a responsible partner who has fully committed to the environment, transparency and traceability. A few great examples of our expertise: Grand Cru Chocolates (Tulakalum), Cuvées du Sourceur (Loma Sotavento, Kilti Haiti), as well as our Pioneer Range, including P125 Cœur de Guanaja, Blond Dulcey and the Inspiration Range. With Valrhona, you give your creations an extra dimension.



LAST BUT NOT LEAST, TO IMAGINE THE BEST OF CHOCOLATE, IT IS ESSENTIAL TO SHARE.

This means sharing expertise, so that everyone continues to progress. L'École Valrhona, the center for chocolate expertise, exists to train and support you. L'École's pastry chefs are here to guide you, and can even answer each and every one of your questions by phone. When you join our network, you are able to swap techniques, tips and recipes, allowing you to stay inspired,

perfect your skills and move forward. For nearly 30 years, we have been encouraging creative pastry-making through events such as the Pastry World Cup and C3 Competition. Thanks to the Cité du Chocolat and our association with food industry training schools such as École Bocuse and École Ferrandi, we are fostering future talent and contributing to our profession's development. With Valrhona, you become part of a community that's passionate about chocolate.

100%
of Valrhona's
cocoa can be
traced from
the producer

VALRHONA'S SOURCING TEAMS TRAVEL THE WORLD TO SELECT THE FINEST, MOST UNIQUE COCOA PLANTATIONS ON THE PLANET.

Over time, Valrhona's sourcing team and producers have established special, long-term relationships rooted in trust. It is thanks to these producers that the team has been able to build up its unique professional expertise.

To imagine the best of chocolate, we launched the Live Long program to embody Valrhona's CSR policy. Live Long found its feet in south-western Ghana. In May 2015, Valrhona sourcing team member Cédric was on a visit to the Wassa N'Kran community, where Valrhona was funding a new community center complete with a children's library and IT room, as well as a producer training base. He was warmly welcomed by a crowd holding up signs daubed with the words "We are all Valrhonas" and "Live Long Valrhona". This was our lightbulb moment: it was there and then that we decided "Live Long" would perfectly encapsulate our long-term CSR commitments in all their different iterations.

© Pierre Ollier

"In the Heart of Millot", the Millot Plantation in Madagascar

Our sustainable approach

AT VALRHONA, WE BELIEVE THAT IF WE ARE TO IMAGINE THE BEST OF CHOCOLATE, WE HAVE TO MAKE THE BEST OF OURSELVES. THIS IS WHAT WE STRIVE TO DO EVERY DAY THROUGH OUR LIVE LONG CSR PROGRAM.

In line with our Live Long commitments, we are working hand-in-hand with our producers and customers to make the cocoa industry fair and sustainable - but also to make products that look and taste great. Our mission and purpose as a company 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.



LIVE LONG COCOA

We want to unite everyone working in cocoa, chocolate and gastronomy around the aim of achieving a fairer, more sustainable cocoa industry. Our two major ambitions are improving cocoa producers' living conditions and protecting the environment. Long-term partnerships, traceability, community support projects and actions to boost producer income are just some of the ways we are working towards this goal.



LIVE LONG ENVIRONMENT

In 2020, we were able to make our chocolate factory carbon-neutral. Our ambition is for this to be the case for our entire value chain, from plantation to plate, by 2025. To meet these objectives, we are pulling out all the stops to reduce our greenhouse gas emissions to a minimum - and when we can't, we are offsetting our carbon through reforestation schemes.

LIVE LONG GASTRONOMY

Gastronomy is an important part of Valrhona's DNA. We have always wanted to actively support all food professions to ensure their sustainability and influence throughout the world. Today, we need to rethink gastronomy to make sure it does its part in the face of sustainable development issues. We therefore believe that it is our responsibility to support professionals in moving towards more sustainable practices and meaningful, conscious cooking.

LIVE LONG TOGETHER

We wish to think up a sustainable model with our stakeholders which allows us to support our producers and our customers in the challenges they face and create a company which is a great place to work for our employees. We are well aware that all this is only possible if we all work together, in the spirit of teamwork. This is how we want to carry out all our actions.

“ My mission was to make Valrhona a BCorp company because the performance of our business model will allow us to have a positive social and environmental impact. People, the planet and profit can never be dissociated from one another when it comes to the sustainability of a company, and BCorp represents the approach that I wanted us to take. ”

*Clémentine Alzial,
CEO at Valrhona*



“ We are working hand-in-hand with our producers and customers to make the cocoa industry fair and sustainable - but also to make products that look and taste great. ”

L'École Valrhona

L'ÉCOLE VALRHONA, HELPING YOU PUSH BACK THE LIMITS OF CREATIVITY.



L'École Valrhona was created over 30 years ago with the vocation of passing on outstanding expertise. Today, its Campuses continue to make their mark all around the world, in Tain l'Hermitage, Paris-Versailles, Tokyo and New York.

The Campuses are centers for chocolate-based research and creativity where experimentation is a constant and R&D, cocoa sourcing, and sensory analysis find a shared home. Here, L'École Valrhona's 30 chefs are inspired by expert knowledge, dialog and diversity to create endless new recipes, techniques and products.

This powerful resource enables L'École Valrhona to support even the most demanding of professionals through an excellent, exclusive training program.

The program gives chefs from all around the world the chance to learn how to use products, perfect their skills,

and give their creations that beautiful final touch. This is a space for dialog and peer-learning where everyone can uncover what makes them different.

Off-campus, L'École Valrhona's pastry chefs continue to support chefs on a daily basis in their kitchens and stores. They do this through a phone help service in France, or by setting off on consultancy assignments around the world.

Whether you want to perfect your technique, enrich your knowledge or develop your network, L'École Valrhona's Campuses are iconic destinations for anyone with a passion for chocolate, where everyone makes progress through interaction with others and the limits of creativity are constantly pushed back.

“ As a center of excellence for chocolate, L'École Valrhona has become a hub of creativity and innovation, and it's here that the industry's latest inspirations form and grow. ”

Valrhona's support



Essentials

THE DIGITAL SERVICE THAT QUANTIFIES ALL YOUR DESSERTS AND OTHER SWEET TREATS.

Valrhona Essentials, a real reference guide for food professionals, is a collection of more than 120 basic pâtisserie and chocolaterie recipes, with or without chocolate. The guide is available online along with an instant recipe quantifying tool, so you can create, quantify, and share your creations to your heart's content! With all-new features for managing your recipes, you can access Essentials Online easily via our website. Organize all your personal recipes in one online space and quantify them automatically depending on your chocolate and portion numbers (or preferred measurement system). We also provide you with templates to give you some inspiration. You can use, edit and personalize our Yule log, dessert, tart or filled bar set recipes to include your choice of chocolate and other mixtures. You now have a new, even simpler way to use this indispensable industry resource which will soon become a true kitchen companion. For chocolate-based recipes, select the Valrhona chocolate you wish to use and the total number of products you hope to make, and Essentials will give you a perfectly quantified recipe. It helps you to make your creations efficiently and reduce food waste. This simple, instant resource makes it easier to create, personalize, share, produce, and save all your recipes!



Cercle V

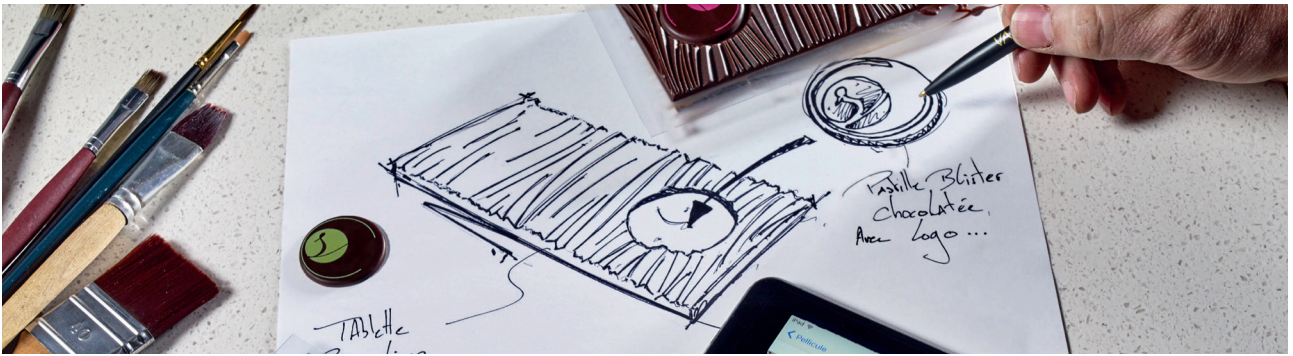
A PARTNERSHIP SCHEME FOR PROFESSIONALS WHO SPECIALIZE IN DESSERTS, CONFECTIONERY, AND CHOCOLATE.

Cercle V is a partnership scheme for professionals who specialize in desserts, confectionery, and chocolate. It has helped us to uphold the partnerships that have bound us all for more than 20 years and united us around the shared values of excellence, commitment, and passion for our work. Cercle V gives its members the means to talk and exchange, innovate, find resources and enjoy exclusive services.



Valrhona's Customization Workshop

OUR TEAMS SHARE THEIR EXPERTISE SO THAT YOU CAN EXPRESS WHAT MAKES YOU "YOU". FROM COUVERTURES TO TECHNICAL ASSISTANCE, WE TAILOR OUR CUSTOMIZED PRODUCTS AND SERVICES TO YOUR EXPECTATIONS, SO THAT YOU CAN DREAM UP NEW CREATIONS AND DEVELOP YOUR SALES.



Create the perfect blend

YOUR FLAVOR

To create the perfect blend, we select the finest cocoa beans, sugars, spices and other ingredients, before modeling them in different ways until we find the ideal balance for you.

Thanks to our team's expertise, you can combine technical excellence with delicious flavor. We can also help you to create your praliné or chocolate bonbons.

AN ACCESSIBLE RANGE OF COUVERTURE BLOCKS STARTING AT 1T, AND THAT CAN BE MOLDED INTO FÈVES FOR ORDERS STARTING AT 3T. AVERAGE DEVELOPMENT TIME: 3 TO 9 MONTHS.

You can also find this offer in our Praliné & Nut Products and Service Products.



Add an extra dimension to your creations

YOUR MOLD

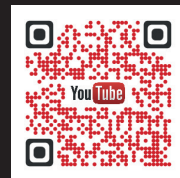
We give you access to a real hub of expert knowledge around designing and developing molds for chocolates and pastries.

From bars to bonbons, Yule logs and chocolates molded for Christmas or the year's other big events, express your personality in three dimensions.

WITH THE ATELIER CRÉATION TEAM, LET'S PUSH BACK THE BOUNDARIES OF WHAT SHAPE CAN BE! THIS GROUP OF DESIGNERS WILL FIND THE SOLUTION THAT BEST MEETS YOUR NEEDS TO TURN YOUR SIGNATURE INTO UNIQUE MOLDED PRODUCTS.

