

Retail

PRODUCT RANGE




VALRHONA

Certified

Corporation

Let's Imagine The Best Of Chocolate

As a partner to pastry chefs since 1922, here at Valrhona we firmly believe that we have the power to co-create a sustainable model for our industry hand-in-hand with everyone who works in it. Each one of us will benefit, from our producers to our colleagues, chefs to chocolate lovers, as we find the means to respect and protect the planet and the people on it.

We imagine the best of chocolate by working endlessly to perfect our chocolate expertise, pushing the creative boundaries with a constantly growing aromatic palette, and inventing the next revolution in the world of chocolate. We imagine the best of pastry by promoting and supporting the industry. We foster learning and inspire the pastry chefs of both today and tomorrow by drawing on our expertise and sharing our knowledge.

By choosing Valrhona products, you contribute to creating a more sustainable cocoa sector, and become part of a community that's passionate about chocolate.



Table of Contents

PAGE 3	OUR SUSTAINABLE APPROACH
PAGE 4	THE CHOCOLATE OF CHEFS
PAGE 5	OUR PRODUCT RANGE
PAGE 6	BAKING
PAGE 12	CHOCOLATE BARS
PAGE 16	GIFTING AND TASTING BOXES

Our Sustainable Approach

100% TRACEABLE SOURCING

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 expertise. **100% of Valrhona's cocoa is traceable directly back to these trusted partner producers.**

This program embodies our long-term commitments, each aiming for the goal of our communities, environment, industry, and cocoa to live long and thrive.



VALRHONA: A CERTIFIED B CORPORATION

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, "Together Good Becomes Better", 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.**



LIVE LONG COCOA

We want to unite everyone working in and enjoying the cocoa, chocolate, and pastry industries to achieve 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 our initiatives.



LIVE LONG ENVIRONMENT

Our goal is to make our factory in Tain l'Hermitage carbon neutral by the end of 2020, and by 2025 for our whole value chain from plantation to dinner plate. To meet these objectives, we are working to reduce our greenhouse gas emissions to a minimum – and when we can't, we are offsetting our carbon through reforestation projects.

"Together, we are creating strong links with our partner producers."



The Chocolate of Chefs

Valrhona was founded in 1922 by a pastry chef with a goal to provide the highest quality, consistent chocolate for pastry chefs. As the chocolate of choice for the world's best pastry chefs, Valrhona brings the highest quality, sustainably and ethically sourced chocolate to pastry chefs, home bakers, and chocolate lovers alike.

Valrhona's Retail Range makes the highest quality, most flavorful chocolates favored by top pastry chefs around the world accessible for everyone. By stocking Valrhona's Retail Range, you're offering your customers:

- The Preferred Chocolate of Professional Chefs
- A B Corp Certified Chocolate
- Consistently High Quality, Unique Chocolates
- A Chocolate with 100% Cocoa Traceability
- Beautiful and Distinct Packaging with Helpful Tools & Information



VALRHONA CREATIVE DIRECTOR, FRÉDÉRIC BAU

is a world-renowned, talented French pastry chef who has trained alongside some of the pastry industry's biggest names.

“ Valrhona’s story began in 1922 with **passion, commitment, and excellence** as its guiding lights. Ever since, these three values have paved our way and allowed us to push back the boundaries when it comes to creativity and flavor. We use the best so that we can provide and teach the best. In its role as supplier to the finest restaurants and pastry stores, Valrhona is giving food lovers around the world access to chocolate favored by the most talented of chefs. ”

–Frédéric Bau, Creative Director, Valrhona

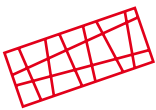
Our Product Range

Whether for baking delicious homemade creations, an impromptu treat, or gifting, there's a Valrhona Retail Range specially tailored for every occasion.



BAKING

Our exclusive range of products for homemade pastries worthy of the world's best chefs and chocolatiers.



TASTING

Savor nearly a century's worth of chocolate-making expertise and explore unique cocoa terroirs.



GIFTING

Fine chocolate gift boxes, chocolate covered nuts, and tasting boxes designed to delight any chocolate lover.



Baking

With this **exclusive range** of products designed especially for pastries and baking, Valrhona makes it possible for **home cooks and pastry enthusiasts** to use the **chocolate of choice** of the world's top pastry chefs in their own **homemade dessert creations**.