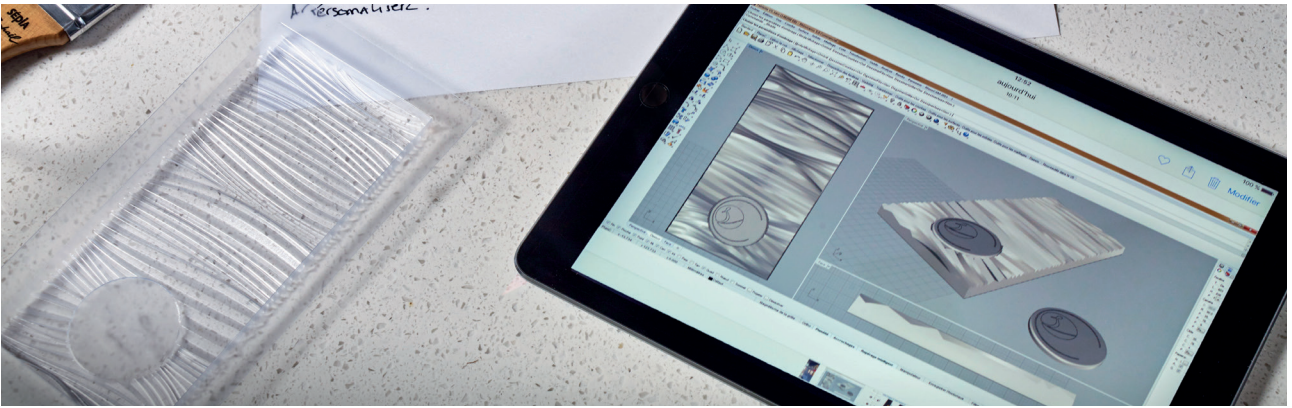


Reporting



DANNY HO
Executive Pastry Chef
at Hotel Icon (Hong Kong)

NICKNAME
Durian Prince



Packaged products designed especially for you



YOUR PACKAGING

Semi-Customized:

We add your logo and/or the graphics you want to showcase to existing packaging (e.g.: for squares, batons, bars).

Customized:

Packaging specifically developed for your products. We will analyze your plans and assess feasibility.



Customize your support



YOUR SUPPORT

Technical Advice

Have you had a problem when using one of our products with your equipment? A technician will help you to fine-tune your configurations.

Pastry-Making Assistance

Do you have a question about a technique or how to use a product? Our chefs will step in to share their expertise and creativity with you.

Marketing

Need some guidance on how to give your creations the promotion they deserve? Our specialist teams will help you with your merchandising, storytelling and external communications.



ASK YOUR SALES REPRESENTATIVE FOR MORE INFORMATION



CUSTOMER SERVICES:
+33 (0)4 75 09 26 38



EMAIL
SCVALRHONA@VALRHONA.FR

"I've been touring the Valrhona factory since 9 am today to see how it roasts its cocoa beans. I've seen how the process works from A to Z, and how they make their couvertures. The factory is INCREDIBLE! You can see the cocoa pods and beans, as well as the process they use to make the world's best chocolate. When my customized slab of chocolate arrived in Hong Kong, it was love at first bite so I took a selfie and shared it with my friends with the caption: 'my chocolate has just landed in Hong Kong!' We spent two years selecting the right flavors and aromas for my very own 66% dark chocolate. I chose this chocolate because it's not very acidic,

which works well with the durian fruit that's so popular in South-East Asia and provides a very well-balanced flavor. Julien is a member of the sourcing team who taught me a lot about producers, plantations, and how to select and blend the best cocoa beans to create gorgeous aromas through combinations of different flavors. I was hugely impressed. I'm going to teach others what I've learnt and pass on my expertise to my team. I'm also going to try teach young people about how to choose the right chocolates, recipes, and combinations. This way, they will be able to carry on down the trail we've blazed."

Making your life easier

DISCOVER DIFFERENT AREAS OF SALES AND OUR PROMOTION TIPS.



EXPLORE THE STORE AND VIRTUAL HOTEL RESTAURANT!

Our virtual worlds

OUR VIRTUAL STORE IS A TOOL FOR PROFESSIONALS THAT HELPS YOU DEVELOP YOUR RANGE!

We offer a number of **promotional ideas** to complete your seasonal or permanent range, whether for **your store** or **your hotel restaurant**.

In just a few clicks, **find our ready-to-use promo kits** and discover our range ideas and suggestions for making your store lively and seasonal and **keeping your customers engaged**.

Valrhona's online printing service

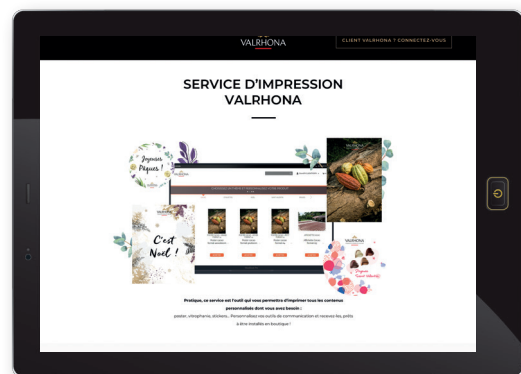
PERSONALIZE AND PRINT ALL YOUR COMMUNICATIONS TOOLS!

Entirely customizable content!

This practical tool allows you to print all your necessary customized content: poster, decal, stickers, etc. Personalize your communication tools and receive them ready to be displayed in your store!

An exclusive and intuitive service for promoting the highlights of the year:

1. Choose a theme, special occasion or type of tool.
2. If you'd like to add a logo, choose the one you want to attach!
3. Personalize the text on your tool: the name of your bar, a message to write on a poster, etc.
4. Pay and then receive your tools ready to be displayed in your store.



DISCOVER THE ONLINE PRINTING SERVICE BY LOGGING ON TO PRINT.VALRHONA.COM




VALRHONA

Let's imagine the best of chocolate®




Oabika

GOLD OF THE POD

Oabika takes you on a journey to the heart of the plantations and gives your customers an unforgettable taste sensation. The nuanced aromatic qualities of this 72° Brix concentrated cocoa fruit juice bring together fruity notes of tangy berries and more indulgent notes of sweet candied fruits. An invitation to experience the rare and incredible taste of the cocoa fruit. Its syrupy texture and amber color make it a one-of-a-kind ingredient for concocting creations that are sure to elicit an emotional impact.

TO DISCOVER OABIKA, VISIT WWW.VALRHONA.US
OR CONTACT US AT (718) 522-7001







PIONEER RANGE



BLOND RANGE P. 20
DOUBLE FERMENTATION P. 21
CŒUR DE GUANAJA P. 21
INSPIRATION P. 22-23

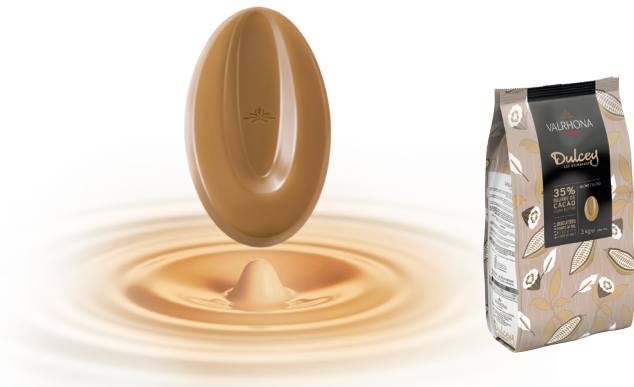
Pioneer Range

Reimagine your recipes to include remarkable flavors thanks to these pioneering, innovative products that have broken new gastronomical ground. We are deeply committed to providing you with inspiring products that will guide your creativity.

BLOND RANGE

FIRST "BLOND"-COLORED CHOCOLATE CREATED IN 2012

With our blond range, we wanted to stand out from the traditional world of white chocolate by combining all our chocolatiers' expertise with unique ingredients. These carefully selected raw materials give the blond range its utterly unique color and flavor, offering you a whole new avenue for your creativity.



31870 BLOND DULCEY 35%

BISCUITY & A HINT OF SALT

With its very subtly salty, mellow biscuit flavor, Dulcey and its caramelized milky tones conjure up our childhoods before our very eyes, stirring up a whirlwind of delicious, uniquely personal memories.



13536 BLOND ORELYS 35%

Color flecked with glimmers of golden brown
BISCUITY & LICORICE

The biscuit and licorice inflections in Orellys' muscovado sugar conjure up the celebratory atmosphere of a beach-side concert on a faraway island.

NAME	CODE	MIN. COCOA %	INGREDIENTS	COATING	MOLDING	BAR	MOUSSES	CRÊMEUX & GÂTACHES	ICE CREAMS & SORBETS	USE WITHIN*	PACKAGING
BLOND DULCEY	31870 27008	35% cocoa butter	Sugar 29% Milk 24% Fat 43%	☺	☺	☺	☺	☺	☺	12 months	3kg bag of fèves 12kg case of fèves
BLOND ORELYS	13536	35% cocoa butter	Sugar 31% Milk 34% Fat 44%	-	☺	☺	☺	☺	☺	12 months	3kg bag of fèves

DOUBLE FERMENTATION

CREATED IN 2015

To create a new range of sensory possibilities, after over 10 years of working hand in hand with partner producers, Valrhona has revolutionized the way it processes its cocoa in plantations. This innovative process is such that once the traditional fermentation process is complete, we launch a second one by adding another ingredient - a fruit naturally rich in sugar, which triggers a second phase of fermentation, enhancing the chocolates with the flavor of the fruit.

PIONEER RANGE



12219 ITAKUJA 55%

Single Origin Brazil cocoa
FRUITY
& PASSION FRUIT

Itakuja's cocoa-rich, passion fruit notes dance a passionate samba to the beat of Bahia's famous carnival.



13757 KIDAVOA 50%

Single Origin Madagascar cocoa
COCOA-RICH,
FRUITY & BANANA

Kidavao's cocoa-rich banana notes lend it a warm, melodic tone straight out of a Madagascan acapella choir.

NAME	CODE	MIN. COCOA%	INGREDIENTS	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	USE WITHIN*	PACKAGING
ITAKUJA	12219	55%	Sugar 44% Fat 37%	-	☺	☺	☺	☺	☺	14 months	3kg bag of fèves
KIDAVOA	13757	50%	Sugar 34% Milk 15% Fat 39%	-	☺	☺	☺	☺	☺	14 months	3kg bag of fèves

P125 CŒUR DE GUANAJA

CREATED IN 2008

CHOCOLATE CONCENTRATE

With Cœur de Guanaja, you can achieve:

- Chocolate products with strong aromatic potential
- Intensely chocolatey ice creams with a more malleable texture
- Ganaches with an incomparably intense chocolate flavor



6360



NAME	CODE	MIN. COCOA%	INGREDIENTS	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	USE WITHIN*	PACKAGING
P125 CŒUR DE GUANAJA	6360 8234	80%	Sugar 19% Fat 38%	-	-	-	☺	☺	☺	18 months	3kg bag of fèves 12kg case of fèves

USE WITHIN* Calculated based on the date of manufacture. Changes to the "Use Within" dates of our chocolates are underway. You may notice some slight variations on packaging during this transitional period. ☺ Ideal Application. ☺ Recommended Application. The sugar percentage in a product refers to added sugars. It does not represent the product's entire sugar content. The fat percentage represents the product's entire fat content.

INSPIRATION

A FRESH TAKE ON FRUIT

Inspiration is Valrhona's first range of fruit and nut couvertures, created with natural flavors and colors. All Valrhona's chocolate-making expertise has been used to develop this technical feat which combines the unique texture of chocolate with the intense flavor and color of fruit.