250G BAKING BAGS

These convenient new 250g bags bring the exceptional taste and quality of Valrhona chocolates to consumers' kitchens and homemade desserts.

UNIT WEIGHT: 250G | CASE SIZE: 12 BAGS



The Valrhona Feve: Ideal for Baking, by Design

Easy to scale, use and melt thanks to their unique shape especially designed for baking, Valrhona chocolate "feves" are ideal for all home baker's creations. These chocolates come in our iconic "feve" shape, which is designed not only to look like a cocoa bean ("feve" in French), but also provide a perfect shape for chefs to scale, use, and melt.



DARK



GUANAJA 70%
Balanced, Roasted,
Bitterness
REF. 31215



CARAÏBE 66%
Chocolatey, Roasted,
Bitterness
REF. 31209



MANJARI 64%
SINGLE ORIGIN
MADAGASCAR
Fruity, Tangy & Notes
of Red Berries
REF. 31216



MILK



JIVARA 40%
Milky, Malt &
Vanilla
REF. 31211



ANDOA MILK 39%
SINGLE ORIGIN PERU
Farm-Fresh Milk Flavor
& a Hint of Acidity
REF. 31229



CARAMELIA 36%
Indulgent &
Salted Caramel
REF. 31214



AZELIA 35%
Indulgent & Hazelnut
REF. 31213



BLOND



DULCEY 35%
Biscuity & a Hint
of Salt
REF. 31210



WHITE



IVOIRE 35%
Balanced & Warm Milk
REF. 31212

250G DIMENSIONS

8.27 in (21 cm) tall

5.51 in (14 cm) wide



5.51 in (14 cm) deep



INSPIRATION



STRAWBERRY INSPIRATION

Strawberry, Candied
REF. 31431



PASSION FRUIT INSPIRATION

Passion Fruit,
Tangy
REF. 31432



RASPBERRY INSPIRATION

Candied Fruit
& Raspberry
REF. 32750



YUZU INSPIRATION

Citrus & Yuzu
REF. 32749



New Easy To Read, Modern & Colorful Packaging

Valrhona continues to evolve and innovate not only our products, but even our packaging. The totally reimagined 250g pouch contains easy to read, key product highlights:

- 1 OUR COMMITMENTS:** Showcasing our traceable and fair sourcing practices right on the front of the package.
- 2 CHOCOLATE SHAPE:** Easy to measure, use and melt thanks to its unique shape specifically designed for baking.
- 3 USAGE:** Each package contains a helpful symbol showing that this chocolate can be used for baking or for snacking.
- 4 NEW POSITIONING:** Highlighting our distinct benefit as "The Chocolate of Chefs"
- 5 INFORMATIVE BACK PANEL:** Back of package features Valrhona's B Corp status logo, product tempering curve, and more.

1KG BAKING BAGS

These larger 1kg bags bring the exceptional taste and quality of Valrhona chocolates to consumers' kitchens and homemade desserts.

UNIT WEIGHT: 1KG | CASE SIZE: 9 BAGS



DARK



GUANAJA 70%

Balanced, Roasted,
Bitterness

REF. 12386



CARAÏBE 66%

Chocolatey, Roasted,
Bitterness

REF. 12387



ORIAO 60%

Balanced, Vanilla,
Sweet

REF. 29868



EQUATORIALE DARK 55%

Rounded, Vanilla

REF. 29845



MILK



JIVARA 40%

Milky, Malt & Vanilla

REF. 12388



BLOND



DULCEY 35%

Biscuity & a Hint
of Salt

REF. 31834



WHITE



IVOIRE 35%

Balanced & Warm Milk

REF. 12389

1 KG DIMENSIONS



New Packaging Reinvents the 1kg Range for Superior Usability and Clarity

Valrhona continues to evolve and innovate not only our products, but even our packaging. The totally reimagined 1kg pouch contains easy to read, key product highlights:

- 1 OUR COMMITMENTS:** Showcasing our traceable and fair sourcing practices right on the front of the package.
- 2 CHOCOLATE SHAPE:** Easy to measure, use and melt thanks to its unique shape specifically designed for baking.
- 3 PEEL-AWAY LABEL WITH EXTRAS:** Peel open the label to reveal more product information and recipe inspiration
- 4 USAGE:** Each package contains a helpful symbol showing that this chocolate can be used for baking or for snacking.
- 5 NEW POSITIONING:** Highlighting our distinct benefit as "The Chocolate of Chefs"

BAKING EXTRAS

To compliment our range of baking chocolates, we also offer a range of baking extras of chocolate chips, crunchy pearls, and cocoa powder to add a touch of luxury to any dessert.