RECIPE

FRUIT/NUT



COCOA BUTTER
AND A PINCH OF LECITHIN



SUGAR

WHAT MAKES INSPIRATION EXCEPTIONAL?



100% NATURAL FLAVOR & COLOR

No preservatives, added colors or artificial flavors



INTENSE FRUIT FLAVOR

Developed using the Valrhona R&D teams' expert knowledge



THE UNIQUE TEXTURE OF A COUVERTURE

Inspiration is used like a couverture and tempered at specific temperatures

The fruit couverture range has expanded since Almond Inspiration was first launched in January 2017.



14029 ALMOND INSPIRATION

NUTS
& SWEET ALMONDS

The sweet, fresh almond notes of Almond Inspiration take us on a stroll through an almond orchard on a beautiful summer's day.



15391 STRAWBERRY INSPIRATION

CANDIED FRUIT
& STRAWBERRY

The sweet candied notes of Strawberry Inspiration call to mind the joy of biting into a biscuit covered in fresh fruit jam.



15390 PASSION FRUIT INSPIRATION

TROPICAL FRUIT
& PASSION FRUIT

The tropical, tangy notes of Passion Fruit Inspiration hint at the freshness of a passion fruit sorbet under the summer sun.



19999 RASPBERRY INSPIRATION

CANDIED FRUIT
& RASPBERRY

Raspberry Inspiration, with its hint of acidity, evokes the cheerful scent of homemade raspberry jam.

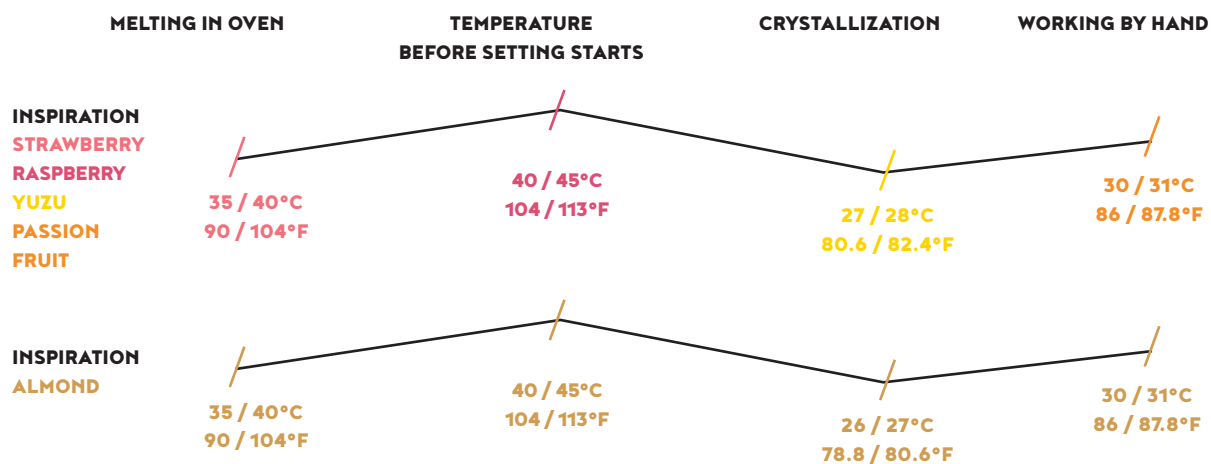


19998 YUZU INSPIRATION

CITRUS FRUIT & YUZU

Yuzu Inspiration wonderfully expresses the sweetness and bitterness of the yuzu, an iconic Japanese citrus fruit, dazzling like the rays of the rising sun.

TEMPERATURE CHANGES



This information and special instructions are included in the booklet labels on 3kg bags.



NAME	CODE	INGREDIENTS	COATING	MOLDING	BAR	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	USE WITHIN*	PACKAGING
ALMOND INSPIRATION	14029	31% cocoa butter Almond cake powder 31% Sugar 39% Fat 42%	☺	☺	☺	☺	☺	☺	14 months	3kg bag of fèves
STRAWBERRY INSPIRATION	15391	38% cocoa butter Powdered strawberry 14% Sugar 47% Fat 39%	-	☺	☺	☺	☺	-	10 months	3kg bag of fèves
PASSION FRUIT INSPIRATION	15390	32% cocoa butter Powdered passion fruit juice 17% Sugar 60% Fat 34%	-	☺	☺	☺	☺	-	10 months	3kg bag of fèves
RASPBERRY INSPIRATION	19999	36% cocoa butter Powdered raspberry 12% Sugar 52% Fat 37%	-	☺	☺	☺	☺	-	10 months	3kg bag of fèves
YUZU INSPIRATION	19998	34% cocoa butter Powdered yuzu juice 2% Sugar 55% Fat 35%	-	☺	☺	☺	☺	-	10 months	3kg bag of fèves

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COUVERTURES



CUVÉES P. 27

GRAND CRU CHOCOLATES P. 28-31

CERTIFIED & SPECIFIC PRODUCTS P. 32-33

INDULGENT CHOCOLATES P. 34-35

PROFESSIONAL SIGNATURE P. 36-37

Couvertures

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 can come from:

A rare, limited edition terroir, in the case of our Cuvées du Sourceur

-

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



Dominican Republic Plantation

“ Being a partner means supporting a diversified model for agriculture – including in cocoa farming – which works alongside other crops such as fruit and citrus trees. This way, producers’ income is diversified and more secure. ”

Julien Desmedt
sourceur

CUVÉES



12829 LIMEIRA 50%

Single Origin Brazil cocoa

COCOA-RICH, BITTERSWEET
& TANGY

As it reveals its bitter cocoa-rich power and tanginess, Limeira shows off its complex yet enchanting nature, like a flock of a thousand birds soaring over Brazil's immense natural wilderness.



19264 KILTI HAÏTI 66%

Single Origin Haiti cocoa

BALANCED, RIPE FRUIT
& COCOA NIBS

Kilti Haïti's balanced notes of ripe fruit combined with cocoa nib evoke the flamboyant colors of untouched Haitian landscapes glowing golden at sunset.



13596 LOMA SOTAVENTO 68%

Single Origin Dominican Republic cocoa

BALANCED, FRUITY
& BITTERNESS

Loma Sotavento takes its strength and energy from the powerful trees of the Dominican Republic, giving it fruity, bitter notes with a hint of fresh camphor.



27661 XIBUN 64%

Single Origin Belize cocoa

BALANCED, FRUITY
& FRESHNESS

Xibun's fresh and fruity, tangy notes are captivating, just like the Great Blue Hole in Belize.



12830 MORANT BAY 70%

Single Origin Jamaica cocoa

SWEETLY SPICED,
BITTERSWEET & RIPE FRUIT

The bitterness of Morant Bay is enhanced with notes of ripe fruit and spices, like Jamaica's forest waterfalls sparkling in the sunshine.

COUVERTURES

NAME	CODE	MIN. COCOA%	INGREDIENTS	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	USE WITHIN*	PACKAGING
LIMEIRA	12829	50%	Sugar 34% Milk 20% Fat 40%	☺	☺	☺	☺	☺	☺	15 months	1kg block
KILTI HAÏTI	19264	66%	Sugar 33% Fat 39%	☺	☺	☺	☺	☺	☺	14 months	1kg block
LOMA SOTAVENTO	13596	68%	Sugar 32% Fat 37%	-	-	☺	☺	☺	☺	18 months	1kg block
XIBUN	27661	64%	Sugar 35% Fat 39%	-	-	☺	☺	☺	-	18 months	3 x 1kg slabs
MORANT BAY	12830	70%	Sugar 29% Fat 43%	-	-	☺	☺	☺	☺	14 months	1kg block

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GRAND CRU CHOCOLATES

DARK CHOCOLATE: SINGLE ORIGIN COCOA



25295 TULAKALUM 75%

Single Origin Belize cocoa

FRUITY, TANGY
& COCOA NIBS

Tulakalum's nutty intensity and powerful cocoa nibs dreamily encapsulate the gorgeous biodiversity of Belize, an endlessly colorful country with rich culture and histories.



4656 ARAGUANI 72%

Single Origin
Venezuela cocoa

SWEETLY SPICED,
WOODY & FULL-BODIED

Araguani's touch of vanilla, woody notes and hint of bitterness take you on an adventure through Venezuela's mountains, forests and saltwater lakes.



6085 NYANGBO 68%

Single Origin Ghana cocoa

SWEETLY SPICED,
ROASTED & VANILLA

Nyangbo's spiced, toasted, and vanilla notes bring you on a journey to Ghana's rich mustard-colored earth.



5572 ALPACO 66%

Single Origin Ecuador cocoa

SWEETLY SPICED,
NUTTY & WOODY

Alpaco's accents of dried fruit and nuts and its woody notes take you sailing down the Amazon River through the lush nature.

NAME	CODE	MIN. COCOA%	INGREDIENTS	COATING	MOLDING	BARS	MOUSSES	CRÈMEUX & GANACHES	ICE CREAMS & SORBETS	USE WITHIN*	PACKAGING
TULAKALUM	25295	75%	Sugar 25% Fat 43%	☺	☺	☺	☺	☺	☺	18 months	3kg bag of fèves
ARAGUANI	4656	72%	Sugar 27% Fat 44%	☺	☺	☺	☺	☺	☺	18 months	3kg bag of fèves
NYANGBO	6085	68%	Sugar 31% Fat 41%	☺	☺	☺	☺	☺	☺	18 months	3kg bag of fèves
ALPACO	5572 19851	66%	Sugar 32% Fat 41%	☺	☺	☺	☺	☺	☺	18 months	3kg bag of fèves 12kg case of fèves
KALINGO	9789	65%	Sugar 34% Fat 39%	☺	☺	☺	☺	☺	☺	14 months	3kg bag of fèves
MANJARI	4655 117	64%	Sugar 35% Fat 39%	☺	☺	☺	☺	☺	☺	14 months	3kg bag of fèves 3 × 1kg slabs
TAÏNORI	5571	64%	Sugar 35% Fat 38%	☺	☺	☺	☺	☺	☺	18 months	3kg bag of fèves
ILLANKA	9559	63%	Sugar 36% Fat 37%	☺	☺	☺	☺	☺	☺	14 months	3kg bag of fèves
MACAÉ	6221	62%	Sugar 37% Fat 39%	☺	☺	☺	☺	☺	☺	18 months	3kg bag of fèves

DARK CHOCOLATE: SINGLE ORIGIN COCOA



9789 KALINGO 65%

Single Origin
Grenada cocoa

BALANCED, RIPE FRUIT
& VANILLA POD

Grenada is an island in the West Indies known for its powerful herbs and spices, giving Kalingo's cocoa its unique notes of ripe fruit, camphor and vanilla bean.



4655 MANJARI 64%

Single Origin
Madagascar cocoa

FRUITY, TANGY & BERRIES

With its fleshy notes of tangy red berries, each bite of Manjari takes you on a voyage to Madagascar - also known as the "Scented Isle" - where amazing cacao trees, delicious fruit and wonderful spices all grow.



5571 TAIRONI 64%

Single Origin
Dominican Republic cocoa

BALANCED, FRUITY
& YELLOW FRUIT

Taironi's notes of tangy yellow fruit are reminiscent of the lavish fruits you'll find in the Dominican Republic's early-morning markets.