DARK CHOCOLATE CHIPS

Dark chocolate chips with intense chocolate flavor profile enhanced with vanilla notes. A smaller 6mm (.24 inch) mini chocolate chip.

REF. 31841

Net weight: 250g
Case Size: 12 bags



MILK CHOCOLATE CHIPS

Milk chocolate chips with balanced flavor profile enhanced with subtle caramelized notes. A smaller 6mm (.24 inch) mini chocolate chip.

REF. 31842

Net weight: 250g
Case Size: 12 bags



MIXED CRUNCHY PEARLS

Puffed cereal pieces coated in Dark chocolate, Milk chocolate and Blond Dulcey.

REF. 31843

Net weight: 250g
Case Size: 12 bags



COCOA POWDER

A sugar-free cocoa powder with exceptional finesse and intense flavor. Dutch-processed with alkali for a distinct, bold flavor and color.

REF. 9932

Net weight: 250g
Case Size: 8 boxes

Beverages

- Easy to prepare, responsible chocolate indulgences
- crafted with the consumer in mind.



RETAIL DARK HOT CHOCOLATE MIX

The ultimate hot chocolate mix, featuring two of Valrhona's popular products: COCOA POWDER and DARK CHOCOLATE CHIPS. Thanks to its exceptional chocolate content (31%), including real pieces of premium chocolate, VALRHONA DARK HOT CHOCOLATE MIX gives a rich, indulgent and smooth texture to any chocolate beverage, regardless of dairy content. Up to 12 servings per pouch.

REF. 32476

Net weight: 340g
Case Size: 6 pouches



Chocolate Bars

From dark to milk, white or blond Dulcey, discover the range of chocolate flavors and colors Valrhona has to offer.



CHOCOLATE TASTING BARS

Step into a world of sophistication and luxury with our wide array of classic chocolate bars.

UNIT WEIGHT: 70G | CASE SIZE: 12 BARS



DARK



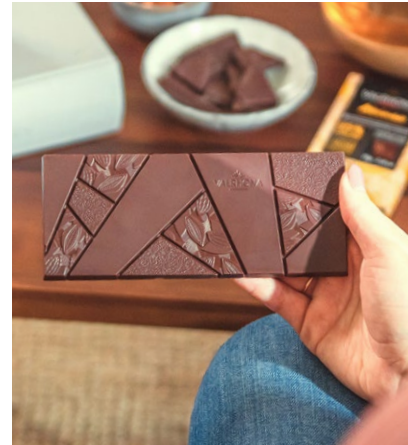
**ARAGUANÍ 100%
SINGLE ORIGIN
VENEZUELA**
Chocolatey, Woody,
Full-Bodied
REF. 33041



**TULAKALUM 75%
SINGLE ORIGIN
BELIZE**
Nutty, Intense Flavor
of Cocoa Nibs
REF. 33042



**MANJARI 64%
SINGLE ORIGIN
MADAGASCAR**
Fruity, Tangy, Notes
of Red Berries
REF. 33037



ABINAO 85%
Bittersweet, Woody,
Strong Cacao Flavor
REF. 33036



GUANAJA 70%
Balanced, Roasted,
Bitterness
REF. 33039



CARAIBE 66%
Chocolatey, Roasted,
Bitterness
REF. 33040



ORIAO 60%
A Blend of Cocos from the
Dominican Republic and
Peru, with Creamy Notes of
Vanilla and Coconut
REF. 33043



MILK



**BAHIBÉ 46%
SINGLE ORIGIN
DOMINICAN REPUBLIC**
Cocoa-Rich, Milky, Fruity
REF. 33038



JIVARA 40%
Milky, Malt & Vanilla
REF. 33045



**ANDOA MILK 39%
SINGLE ORIGIN PERU**
Warm, mellow notes
of farm-fresh milk
REF. 33035



BLOND



DULCEY 35%
Biscuity & a Hint of Salt
REF. 33046

CHOCOLATE TASTING BARS

WITH INCLUSIONS

**NEW
PACKAGING
COMING
SOON!**

With a pop of flavor and texture, these bars add an extra level of sophistication to our tasting bar collection.