9559 ILLANKA 63%

Single Origin Peru cocoa

FRUITY, TOASTED NUTS
& SWEETNESS

Illanka takes you on a journey through the peaks and valleys of the Peruvian Andes as its flavor profile dramatically sways between smooth sweetness and dried fruit and nut notes.



6221 MACAÉ 62%

Single Origin Brazil cocoa

FRUITY, TOASTED NUTS
& BLACK TEA

Macaé's deep notes of black tea and roasted nuts take you on a timeless, spellbinding journey through Brazil's ancient Atlantic Rainforest.



GRAND CRU CHOCOLATES

DARK CHOCOLATE: BLEND



5614 ABINAO 85%

BITTERSWEET, WOODY
& RAW COCOA

Abinao's raw, woody intensity and bitterness capture the essence of an immense African jungle shrouded by a dark night.



4653 GUANAJA 70%

BALANCED, ROASTED & BITTERNESS

Guanaja's forceful tanginess and its comforting notes of bitter cocoa nibs call and respond like the warm, harmonious tones of woodwind instruments intermingling with celebratory song and the gentle rhythm of a percussion section.



4654 CARAÏBE 66%

SWEETLY SPICED, ROASTED
& BITTERNESS

With its intensely bitter notes, woody highlights and hints of toasted nuts, Caraïbe leads you on an intoxicating dance through the cacao forest.



4657 EXTRA BITTER 61%

SWEETLY SPICED, NUTS
& COCONUT

Extra Bitter's notes of vanilla, fleshy coconut and slightly bitter cocoa conjure up the fiery heat of the wind blowing over desert dunes.



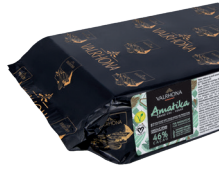
102 CARAQUE 56%

SWEETLY SPICED, NUTS
& SWEETNESS

Caraque's sweet notes of roasted nuts and dried fruit with a touch of vanilla bring back memories of traditional childhood cakes.

NAME	CODE	MIN. COCOA%	INGREDIENTS	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	USE WITHIN*	PACKAGING
ABINAO	5614	85%	Sugar 14% Fat 48%	-	-	☺	☺	☺	☺	18 months	3kg bag of fèves
GUANAJA	4653 106 19849	70%	Sugar 29% Fat 42%	☺	☺	☺	☺	☺	☺	18 months 18 months 14 months	3kg bag of fèves 3 x 1kg slabs 12kg case of fèves
CARAÏBE	4654 107 19843	66%	Sugar 32% Fat 40%	☺	☺	☺	☺	☺	☺	18 months 18 months 14 months	3kg bag of fèves 3 x 1kg slabs 12kg case of fèves
EXTRA BITTER	4657 100 19846	61%	Sugar 38% Fat 40%	☺	☺	☺	☺	☺	☺	18 months 18 months 14 months	3kg bag of fèves 3 x 1kg slabs 12kg case of fèves
CARAQUE	102 19850	56%	Sugar 43% Fat 37%	☺	☺	☺	☺	☺	☺	18 months 14 months	3 x 1kg slabs 12kg case of fèves

VEGAN CHOCOLATE: SINGLE ORIGIN COCOA



28074 AMATIKA 46%

Single Origin Madagascar cocoa
COCOA-RICH, CEREALS
& ROASTED ALMONDS

The creamy texture of Amatika gives way to notes of cocoa, toasted almonds, and a hint of tanginess, reminiscent of a picnic in the peaceful ambiance of a Malagasy garden.

MILK CHOCOLATE: SINGLE ORIGIN COCOA



9997 BAHIBE 46%

Single Origin Dominican Republic cocoa
COCOA-RICH, CEREAL
& RIPE FRUIT

Bahibe combines ripe fruity notes with a powerful hint of cocoa to evoke all the power of the Dominican Republic's waterfalls and lush plantlife.



4659 TANARIVA 33%

Single Origin Madagascar cocoa
INDULGENT
& SOFT CARAMEL

Tanariva is an intensely smooth milk chocolate with soft caramel notes. Its sunlit flavor captures the joy of resting on the banks of the Sambirano River.

MILK CHOCOLATE: BLEND



7547 GUANAJA LACTÉE 41%

**MILKY, FRESH MILK FLAVOR
& COCOA-RICH**

Guanaja Lactée's fresh milk notes smoothly blend with powerful hints of cocoa, humming like the warm tones of a double bass in a relaxing jazz orchestra.



4658 JIVARA 40%

MILKY, MALT & VANILLA

With its mellow, malty cocoa-rich flavor, Jivara feels as warm as the sun's kiss on a golden summer morning.



6640 ORIZABA 39%

**MILKY, FARM-FRESH
MILK FLAVOR
& CARAMELIZED NOTES**

Orizaba stands out for its melt-in-the-mouth texture and distinct farm-fresh milk notes, which carry you away across high mountain pastures on a tranquil summer breeze.



6591 BITTER LACTÉ 39%

**MILKY, FRESH MILK FLAVOR
& A HINT OF VANILLA**

Bitter Lacté begins with distinctive notes of fresh milk and vanilla followed by echoes of sweet cocoa, which prolong the tasting experience like the bass notes on the piano concluding a piece of music.

NAME	CODE	MIN. COCOA%	INGREDIENTS	COATING	MOLDING	BAR	MOUSSES	CRÈMEUX & GANACHES	ICE CREAMS & SORBETS	USE WITHIN*	PACKAGING
AMATIKA	28074	46%	Sugar 38% Fat 43%	☺	☺	☺	☺	☺	☺	12 months	3 × 1kg slabs
BAHIBE	9997	46%	Sugar 30% Milk 23% Fat 43%	☺	☺	☺	☺	☺	☺	15 months	3kg bag of fèves
TANARIVA	4659 3692	33%	Sugar 38% Milk 28% Fat 36%	☺	☺	☺	☺	☺	☺	15 months	3kg bag of fèves 3 × 1kg slabs
GUANAJA LACTÉE	7547 19894	41%	Sugar 34% Milk 24% Fat 41%	☺	☺	☺	☺	☺	☺	15 months 12 months	3kg bag of fèves 12kg case of fèves
JIVARA	4658 189 19848	40%	Sugar 35% Milk 23% Fat 41%	☺	☺	☺	☺	☺	☺	15 months 15 months 12 months	3kg bag of fèves 3 × 1kg slabs 12kg case of fèves
ORIZABA	6640	39%	Sugar 37% Milk 18% Fat 39%	☺	☺	☺	☺	☺	☺	15 months	3kg bag of fèves
BITTER LACTÉ	6591 19893	39%	Sugar 41% Milk 18% Fat 38%	☺	☺	☺	☺	☺	☺	15 months 12 months	3 × 1kg slabs 12kg case of fèves

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CERTIFIED & SPECIFIC PRODUCTS

Choose a chocolate made with solid commitments to communities' and nature's welfare. Our chocolates have secured "Agriculture Biologique" organic and Fairtrade/Max Havelaar certification. Sustainable development and fair trade have always been a key concern of ours. We can even provide you with a no-added-sugar range, so that you can enjoy fine milk and dark chocolates without any excess sweetness.

ORGANIC CHOCOLATE



31508 MILLOT 74%

Single Origin Madagascar cocoa
FRUITY, TANGY & FULL-BODIED

The intensity of Madagascar's untouched nature finds its likeness in MilLOT chocolate, with its powerful tangy and bittersweet flavors and its notes of fruit and cocoa nib.



12515 ANDOA NOIRE 70%

Single Origin Peru cocoa
FRUITY, WOODY & BITTERNESS

Andoa Noire's nutty notes conjure up Peru's warm, fragrant air, while its hints of woodiness and bitter edge seem to melt into the tranquil twilight atmosphere.



12164 ORiado 60%

BALANCED, VANILLA & COCONUT

Oriado's creamy, vanilla-inflected mellowness lulls you into a siesta on warm sands, as the sun intoxicatingly caresses your skin.



15001 ANDOA LACTÉE 39%

Single Origin Peru cocoa
MILKY, FARM-FRESH MILK FLAVOR & A HINT OF TANGINESS

Andoa Milk unfurls through warm, mellow notes of dairy milk, much like a pan pipe melody drifting over the foothills of the Andes.



15002 WAINA 35%

VANILLA & FARM-FRESH MILK FLAVOR

Waina's notes of cane sugar, dairy milk and bourbon vanilla make this particularly smooth white chocolate open up like a fresh white flower on a warm summer's morning.



NAME	CODE	MIN. COCOA%	INGREDIENTS	COATING	MOLDING	BARs	MOUSSES	CRÈMEUX & GANACHES	ICE CREAMS & SORBETS	USE WITHIN*	PACKAGING
MILLOT	31508 30357	74%	Sugar 26% Fat 44%	☺	☺	☺	☺	☺	☺	12 months	3kg bag of fèves 12kg case of fèves
ANDOA NOIRE	12515	70%	Sugar 29% Fat 42%	☺	☺	☺	☺	☺	☺	18 months	3kg bag of fèves
ORiado	12164	60%	Sugar 39% Fat 39%	☺	☺	☺	☺	☺	☺	18 months	3kg bag of fèves
ANDOA LACTÉE	15001	39%	Sugar 33% Milk 26% Fat 42%	☺	☺	☺	☺	☺	☺	15 months	3kg bag of fèves
WAINA	15002	35% cocoa butter	Sugar 43% Milk 21% Fat 42%	-	☺	☺	☺	☺	☺	15 months	3kg bag of fèves

CHOCOLATES WITH SWEETENERS



5904 XOCOLINE 65%

SWEETLY SPICED,
BITTERSWEET
& A HINT OF ACIDITY

Xocoline's bitter, tangy vanilla notes ring out with a light playfulness like music strummed on a guitar.



6972 XOCOLINE LACTÉE 41%

MILKY, COCOA-RICH
& A HINT OF BITTERNESS

Xocoline Lactée's subtle, chocolate, lightly bitter notes remind you of the sparkling white flowers on a cacao tree.

NAME	CODE	MIN. COCOA%	INGREDIENTS	COATING	MOLDING	BAR	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	USE WITHIN*	PACKAGING
XOCOLINE	5904	65%	Maltitol 34% Fat 43%	☺	☺	☺	☺	☺	☺	18 months	3 x 1kg slabs
XOCOLINE LACTÉE	6972	41%	Maltitol 34% Milk 24% Fat 41%	☺	☺	☺	☺	☺	☺	15 months	3 x 1kg slabs



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INDULGENT CHOCOLATES

With this range, you can explore a whole palette of gorgeous, original chocolate experiences. They will introduce you to new flavors and spark your creativity too.

DARK CHOCOLATE



120 CAFÉ NOIR 57%

INDULGENT & COFFEE

Sensuous like a twilight tango, notes of dark chocolate and smooth coffee bring Café Noir the delights of a tentative tango danced at the fall of dusk.



122 NOIR ORANGE 56%

INDULGENT & ORANGE

Noir Orange, a chocolate with candied orange notes, is a timeless blend which reminds us of our favorite festive recipes.



20131 CARANOÁ 55%

INDULGENT & CARAMEL

Caranoa's nostalgic notes of cocoa and salted caramel swirl together joyfully like a childhood carousel.

MILK CHOCOLATE



7098 CARAMÉLIA 36%

INDULGENT
& SALTED CARAMEL

Caramélia's chocolatey smoothness and indulgent salted caramel notes instantly bring a smile to your face, conjuring up memories of wonderful times spent with friends.