UNIT WEIGHT: 85G | CASE SIZE: 10 BARS



DARK



GUANAJA 70%
with Cocoa Nibs
REF. 10893



MANJARI 64%
with Candied Orange
REF. 10895



MILK



JIVARA 40%
with Pecans
REF. 10894



CARAMÉLIA 36%
with Crunchy Pearls
REF. 10892

TASTING GIFT SETS

For the consumers who can't pick just one, we offer two collection gift sets featuring our range of tasting bars in a standard and mini format.



TASTING BAR COLLECTION GIFT SET

6 Dark, Milk & Blond Chocolate Bars
TULAKALUM 75% - GUANAJA 70% -
MANJARI 64% - BAHIBÉ 46% -
JIVARA 40% - DULCEY 35%

REF. 31807

Net weight: 560g
Case Size: 8 Gift Boxes

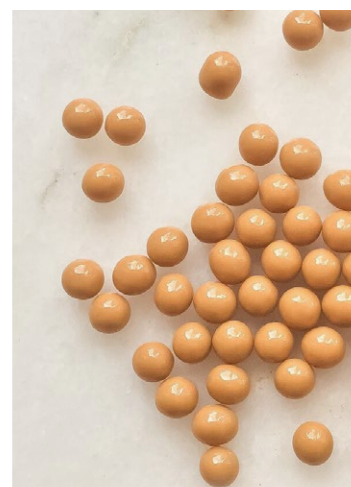


TASTING STICKS COLLECTION GIFT SET

8 Dark & Milk Chocolate Batons
GUANAJA 70% - CARAÏBE 66%
JIVARA 40% - TANARIVA 33%

REF. 20227

Net weight: 160g
Case Size: 15 Gift Boxes



Caramélia 36% Bar with Crunchy Pearls

An indulgent bar rich in flavor and texture with the combination of crispy cereal pearls and creamy Valrhona Caramélia 36% milk chocolate, with caramel flavors and subtly salty, biscuity accents.

**Additional lead time of 12-14 weeks may be required for these sets.*

Gifting & Tasting Boxes

Our selection of elegant gifting and tasting boxes offers luxurious chocolates, nuts, and confections perfect for your customers to enjoy for sharing, gifting, or a moment of indulgence.



18-SQUARE GRAND CRU GIFT BOXES

This convenient box of 18 chocolate squares is the perfect way for a consumer to enjoy their favorite Grand Cru chocolates, in bite-sized individually wrapped squares.

UNIT WEIGHT: 90G | CASE SIZE: 16 GIFT BOXES



DARK



ABINAO 85%
REF. 19865



GUANAJA 70%
REF. 19810



MILK



JIVARA 40%
REF. 19811

Eco-Designed 18-Square Gift Boxes

These gift boxes were one of our first ranges to be "ecodesigned" with the environment in mind. Made from fully recyclable materials* and using less packaging, these boxes also weigh less for more responsible transport.

**Excluding plastic film on Selection Set.*



Learn the Art of Chocolate Tasting



Taste with your eyes,
observe the color
and texture.

Break off a piece
and listen for the
characteristic "snap".



Let it melt in your
mouth and enjoy the
flavors.

Breathe out to smell
the different aromas.



GRAND CRU TASTING GIFTS

Gift Boxes stocked with Grand Cru chocolate squares perfect for discovering new chocolates, gifting to chocolate lovers, or enjoying a bite of chocolate with an afternoon coffee.



DISCOVERY

52 Squares of 4 Dark & Milk
Grand Cru Chocolates
GUANAJA 70% - CARAÏBE 66%
TAÏNORI 64% - TANARIVA 33%

REF. 10813

Net weight: 260g
Case Size: 6 Gift Boxes



ORIGIN

52 Squares of 3 Dark Grand
Cru Chocolates
ALPACO 66% - TAÏNORI 64%
MANJARI 64%

REF. 10812

Net weight: 260g
Case Size: 6 Gift Boxes



INTENSE

52 Squares of 2 Intensely
Dark Grand Cru Chocolates
ABINAO 85% - GUANAJA 70%

REF. 10811

Net weight: 260g
Case Size: 6 Gift Boxes



32-SQUARE GIFT BOX

32 Squares of of Dark and Milk Grand Cru
Chocolates
ABINAO 85% - GUANAJA 70% - CARAÏBE 66%
ALPACO 66% - TAÏNORI 64% - MANJARI 64%
JIVARA 40% - TANARIVA 33%

REF. 10884

Net weight: 160g
Case Size: 12 Gift Boxes



GRAND CRU COLLECTION GIFT BOX

A perfect gift box for treating friends and introducing
them to the flavors of Valrhona's finest chocolates:
66 Squares of 6 Dark & Milk Grand Cru Chocolates
ABINAO 85% - GUANAJA 70% - ALPACO 66%
MANJARI 64% - BAHIBE 46% - TANARIVA 33%

REF. 18924

Net weight: 330g
Case Size: 6 Gift Boxes



FINE CHOCOLATE GIFTS

Sophisticated chocolate confections make the perfect indulgent treat for all chocolate lovers.



GIFT BOX OF 16 FINE DARK CHOCOLATES

A selection of delicious indulgent ganaches coated with fine dark chocolate:

EARL GREY TEA GANACHE - SALTED CARAMEL - GRAND CRU CARAÏBE - GRAND CRU MANJARI

REF. 20224

Net weight: 160g

Case Size: 8 Gift Boxes



GIFT BOX OF 16 FINE DARK & MILK CHOCOLATES

An indulgent selection with unique aromatic notes:

CAPPUCCINO - SALTED CARAMEL - GRAND CRU TANARIVA - GRAND CRU GUANAJA

REF. 20225

Net weight: 150g

Case Size: 8 Gift Boxes

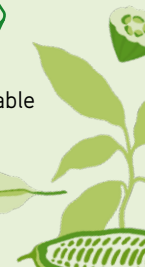
Eco-Designed Gift Boxes are Reducing our Environmental Footprint



5.5 fewer tons of cardboard each year



Fully recyclable packaging



A Hand-Made Touch

Valrhona's fine chocolates are the result of craftsmanship that melds traditional and innovative expertise: Each bonbon and its decoration are made mostly by hand, which means that each one is unique. Our design and production processes take place in our workshops in Tain l'Hermitage, deep in the heart of the Rhone Valley, where 70 operators and decorators all work with pride and passion.





25 PIECE ASSORTED CHOCOLATE GIFT BOX

Contains 25 fine chocolates of 8 different types.

REF. 26451

Net weight: 230g

Case Size: 12 Gift Boxes



37 PIECE ASSORTED CHOCOLATE GIFT BOX

Contains 37 fine chocolates of 13 different types.

REF. 26450

Net weight: 345g

Case Size: 12 Gift Boxes



50 PIECE ASSORTED CHOCOLATE GIFT BOX

Contains 50 fine chocolates of 14 different types.

REF. 26452

Net weight: 465g

Case Size: 8 Gift Boxes



Delectable Assortments

The carefully selected assortments that go into our gift boxes include dark, milk, and white chocolate-coated pralinés and ganaches.



Selection Gift Box

In a luxurious gift box ideal for special occasions, Valrhona has brought together a selection of chocolate bonbons, squares and almonds coated in milk and dark chocolates.

REF. 12960

Net weight: 400g
Case Size: 7 gift boxes



CHOCOLATE COVERED NUTS

Crunchy and irresistible, these nuts covered in chocolate are perfect bite-sized indulgences for sharing or enjoying alone.



**ALMONDS & HAZELNUTS
IN DARK CHOCOLATE
REF. 11144**

Net weight: 250g
Case size: 8 gift boxes



**ALMONDS & HAZELNUTS
IN DARK & MILK CHOCOLATE
REF. 19933**

Net weight: 250g
Case size: 8 gift boxes



**ALMONDS & HAZELNUTS
IN BLOND DULCEY &
MILK CHOCOLATE
REF. 11145**

Net weight: 250g
Case size: 8 gift boxes



**ALMONDS & HAZELNUT
IN DARK & MILK CHOCOLATE
REF. 19935**

Net weight: 125g
Case Size: 12 gift boxes



ÉQUINOXE® TRI-PACK

Almonds & Hazelnuts coated in blond
Dulcey, dark & milk chocolates
REF. 11336

Net weight: 150g
Case Size: 8 triple packs



60 Years of Indulgence

After being delicately roasted, each nut is carefully coated in chocolate in authentic copper mixers at our Tain l'Hermitage production site. By preserving this expert craftsmanship for 60 years, we have been able to forge a perfect alliance between crisp textures and indulgent flavors.