11603 AZÉLIA 35%

INDULGENT
& HAZELNUT

Azélia's indulgent notes of toasted hazelnut feel every bit as velvety as a warm down blanket on winter's first icy days.



11387 BISKÉLIA 34%

INDULGENT
& CARAMEL-COATED
BISCUITS

Biskélia's delicious biscuit and caramel notes echo like gentle, comforting words whispered deep in our childhood pasts.

WHITE CHOCOLATE

4660 IVOIRE 35%

BALANCED
& WARM MILK

Ivoire white chocolate's comforting notes of hot milk recall the sound of children's laughter as they share moments of pure joy together.



8118 OPALYS 33%

VANILLA
& FRESH MILK FLAVOR

Opalys is a white chocolate with the merest hint of sweetness whose delicate milky, vanilla flavor conjures up all the purity of a mountaintop snow shower in spring.

NAME	CODE	MIN. COCOA%	INGREDIENTS	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX & GÂCHAGES	ICE CREAMS & SORBETS	USE WITHIN*	PACKAGING
CAFÉ NOIR	120	57%	Sugar 39% Café 1.6% Fat 38%	-	☺	☺	☺	☺	☺	10 months	3 x 1kg slabs
NOIR ORANGE	122	56%	Sugar 43% Orange Flavoring 0.3% Fat 38%	-	☺	☺	☺	☺	☺	10 months	3 x 1kg slabs
CARANOÀ	20131	55%	Sugar 31% Fat 39%	☺	☺	☺	☺	☺	☺	14 months	3kg bag of fèves
CARAMÉLIA	7098	36%	Sugar 34% Milk 20% Fat 38%	-	☺	☺	☺	☺	☺	15 months	3kg bag of fèves
AZÉLIA	11603	35%	Sugar 30% Milk 21% Fat 44%	-	☺	☺	☺	☺	☺	10 months	3kg bag of fèves
BISKÉLIA	11387	34%	Sugar 32% Milk 24% Fat 42%	-	☺	☺	☺	☺	☺	15 months	3kg bag of fèves
IVOIRE	4660 140 19741	35% cocoa butter	Sugar 43% Milk 22% Fat 41%	☺	☺	☺	☺	☺	☺	15 months 15 months 12 months	3kg bag of fèves 3 x 1kg slabs 12kg case of fèves
OPALYS	8118	33% cocoa butter	Sugar 32% Milk 32% Fat 44%	☺	☺	☺	☺	☺	☺	12 months	3kg bag of fèves

COUVERTURES



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PROFESSIONAL SIGNATURE

We guarantee that these chocolates are easy to use and produce outstanding results. These meticulously crafted blended chocolates stand out for their full-bodied flavor and perfect gustatory balance.

DARK CHOCOLATE



**8517
TROPILIA AMER
70%**

ROUNDED & BITTERSWEET



**4663
EXTRA AMER
67%**

ROUNDED & TOASTED NUTS



**4661
ÉQUATORIALE
NOIRE 55%**

ROUNDED & VANILLA



**4664
EXTRA NOIR
53%**

ROUNDED & TOASTED NUTS



**12144
ARIAGA NOIRE
66%**

ROUNDED & BITTERSWEET



**7346
SATILIA NOIRE
62%**

ROUNDED & TOASTED NUTS



**12143
ARIAGA NOIRE
59%**

ROUNDED & VANILLA



**8515
TROPILIA NOIRE
53%**

ROUNDED & VANILLA

NAME	CODE	COCOA MIN%.	INGREDIENTS	COATING	MOLDING	BARS	MOUSSES	CRÈMEUX & GANACHES	ICE CREAMS & SORBETS	USE WITHIN*	PACKAGING
TROPILIA AMER	8517	70%	Sugar 28% Fat 40%	-	-	-	☺	☺	☺	14 months	12kg case of fèves
EXTRA AMER	4663	67%	Sugar 32% Fat 38%	-	-	-	☺	☺	☺	18 months	3kg bag of fèves
ÉQUATORIALE NOIRE	4661 19836	55%	Sugar 43% Fat 38%	☺	☺	☺	☺	☺	☺	18 months 14 months	3kg bag of fèves 12kg case of fèves
EXTRA NOIR	4664	53%	Sugar 46% Fat 31%	-	-	-	☺	☺	☺	18 months	3kg bag of fèves
ARIAGA NOIRE	12144	66%	Sugar 33% Fat 40%	-	☺	☺	☺	☺	☺	25 months	5kg case of fèves
ARIAGA NOIRE	12143	59%	Sugar 40% Fat 37%	-	☺	☺	☺	☺	☺	24 months	5kg case of fèves
SATILIA NOIRE	7346	62%	Sugar 37% Fat 38%	☺	☺	☺	☺	☺	☺	14 months	12kg case of fèves
TROPILIA NOIRE	8515 19852	53%	Sugar 45% Fat 35%	-	☺	☺	☺	☺	☺	14 months 12 months	12kg case of fèves 12kg case of fèves ME

MILK CHOCOLATE



4662
ÉQUATORIALE
LACTÉE 35%

-
ROUNDED



12142
ARIAGA
LACTÉE 38%

-
ROUNDED



7347
SATILIA
LACTÉE 35%

-
ROUNDED



8516
TROPILIA
LACTÉE 29%

-
ROUNDED

WHITE CHOCOLATE



19959
SATILIA BLANCHE
31%

-
ROUNDED



12141
ARIAGA BLANCHE
30%

-
ROUNDED



NAME	CODE	MIN. COCOA%.	INGREDIENTS	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	USE WITHIN*	PACKAGING
ÉQUATORIALE LACTÉE	4662 19844	35%	Sugar 43% Milk 19% Fat 39%							15 months 12 months	3kg bag of fèves 12kg case of fèves
ARIAGA LACTÉE	12142	38%	Sugar 37% Milk 25% Fat 38%	-						18 months	5kg case of fèves
SATILIA LACTÉE	7347	35%	Sugar 43% Milk 21% Fat 37%							15 months	12kg case of fèves
TROPILIA LACTÉE	8516	29%	Sugar 46% Milk 23% Fat 33%	-						12 months	12kg case of fèves
SATILIA BLANCHE	19959	31% cocoa butter	Sugar 44% Milk 26% Fat 36%							12 months	12kg case of fèves
ARIAGA BLANCHE	12141	30% cocoa butter	Sugar 43% Milk 26% Fat 36%	-						18 months	5kg case of fèves

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PRALINÉ & NUT PRODUCTS

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ALMOND PASTES P. 45

Pralinés & Co

The Valrhona nut range brings together three essential families: Pralinés, “Gianduja-Style” and Almond Pastes.

Cooking nuts and sugar in a traditional pan



VALRHONA PRALINÉS

Pralinés first appeared in Valrhona’s workshops more than 90 years ago. Expert skills and handiwork are employed at every stage in the manufacturing process. This way, our operators can keep a close watch over each praliné on a daily basis, guaranteeing you a consistent texture and flavor. As the pioneers of caramelized cooking, we can also provide you with a wide range of fresh nut pralinés. This kitchen technique brings out all green almonds’ and fresh hazelnuts’ raw flavor.

What’s the difference between a caramelized praliné and a fresh nut praliné?

1. FRESH NUT

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

2. CARAMELIZED

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

Nutty caramel pieces cooked in a pan



NEVER-BEFORE-SEEN PRODUCTS

From pecan to pistachio, coconut and peanut, our collection of pralinés will astonish your customers and help you to reinvent your creations.



19864 70% PEANUT PASTE

Our Peanut Paste is reminiscent of classic pralinés; its distinguishing features are its crunchy texture and intense peanut flavor with candied notes.



19822 ALMOND 55% COCONUT 12.5%

Enjoy an exotic coconut flavor. This praliné's distinguishing features are its toasted coconut notes, as well as its smooth texture.



11937 50% PECAN

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



11936 42% PISTACHIO

Sweet, indulgent pistachio notes. A bright color like no other.



NAME	CODE	FLAVOR	% NUT	INGREDIENTS	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	USE WITHIN*	PACKAGING
PEANUT PASTE	19864	Nut Revelation	70%	Peanuts 70% Sugar 30% Fat 34%				12 months	5kg bucket
ALMOND COCONUT	19822	Nut Revelation	55%	Almonds 55% Coconut 12.5% Sugar 32.5% Fat 36%				12 months	5kg bucket
PECAN	11937 19972	Nut Revelation	50%	Pecans 50% Sugar 50% Fat 37%				12 months	5kg bucket 2kg bucket
PISTACHIO	11936	Nut Revelation	42%	Pistachios 42% Almonds 18% Sugar 40% Fat 28%				12 months	5kg bucket

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THE CLASSICS

ALMOND / NUTTY



9015
70% ALMOND
PRALINÉ

Valencia Almonds

Richly toasted almond notes with only a hint of sweetness.



ALMOND / CARAMELIZED



2260
60% ALMOND
PRALINÉ

Valencia Almonds

A beautiful balance of cooked caramel and almond notes.



2259
50% ALMOND
PRALINÉ

A beautiful balance of cooked caramel and almond notes.



HAZELNUT / NUTTY



7531
66% HAZELNUT

Rome Hazelnuts

An unusually powerful nutty taste: a pure hazelnut flavor that lingers on the palate.



11309
55% HAZELNUT%

Rome Hazelnuts

Authentic, pure hazelnut notes that intensify with every mouthful.



HAZELNUT / CARAMELIZED



2258
60% HAZELNUT

Rome Hazelnuts

Exceptionally intense cooked caramel notes and a slight hint of sweetness.



2257
50% HAZELNUT

Powerful hints of cooked caramel that finish with hazelnut notes.



NAME	CODE	FLAVOR	% NUT	INGREDIENTS	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	USE WITHIN*	Bucket Packaging
ALMOND	9015	Nut Revelation	70%	Almonds 70% Sugar 30% Fat 36%				12 months	5kg bucket
ALMOND	2260	Rich Caramel	60%	Almonds 60% Sugar 40% Fat 36%				12 months	5kg bucket
ALMOND	2259	Rich Caramel	50%	Almonds 50% Sugar 50% Fat 30%				12 months	5kg bucket
HAZELNUT	7531	Nut Revelation	66%	Hazelnuts 53% Almonds 14% Sugar 33% Fat 39%				12 months	5kg bucket
HAZELNUT	11309	Nut Revelation	55%	Hazelnuts 55% Sugar 45% Fat 33%				12 months	5kg bucket
HAZELNUT	2258	Rich Caramel	60%	Hazelnuts 60% Sugar 40% Fat 39%				12 months	5kg bucket
HAZELNUT	2257	Rich Caramel	50%	Hazelnuts 50% Sugar 50% Fat 30%				12 months	5kg bucket



11307
60% ALMOND & HAZELNUT%

-
Valencia Almonds - Rome Hazelnuts

A beautiful harmony of fruity notes combining the subtle flavor of green almonds with the aromatic power of fresh hazelnuts.



4697
50% ALMOND & HAZELNUT PRALINÉ

Only the slightest hint of sugar on the palate thanks to toasted nutty notes. A beautifully warm brown hue that draws the eye.



5621
CRUNCHY 50% ALMOND & HAZELNUT

PRALINÉ

Lightly toasted, ground almond and hazelnut flavors. Delicately ground nuts for a crisp, balanced texture.