Index

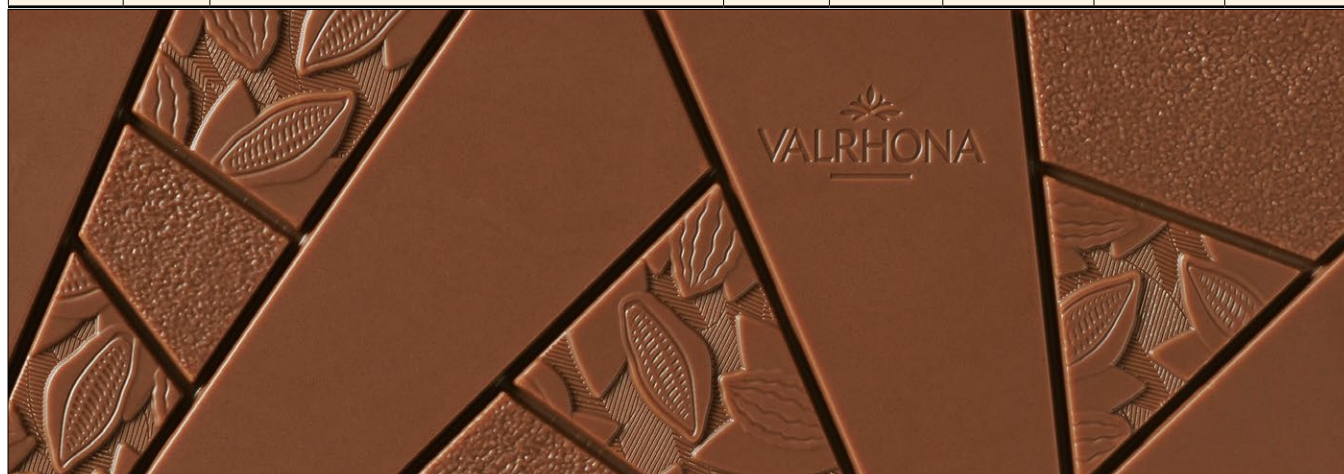
CATEGORY	RANGE	NAME	REF	NET WEIGHT	CASE SIZE	ABSOLUTE SHELF LIFE*	GUARANTEED SHELF LIFE
Baking	250G BAKING BAGS	250G GUANAJA 70% BAG OF FÈVES	31215	250g	12 BAGS	14 months	6 months
		250G CARAÏBE 66% BAG OF FÈVES	31209	250g	12 BAGS	14 months	6 months
		250G MANJARI 64% BAG OF FÈVES	31216	250g	12 BAGS	14 months	6 months
		250G JIVARA 40% BAG OF FÈVES	31211	250g	12 BAGS	12 months	6 months
		250G ANDOA MILK 39% BAG OF FÈVES	31229	250g	12 BAGS	15 months	6 months
		250G CAMELIA 36% BAG OF FÈVES	31214	250g	12 BAGS	12 months	6 months
		250G AZELIA 35% BAG OF FÈVES	31213	250g	12 BAGS	12 months	6 months
		250G DULCEY 35% BAG OF FÈVES	31210	250g	12 BAGS	12 months	5 months
		250G IVOIRE 35% BAG OF FÈVES	31212	250g	12 BAGS	12 months	5 months
		250G STRAWBERRY INSPIRATION BAG OF FÈVES	31431	250g	12 BAGS	10 months	3 months
		250G PASSION FRUIT INSPIRATION BAG OF FÈVES	31432	250g	12 BAGS	10 months	3 months
		250G RASAPBERRY INSPIRATION BAG OF FÈVES	32750	250g	12 BAGS	10 months	3 months
		250G YUZU INSPIRATION BAG OF FÈVES	32749	250g	12 BAGS	10 months	3 months
		1KG BAKING BAGS	1 KG GUANAJA 70% BAG OF FÈVES	12386	1kg	9 BAGS	14 months
	1 KG CARAÏBE 66% BAG OF FÈVES		12387	1kg	9 BAGS	14 months	6 months
	1 KG ORIADO 60% BAG OF FÈVES		29868	1kg	9 BAGS	14 months	6 months
	1 KG EQUATORIALE 55% BAG OF FÈVES		29845	1kg	9 BAGS	14 months	6 months
	1 KG JIVARA 40% BAG OF FÈVES		12388	1kg	9 BAGS	12 months	6 months
	1 KG DULCEY 35% BAG OF FÈVES		31834	1kg	9 BAGS	12 months	5 months
	1 KG IVOIRE 35% BAG OF FÈVES		12389	1kg	9 BAGS	12 months	5 months
	BAKING EXTRAS	DARK CHOCOLATE CHIPS	31841	250g	12 BAGS	24 months	8 months
		MILK CHOCOLATE CHIPS	31842	250g	12 BAGS	18 months	6 months
		MIXED CRUNCHY PEARLS - DARK, MILK & DULCEY	31843	250g	12 BAGS	9 months	3 months
		COCOA POWDER	9932	250g	8 BOXES	24 months	7 months
BEVERAGES	RETAIL DARK HOT CHOCOLATE MIX		32476	340g	6 POUCHES	24 months	18 months
Chocolate Bars	CHOCOLATE TASTING BARS	ARAGUANI 100% VENEZUELA 70G TASTING BAR	33041	70g	12 BARS	18 months	7 months
		ABINAO 85% 70G TASTING BAR	33036	70g	12 BARS	18 months	7 months
		TULAKALUM 75% BELIZE TASTING BAR	33042	70g	12 BARS	18 months	7 months
		GUANAJA 70% 70G TASTING BAR	33039	70g	12 BARS	18 months	7 months
		CARAÏBE 66% 70G TASTING BAR	33040	70g	12 BARS	15 months	7 months
		MANJARI 64% MADAGASCAR 70G TASTING BAR	33037	70g	12 BARS	18 months	7 months
		ORIADO 60% 70G TASTING BAR	33043	70g	12 BARS	15 months	7 months
		BAHIBE 46% DOMINICAN REPUBLIC 70G TASTING BAR	33038	70g	12 BARS	15 months	7 months
		JIVARA 40% 70G TASTING BAR	33045	70g	12 BARS	15 months	7 months
		ANDOA MILK 39% PERU 70G TASTING BAR	33035	70g	12 BARS	15 months	7 months
		DULCEY 35% 70G TASTING BAR	33046	70g	12 BARS	15 months	7 months