47202
50% ALMOND & HAZELNUT PRALINÉ

BRUT

A fresh sensation, thanks to its indulgent combination of nuts and sugar pieces.



2261
50% ALMOND & HAZELNUT

Light caramel notes that are both mild and sweet, and preserve the almond and hazelnut flavors.



2KG FORMAT
50% PECAN PRALINÉ / 50% ALMOND & HAZELNUT / CRUNCHY 50% ALMOND & HAZELNUT PRALINÉ

NAME	CODE	FLAVOR	% NUT	INGREDIENTS	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	USE WITHIN*	Bucket Packaging
ALMOND & HAZELNUT	11307	Nut Revelation	60%	Almonds 30% Hazelnuts 30% Sugar 40% Fat 33%	👉	👉	👉	12 months	5kg bucket
ALMOND & HAZELNUT	4697 19971	Nut Revelation	50%	Almonds 25% Hazelnuts 25% Sugar 49% Fat 29%	👉	👉	👉	12 months	5kg bucket 2kg bucket
CRUNCHY ALMOND & HAZELNUT PRALINÉ	5621 19973	Nut Revelation	50%	Almonds 25% Hazelnuts 25% Sugar 49% Fat 28%	👉	👉	👉	12 months	5kg bucket 2kg bucket
RAW ALMOND & HAZELNUT PRALINÉ	47202	Nut Revelation	50%	Almonds 25% Hazelnuts 25% Sugar 49% Fat 29%	-	-	-	12 months	5kg bucket
ALMOND & HAZELNUT	2261	Rich Caramel	50%	Almonds 25% Hazelnuts 25% Sugar 50% Fat 30%	👉	👉	👉	12 months	5kg bucket

USE WITHIN* Calculated based on the date of manufacture. 👉 Ideal application 👎 Recommended application The sugar percentage in a product refers to added sugars. It does not represent the product's entire sugar content. The fat percentage represents the product's entire fat content.

GIANDUJA-STYLE

Gianduja is a mixture of toasted hazelnuts, cocoa beans and sugar brewed over several hours before being very finely ground. Cocoa beans and hazelnuts are roasted separately at specific temperatures.



Gianduja pieces with hazelnuts



2266 NOISETTE CLAIR 39%

Hazelnut paste set in cocoa butter.



6993 NOISETTE LAIT 35%

A mixture of luxury cocoas, hazelnuts and milk. A melt-in-the-mouth texture.



2264 NOISETTE NOIR 34%

The pure flavor of dark chocolate and hazelnuts. Immense aromatic power.

NAME	CODE	% NUT	INGREDIENTS	MOUSSES	CRÉMEUX & GÂTACHES	ICE CREAMS & SORBETS	USE WITHIN*	PACKAGING
NOISETTE CLAIR	2266	39%	Hazelnuts 39, Sugar 50%, Cocoa butter 11%, Fat 35%	☉	☉	☉	9 months	5kg bucket
NOISETTE LAIT	6993 7112	35%	Hazelnuts 35%, Sugar 35%, Cocoa 16%, Milk 13%, Fat 40%	☉	☉	☉	9 months	3 x 1kg slabs 1kg slab
NOISETTE NOIR	2264	34%	Hazelnuts 34%, Sugar 34%, Cocoa 28%, Milk 3%, Fat 41%	☉	☉	☉	9 months	3 x 1kg slabs

ALMOND PASTES

The almonds in our almond pastes are blanched and their skins removed, before they are cooked in sugar syrup. This mixture is then ground as roughly or finely as the end product requires. Two of our four products use Provençal almonds, and there are several cocoa percentages to choose from to suit different applications.



A blossoming almond orchard



3212 70% ALMOND PASTE FROM PROVENCE

High almond content. A classic Provençal almond flavor, with only a hint of sweetness.



3211 50% ALMOND PASTE FROM PROVENCE

A classic Provençal almond flavor, with balanced aromas.



7942 ALMOND PASTE 55%

The pure, intense flavor of almonds with the merest hint of sweetness. Can be used in a whole variety of applications.



5090 ALMOND PASTE 33%

Easy to shape and use, with a light color that dyes beautifully.

PRALINÉS & CO

NAME	CODE	% NUT	INGREDIENTS	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	MOLDED PRODUCTS	USE WITHIN*	PACKAGING
ALMOND PASTE FROM PROVENCE	3212	70%	Almonds 70%	👍	👍	👍	-	5 months	4kg tub
ALMOND PASTE FROM PROVENCE	3211	50%	Almonds 50%	👍	👍	👍	👍	9 months	4kg tub
ALMOND PASTE	7942	55%	Almonds 55%	👍	👍	👍	-	8 months	3.5kg tub
ALMOND PASTE	5090	33%	Almonds 33%	👍	👍	👍	👍	12 months	4kg tub

USE WITHIN* Calculated based on the date of manufacture. 👍 Ideal application 👎 Recommended application The sugar percentage in a product refers to added sugars. It does not represent the product's entire sugar content. The fat percentage represents the product's entire fat content.





ABSOLUTELY COCOA



PURE PASTES P. 48

COCOA NIBS P. 49

COCOA POWDER P. 49

COCOA BUTTER P. 49

OABIKA P. 49

Absolutely Cocoa

Here, you'll find the rich flavor of raw cocoa in all its forms, including pure pastes, nibs, cocoa powders and butters and cocoa pulp.



Use as much or as little as you wish to create your own chocolate with one of five specific origins: Venezuela, Dominican Republic, Ecuador, Madagascar, Brazil.

PURE PASTES



5568
ARAGUANI
Single Origin Venezuela
PURE PASTE



5570
TAINORI
Single Origin Dominican Republic
PURE PASTE



5569
ALPACO
Single Origin Ecuador
PURE PASTE



5567
MANJARI
Single Origin Madagascar
PURE PASTE



25426
MACAÉ
Single Origin Brazil
PURE PASTE



134
COCOA PASTE
EXTRA 100%
PURE PASTE

Extra Cocoa Paste 100% singularly reinforces many products' chocolate flavor, enriching them as a taste experience to give them a remarkable power.

NAME	MIN. COCOA%	INGREDIENTS	COATING	MOLDING	BARS	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	USE WITHIN*	PACKAGING
PURE PASTES	100%	Sugar 0% Fat 54%	-	-	-	☺	☺	☺	14 months	3 x 1kg slabs

COCOA NIBS



3285 COCOA NIBS

INGREDIENTS
100% cocoa beans
Fat 54%

PACKAGING
1kg bag

USE WITHIN*
12 months

COCOA POWDER



159 COCOA POWDER

INGREDIENTS
Cocoa powder
Fat 21%

PACKAGING
Box = 3 x 1kg bags

USE WITHIN*
24 months

COCOA BUTTER



160 COCOA BUTTER

INGREDIENTS
100% cocoa butter
Fat 100%

PACKAGING
3kg bucket

USE WITHIN*
8 months



28047 COCOA BUTTER DROPS

INGREDIENTS
100% cocoa butter
Fat 100%

PACKAGING
10kg case

USE WITHIN*
8 months

OABIKA

Cocoa fruit juice concentrate 72°Bx



NEW



34200 OABIKA

INGREDIENTS
100% cocoa pulp
Fat 0.15%

PACKAGING
5kg "bag-in-box" **

USE WITHIN*
12 months

The recommended applications with this product are:
coatings, sauces, glazes, ganaches, jellies, mousses,
creams, ice creams, sorbets, drinks.

ABSOLUTELY
COCOA





SERVICE PRODUCTS



BASES P. 52-53

GARNISHES P. 54-55

DECORATIONS P. 56-57

DRINKS P. 58

Exceptional extras

Valrhona has a range of products to help you make your creations and optimize your time while maintaining quality. Do you want to garnish or decorate your creations, or are you looking for a base to structure them in? We have the right products for all your needs.

BASES CHOCOLATE BONBONS



1732 DARK HOLLOW SPHERE

DARK CHOCOLATE 55%

INGREDIENTS

Cocoa 55% min.
Added sugar 43%
Fat 38%

PACKAGING

1 box = 504 pieces

USE WITHIN*

12 months

WEIGHT

Approx. 2.6g/chocolate



1733 MILK HOLLOW SPHERE

MILK CHOCOLATE 35%

INGREDIENTS

Cocoa 35% min.
Sugar 43% Milk 19%
Fat 36%

PACKAGING

1 box = 504 pieces

USE WITHIN*

10 months

WEIGHT

Approx. 2.6g/chocolate



1734 IVOIRE HOLLOW SPHERE

WHITE CHOCOLATE 35%

INGREDIENTS

Cocoa Butter 35% min.
Sugar 43% Milk 21%
Fat 40%

PACKAGING

1 box = 504 pieces

USE WITHIN*

8 months

WEIGHT

Approx. 2.6g/chocolate



4325 DARK CHOCOLATE PALET

DARK CHOCOLATE 55%

INGREDIENTS

Cocoa 55% min.
Sugar 43%
Fat 38%

PACKAGING

1 box = 630 pieces

USE WITHIN*

12 months

WEIGHT

Approx. 2.2g/chocolate



4326 MILK CHOCOLATE PALET

MILK CHOCOLATE 35%

INGREDIENTS

Cocoa 35% min.
Sugar 43% Milk 19%
Fat 36%

PACKAGING

1 box = 630 pieces

USE WITHIN*

10 months

WEIGHT

Approx. 2.2g/chocolate





MIGNARDISES



**4751
SPHERIS**

DARK CHOCOLATE 55%

INGREDIENTS

Sugar 43%
Fat 38%

PACKAGING

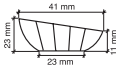
1 box = 270 pieces

USE WITHIN*

12 months

WEIGHT

Approx. 3.1g/chocolate



**4752
OVALIS**

DARK CHOCOLATE 55%

INGREDIENTS

Sugar 43%
Fat 38%

PACKAGING

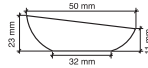
1 box = 270 pieces

USE WITHIN*

12 months

WEIGHT

Approx. 3.1g/chocolate



**4324
OVALIS**

DARK CHOCOLATE 55%

INGREDIENTS

Sugar 43%
Fat 38%

PACKAGING

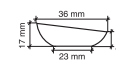
1 box = 343 pieces

USE WITHIN*

12 months

WEIGHT

Approx. 1.7g/chocolate



DESSERTS



**4319
SPHERIS**

DARK CHOCOLATE 55%

INGREDIENTS

Sugar 43%
Fat 38%

PACKAGING

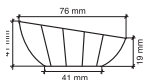
1 box = 45 pieces

USE WITHIN*

12 months

WEIGHT

Approx. 9.4g/chocolate



**4320
OVALIS**

DARK CHOCOLATE 55%

INGREDIENTS

Sugar 43%
Fat 38%

PACKAGING

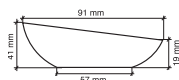
1 box = 45 pieces

USE WITHIN*

12 months

WEIGHT

Approx. 12g/chocolate



**6409
SOLSTIS**

DARK CHOCOLATE 55%

INGREDIENTS

Sugar 43%
Fat 38%

PACKAGING

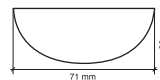
1 box = 45 pieces

USE WITHIN*

12 months

WEIGHT

Approx. 9.6g/chocolate



**14645
SOLSTIS IVOIRE**

WHITE CHOCOLATE 35%

INGREDIENTS

Cocoa Butter 35% min.
Sugar 43% Milk 21%
Fat 40%

PACKAGING

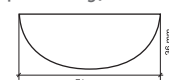
1 box = 45 pieces

USE WITHIN*

8 months

WEIGHT

Approx. 9.6g/chocolate



USE WITHIN* Calculated based on the date of manufacture. The sugar percentage in a product refers to added sugars. It does not represent the product's entire sugar content. The fat percentage represents the product's entire fat content.

GARNISH

VIENNOISERIES



12789
-
5.5g stick - 55%
8cm
1.6kg box
(Approx. 300 pieces)

DARK CHOCOLATE BÂTONS PETITS PAINS 55%

- A new composition created using a Valrhona Grand Chocolat couverture with rounded, chocolatey, indulgent notes.
- A high cocoa content (55%) that gives the product a strong cocoa flavor.
- A molded baton shape that no longer pierces your pastry.
- Composition perfectly suited to cooking.



DARK CHOCOLATE BÂTONS PETITS PAINS 48%

- A new recipe designed to please all tastes and palates: Powerful cocoa notes and natural vanilla extracts.
- Specially shaped batons that no longer pierce your pastry.
- Composition perfectly suited to cooking.
- 3 different shapes so you can choose the best product(s) for your needs.

12062
-
3.2g stick - 48%
8cm
1.6kg box
(Approx. 500 pieces)

12061
-
5.3g stick - 48%
8cm
1.6kg box
(Approx. 300 pieces)

12087
-
15.4g stick - 48%
36cm
5kg box



12140 DARK CHOCOLATE DROPS 60%

- A balanced product with a high cocoa content that gives it a powerful cocoa flavor accompanied by a natural vanilla aroma.
- A format suited to your needs: 5kg box containing 20,000 drops

PACKAGING
5kg case
(4000 drops/kg)



12060 DARK CHOCOLATE CHIPS 52%

- An ideal recipe: designed to be easy to use in pastries and baked goods and with a popular flavor that will please all your customers.
- A format suited to all your needs (6kg box).

PACKAGING
6kg box
(Approx. 7500 drops/kg)



12139 MILK CHOCOLATE DROPS 32%

- Thanks to their aromatic character combining cocoa and milk punctuated with light caramel notes, these chocolate chips give your creations an indulgent sweetness.
- A format suited to all your needs (6kg box).

PACKAGING
6kg box
(Approx. 7500 drops/kg)



15073 WHITE CHOCOLATE DROPS 24%

- Delicately sweet with a hint of vanilla, Valrhona's white chocolate chips are made using classic, well-balanced white chocolate.
- A format suited to all your needs (6kg box).

PACKAGING
6kg box
(Approx. 7500 drops/kg)

PASTRIES



**14760
ETNAO
GUANAJA**

Guanaja dark chocolate ganache

PACKAGING
Box of 40 bonbons

USE WITHIN*
8 months

WEIGHT
Approx. 18g/chocolate



**14756
ETNAO
PRALINÉ**

Toasted hazelnut & milk chocolate ganache

PACKAGING
Box of 40 bonbons

USE WITHIN*
8 months

WEIGHT
Approx. 18g/chocolate



**14755
ETNAO
PASSION**

Passion fruit purée & milk chocolate ganache

PACKAGING
Box of 40 bonbons

USE WITHIN*
8 months

WEIGHT
Approx. 18g/chocolate



**14754
ETNAO
NOIX DE COCO**

Coconut-flavored milk chocolate ganache

PACKAGING
Box of 40 bonbons

USE WITHIN*
8 months

WEIGHT
Approx. 18g/chocolate



**8029
CRISPY WHEAT
FLAKE CEREAL**

Pieces of Crêpe Dentelle

PACKAGING
4kg case
(4 × 1kg bags)

USE WITHIN*
12 months



**49062
CLARIFIED
BUTTER**

INGREDIENTS
Dairy fat 99.8%
Maximum moisture content 0.2%

PACKAGING
2kg box

USE WITHIN*
6 months

EXCEPTIONAL
EXTRAS

DECORATIONS

SPRINKLES



4341 DARK CHOCOLATE PEARLS

Pure cocoa butter

DARK CHOCOLATE 55%

-
PACKAGING
4kg bag

USE WITHIN*
14 months



8425 CARAMÉLIA CRUNCHY PEARLS

Pure cocoa butter

BISCUITY CEREAL PIECES
COATED IN 87%
MILK CHOCOLATE
(36% COCOA MINIMUM)

-
PACKAGING
3kg bag

USE WITHIN*
12 months



10840 DULCEY CRUNCHY PEARLS

BISCUITY CEREAL PIECES
COATED IN 87%
WHITE CHOCOLATE
(35% COCOA BUTTER MINIMUM)

-
PACKAGING
3kg bag

USE WITHIN*
10 months



4719 DARK CHOCOLATE CRUNCHY PEARLS

Pure cocoa butter

BISCUITY CEREAL PIECES
COATED IN
DARK CHOCOLATE
(55% COCOA MINIMUM)

-
PACKAGING
3kg bag

USE WITHIN*
14 months



10843 OPALYS CRUNCHY PEARLS

BISCUITY CEREAL PIECES
COATED IN 87%
WHITE CHOCOLATE
(34% COCOA BUTTER MINIMUM)

-
PACKAGING
3kg bag

USE WITHIN*
10 months

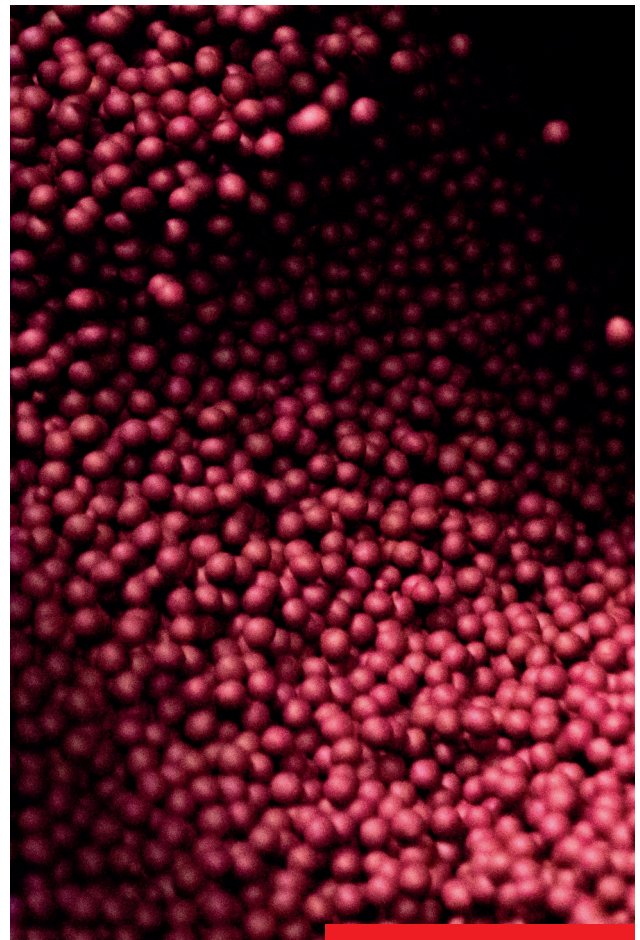


26689 RASPBERRY INSPIRATION CRUNCHY PEARLS

BISCUITY CEREAL PIECES
COATED WITH 88%
COCOA BUTTER
AND RASPBERRY
(31% COCOA
BUTTER MINIMUM)

-
PACKAGING
1kg bag

USE WITHIN*
7 months



GLAZES



11820 DARK SUGAR PASTE

(18% COCOA MINIMUM)

PACKAGING

10kg case with sealed bag

USE WITHIN*

12 months

STORING

Store in a cool, dry place
between 60-65°F (16-18°C)



11821 MILK SUGAR PASTE

(7% COCOA MINIMUM)

PACKAGING

10kg case with sealed bag

USE WITHIN*

12 months

STORING

Store in a cool, dry place
between 60-65°F (16-18°C)



5010 ABSOLU CRISTAL NEUTRAL GLAZE

PACKAGING

Lidded 5kg bucket

USE WITHIN*

12 months

BEFORE OPENING

12 months in a cool, dry place

AFTER OPENING

1 month in the refrigerator



2051 SOFT ABSOLU GLAZE

(39% COCOA MINIMUM)

PACKAGING

1kg pot

USE WITHIN*

6 months

BEFORE OPENING

Temperature <70°F (<20°C)

AFTER OPENING

Refrigerator /
Use within 4 days



DRINKS

LIQUID DRINK



3209

CELAYA HOT CHOCOLATE

A CHOCOLATE DRINK WITH 17.5% DARK CHOCOLATE

PACKAGING

6 × 1 liter

USE WITHIN*

8 months

TO USE:

Just heat it up in the microwave, percolator, chocolate tempering machine or pan, whichever you prefer.

Celaya can also be used to make iced or flavored versions (cinnamon, coffee and more), as well as infusions (including mint and verbena), cocktails and ice creams.

GROUND CHOCOLATE

Finely grated chocolate

NEW



47814

GROUND DARK CHOCOLATE SINGLE ORIGIN GHANA

INGREDIENTS

Cocoa solids 68%
Fat 41%
Sugar 31%

PACKAGING

3kg bag

USE WITHIN*

14 months

80g sample Code: 47811



47813

GROUND DARK CHOCOLATE SINGLE ORIGIN GRENADA

INGREDIENTS

Cocoa solids 65%
Fat 39%
Sugar 34%

PACKAGING

3kg bag

USE WITHIN*

14 months

80g sample Code: 47810

TO USE:

With a steam wand: in a jug, dilute 30g Ground chocolate in 20g hot water. Add 100 ml cow's milk or 120 ml oat drink, and heat the mixture with the steam wand for 15 seconds. You can also use Ground chocolate in a saucepan and a chocolate tempering machine.





Point à date / Pièce -

/ Pièce

// voir si besoin faire un benchmark -
en labo Mars -

Stratégie / Politique / Cour



Diagnostique

(A) → Dyp C

F /

P: 4 →

F: nu 6/7

Miche

aguer: 3

P: 5/6 → note /

↳ que 2 FF

sur 2 //



COCOA LIBRARY

ARE YOU LOOKING FOR
A PARTICULAR COLOR, ORIGIN OR
COCOA CONTENT, OR ARE YOU KEEN
TO USE AN ORGANIC OR VEGAN CHOCOLATE?
WITH OUR COCOA LIBRARY,
IT IS EASY TO FIND JUST
THE CHOCOLATE YOU WANT.