* From time of production

Index cont'd

CATEGORY	RANGE	NAME	REF	NET WEIGHT	CASE SIZE	ABSOLUTE SHELF LIFE*	GUARANTEED SHELF LIFE
	TASTING BARS WITH INCLUSIONS	GUANAJA 70% WITH COCOA NIBS 85G TASTING BAR	10893	85g	10 BARS	18 months	7 months
		MANJARI 64% WITH CANDIED ORANGE 85G TASTING BAR	10895	85g	10 BARS	18 months	7 months
		JIVARA 40% WITH SPLIT PECANS 85G TASTING BAR	10894	85g	10 BARS	15 months	5 months
		CARAMÉLIA 36% WITH CRUNCHY PEARLS 85G TASTING BAR	10892	85g	10 BARS	15 months	5 months
	GIFT SETS	TASTING BAR COLLECTION GIFT BOX	31807	420g	10 GIFT BOXES	15 months	7 months
		TASTING STICK COLLECTION GIFT SET	20227	160g	15 GIFT BOXES	15 months	3 months
Gifting & Tasting Boxes	GRAND CRU TASTING GIFT BOXES	18-SQUARE GRAND CRU GIFT BOX GUANAJA 70%	19865	90g	16 GIFT BOXES	14 months	6 months
		18-SQUARE GRAND CRU GIFT BOX ABINAO 85%	19810	90g	16 GIFT BOXES	14 months	6 months
		18-SQUARE GRAND CRU GIFT BOX JIVARA 40%	19811	90g	16 GIFT BOXES	12 months	6 months
		52 SQUARE DISCOVERY GIFT BOX	10813	260g	8 GIFT BOXES	12 months	6 months
		52 SQUARE INTENSE GIFT BOX	10812	260g	8 GIFT BOXES	14 months	6 months
		52 SQUARE ORIGINS GIFT BOX	10811	260g	8 GIFT BOXES	14 months	6 months
		32 SQUARE GIFT BOX	10884	160g	12 GIFT BOXES	12 months	6 months
		66 SQUARE GRAND CRU COLLECTION GIFT BOX	18924	330g	6 GIFT BOXES	14 months	6 months
	FINE CHOCOLATE GIFTS	GIFT BOX OF 16 FINE DARK CHOCOLATES	20224	160g	8 GIFT BOXES	10 months	6 months
		GIFT BOX OF 16 FINE DARK & MILK CHOCOLATES	20225	150g	8 GIFT BOXES	10 months	6 months
		25 PIECE ASSORTED CHOCOLATE GIFT BOX	26451	230g	12 BALLOTINS	10 months	6 months
		37 PIECE ASSORTED CHOCOLATE GIFT BOX	26450	345g	12 BALLOTINS	10 months	6 months
		50 PIECE ASSORTED CHOCOLATE GIFT BOX	26452	465g	8 BALLOTINS	10 months	6 months
		SELECTION GIFT BOX	12960	400g	7 GIFT BOXES	10 months	4 months
		ALMONDS & HAZELNUTS IN DARK CHOCOLATE	11144	250g	8 GIFT BOXES	12 months	6 months
		ALMONDS & HAZELNUTS IN DARK & MILK CHOCOLATE	19933	250g	8 GIFT BOXES	12 months	6 months
		ALMONDS & HAZELNUTS COATED IN BLOND DULCEY & MILK CHOCOLATE	11145	250g	8 GIFT BOXES	10 months	6 months
		ALMONDS & HAZELNUTS IN DARK & MILK CHOCOLATES	19935	125g	12 GIFT BOXES	12 months	6 months
		EQUINOXE® TRI PACK	11336	150gr	8 TRIPLE PACKS	10 months	5 months

* From time of production



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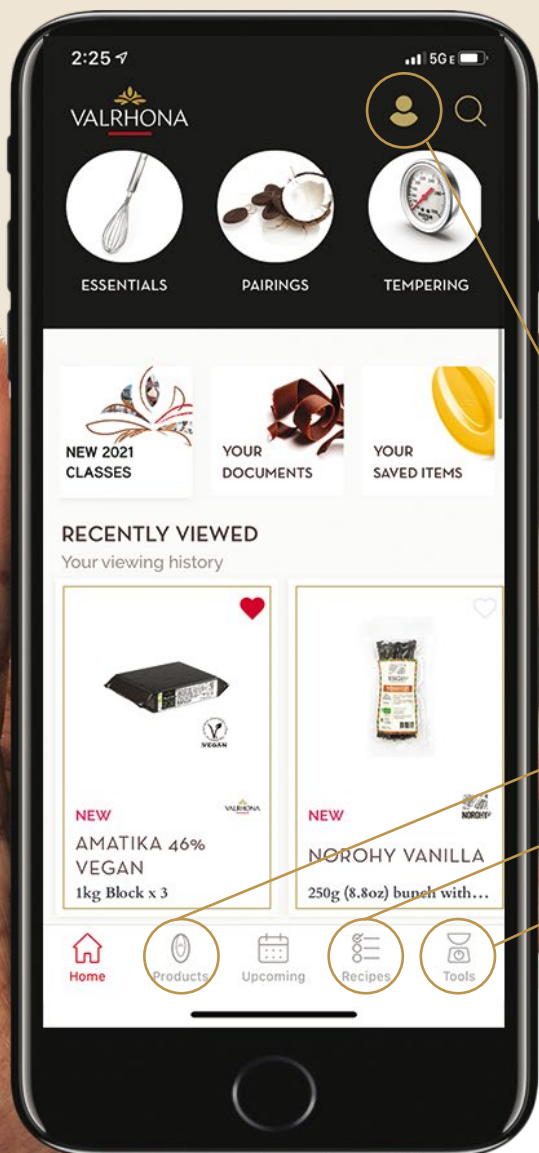
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