Cocoa library

COLOR	MIN. COCOA%	SINGLE ORIGIN	PRODUCT	RANGE	SUB-RANGE	PACKAGING	CODE	PAGE
DARK	85%	-	ABINAO	Couvertures	Grand Cru Chocolates	3kg bag of fèves	5614	30
	80%	-	P125 Cœur de Guanaja	Pioneer Range	P125 Cœur de Guanaja	3kg bag of fèves 12kg case of fèves	6360 8234	21
	75%	BELIZE	TULAKALUM	Couvertures	Grand Cru Chocolates	3kg bag of fèves	25295	28
	74%	MADAGASCAR	MILLOT	Couvertures	Grand Cru Chocolates	3kg bag of fèves 12kg case of fèves	31508 30357	32
	72%	VENEZUELA	ARAGUANI	Couvertures	Grand Cru Chocolates	3kg bag of fèves	4656	28
	70%	JAMAICA	MORANT BAY	Couvertures	Cuvées	1kg block	12830	27
	70%	-	GUANAJA	Couvertures	Grand Cru Chocolates	3kg bag of fèves 3 × 1kg slabs 12kg case of fèves	4653 106 19849	30
	70%	PERU	ANDOA NOIRE	Couvertures	Certified & Specific Products	3kg bag of fèves	12515	32
	70%	-	TROPILIA AMER	Couvertures	Professional Signature	12kg case of fèves	8517	36
	68%	DOMINICAN REPUBLIC	LOMA SOTAVENTO	Couvertures	Cuvées	1kg block	13596	27
	68%	GHANA	NYANGBO	Couvertures	Grand Cru Chocolates	3kg bag of fèves	6085	28
	67%	-	EXTRA AMER	Couvertures	Professional Signature	3kg bag of fèves	4663	36
	66%	HAITI	KILTI HAÏTI	Couvertures	Cuvées	1kg block	19264	27
	66%	ECUADOR	ALPACO	Couvertures	Grand Cru Chocolates	3kg bag of fèves 12kg case of fèves	5572 19851	28
	66%	-	CARAÏBE	Couvertures	Grand Cru Chocolates	3kg bag of fèves 3 × 1kg slabs 12kg case of fèves	4654 107 19843	30
	66%	-	ARIAGA NOIRE	Couvertures	Professional Signature	5kg case of fèves	12144	36
	65%	GRENADA	KALINGO	Couvertures	Grand Cru Chocolates	3kg bag of fèves	9789	29
	65%	-	XOCOLINE	Couvertures	Certified & Specific Products	3 × 1kg slabs	5904	33
	64%	SINGLE ORIGIN BELIZE	XIBUN	Couvertures	Cuvées	3 × 1kg slabs	27661	27
	64%	MADAGASCAR	MANJARI	Couvertures	Grand Cru Chocolates	3kg bag of fèves 3 × 1kg slabs	4655 117	29
	64%	DOMINICAN REPUBLIC	TAÏNORI	Couvertures	Grand Cru Chocolates	3kg bag of fèves	5571	29
	63%	PERU	ILLANKA	Couvertures	Grand Cru Chocolates	3kg bag of fèves	9559	29
	62%	BRAZIL	MACAÉ	Couvertures	Grand Cru Chocolates	3kg bag of fèves	6221	29
	62%	-	SATILIA NOIRE	Couvertures	Professional Signature	12kg case of fèves	7346	36
	61%	-	EXTRA BITTER	Couvertures	Grand Cru Chocolates	3kg bag of fèves 3 × 1kg slabs 12kg case of fèves	4657 100 19846	30
	60%	-	ORIADO	Couvertures	Certified & Specific Products	3kg bag of fèves	12164	32
	59%	-	ARIAGA NOIRE	Couvertures	Professional Signature	5kg case of fèves	12143	36
	57%	-	CAFÉ NOIR	Couvertures	Indulgent Chocolates	3 × 1kg slabs	120	34
	56%	-	CARAQUE	Couvertures	Grand Cru Chocolates	3 × 1kg slabs 12kg case of fèves	102 19850	30
	56%	-	NOIR ORANGE	Couvertures	Indulgent Chocolates	3kg bag of fèves	122	34
55%	-	CARANOVA	Couvertures	Indulgent Chocolates	3kg bag of fèves	20131	34	
55%	-	ÉQUATORIALE NOIRE	Couvertures	Professional Signature	3kg bag of fèves 12kg case of fèves	4661 19836	36	

COLOR	MIN. COCOA%	SINGLE ORIGIN	PRODUCT	RANGE	SUB-RANGE	PACKAGING	CODE	PAGE
DARK	55%	BRAZIL	ITAKUJA	Pioneer Range	Double Fermentation	3kg bag of fèves	12219	21
	53%	-	EXTRA NOIR	Couvertures	Professional Signature	3kg bag of fèves	4664	36
	53%	-	TROPILIA NOIRE	Couvertures	Professional Signature	12kg case of fèves 12kg case of fèves ME	8515 19852	36
MILK	50%	BRAZIL	LIMEIRA	Couvertures	Cuvées	1kg block	12829	27
	46%	DOMINICAN REPUBLIC	BAHIBE	Couvertures	Grand Cru Chocolates	3kg bag of fèves	9997	31
	41%	-	GUANAJA LACTÉE	Couvertures	Grand Cru Chocolates	3kg bag of fèves 12kg case of fèves	7547 19894	31
	41%	-	XOCOLINE LACTÉE	Couvertures	Certified & Specific Products	3 x 1kg slabs	6972	33
	40%	-	JIVARA	Couvertures	Grand Cru Chocolates	3kg bag of fèves 3 x 1kg slabs 12kg case of fèves	4658 189 19848	31
	39%	-	ORIZABA	Couvertures	Grand Cru Chocolates	3kg bag of fèves	6640	31
	39%	-	BITTER LACTÉE	Couvertures	Grand Cru Chocolates	3 x 1kg slabs 12kg case of fèves	6591 19893	31
	39%	PERU	ANDOA LACTÉE	Couvertures	Certified & Specific Products	3kg bag of fèves	15001	32
	38%	-	ARIAGA LACTÉE	Couvertures	Professional Signature	5kg case of fèves	12142	37
	36%	-	CARAMÉLIA	Couvertures	Indulgent Chocolates	3kg bag of fèves	7098	34
	35%	-	AZÉLIA	Couvertures	Indulgent Chocolates	3kg bag of fèves	11603	34
	35%	-	ÉQUATORIALE LACTÉE	Couvertures	Professional Signature	3kg bag of fèves 12kg case of fèves	4662 19844	37
	35%	-	SATILIA LACTÉE	Couvertures	Professional Signature	12kg case of fèves	7347	37
	34%	-	BISKÉLIA	Couvertures	Indulgent Chocolates	3kg bag of fèves	11387	34
	33%	MADAGASCAR	TANARIVA	Couvertures	Grand Cru Chocolates	3kg bag of fèves 3 x 1kg slabs	4659 3692	31
29%	-	TROPILIA LACTÉE	Couvertures	Professional Signature	12kg case of fèves	8516	37	

WHITE	35% cocoa butter	-	WAINA	Couvertures	Certified & Specific Products	3kg bag of fèves	15002	32
	35% cocoa butter	-	IVOIRE	Couvertures	Indulgent Chocolates	3kg bag of fèves 3 x 1kg slabs 12kg case of fèves	4660 140 19741	35
	33% cocoa butter	-	OPALYS	Couvertures	Indulgent Chocolates	3kg bag of fèves	8118	35
	31% cocoa butter	-	SATILIA BLANCHE	Couvertures	Professional Signature	12kg case of fèves	19959	37
	30% cocoa butter	-	ARIAGA BLANCHE	Couvertures	Professional Signature	5kg case of fèves	12141	37

BLOND	35% cocoa butter	-	BLOND DULCEY	Pioneer Range	Blond Range	3kg bag of fèves 12kg case of fèves	31870 27008	20
	35% cocoa butter	-	BLOND ORELYS	Pioneer Range	Blond Range	3kg bag of fèves	13536	20

VEGAN	46%	-	AMATIKA	Couvertures	Grand Cru Chocolates	3 x 1kg slabs	28074	31
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ORGANIC CHOCOLATE





FLAVOR GUIDE

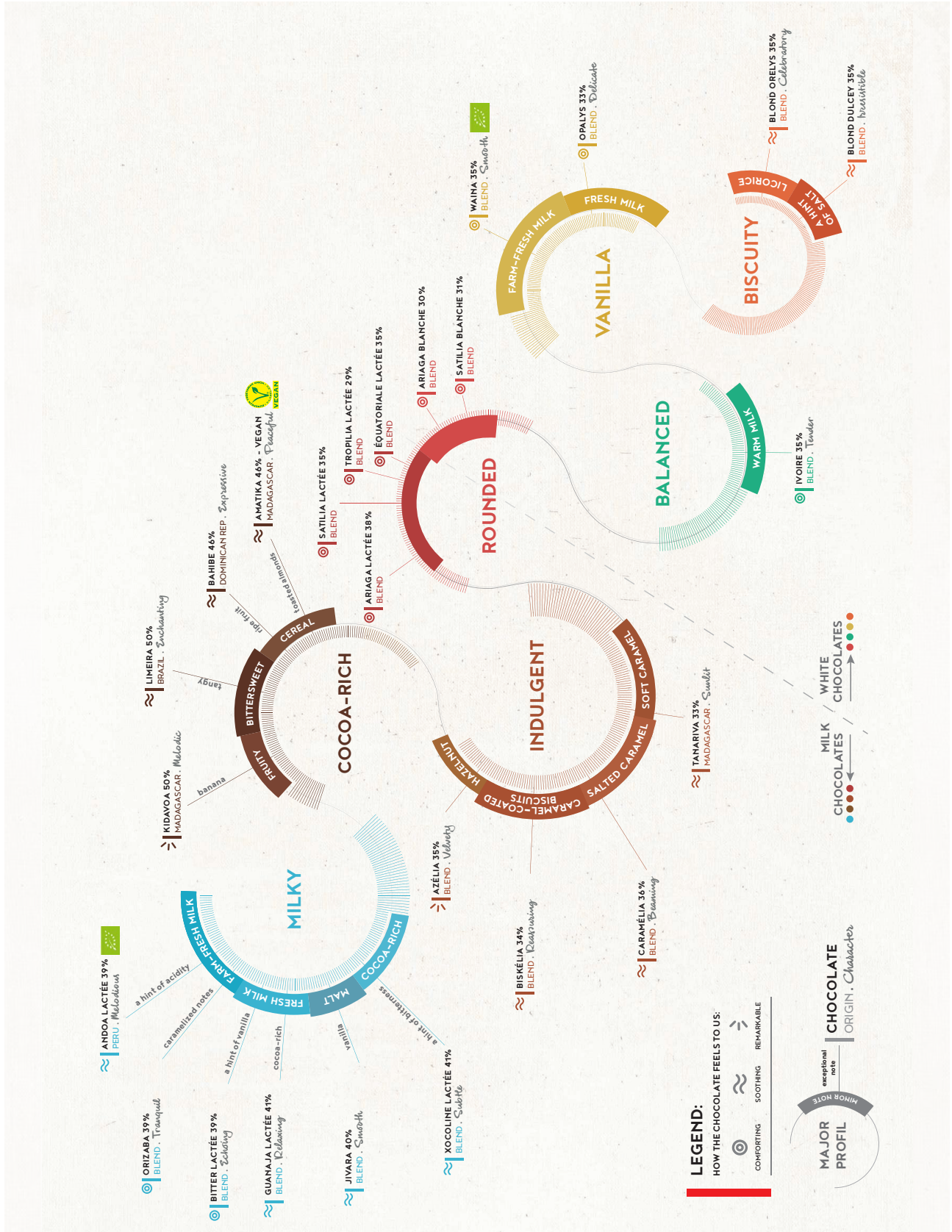


EXPLORE, CHOOSE,
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