



Retail PRODUCT RANGE

# 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.**



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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 whole value chain—from plantation to dinner plate—carbon neutral by 2025. 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 our 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

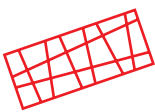
# Our Product Range

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.



# 8.8OZ / 250G BAKING BAGS

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

UNIT WEIGHT: 8.8OZ / 250G | CASE SIZE: 12 BAGS



**DARK**



**KOMUNTU 80%**  
100th Anniversary Blend with a powerful woody flavor, and notes of toasted cocoa nibs  
**REF 48537**



**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**

**8.8OZ / 250G DIMENSIONS**





**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**



**INSPIRATION: OUR SPECIALTIES  
WITH COCOA BUTTER AND FRUIT**

In 2016, thanks to a technical feat, Valrhona innovated and enabled chefs to work with fruit like chocolate. Without preservatives, adding artificial coloring or flavorings, Inspiration range now enables all lovers of fruity pastry to make naturally delicious creations.



# 2.2 LB / 1KG BAKING BAGS

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

UNIT WEIGHT: 2.2 LB / 1 KG | CASE SIZE: 9 BAGS



**DARK**



**GUANAJA 70%**  
Balanced, Roasted,  
Bitterness  
**REF. 12386**



**CARAÏBE 66%**  
Chocolatey, Roasted,  
Bitterness  
**REF. 12387**



**ORIAIDO 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**

**2.2 LB / 1 KG DIMENSIONS**



# 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: 8.8oz / 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: 8.8oz / 250g  
Case Size: 12 bags



## MIXED CRUNCHY PEARLS

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

**REF. 31843**

Net weight: 8.8oz / 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. 33241**

Net weight: 8.8oz / 250g  
Case Size: 8 boxes



*\*Additional lead time may be required for these products.*



# 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. 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**



## NYANGBO 68% GROUND CHOCOLATE

### Single Origin Ghana

The unique flavor of single origin chocolate from Ghana in a decadent new form – Ground Chocolate. A perfect solution for creating unique, indulgent, easy-to-make chocolate drinks. From inclusions to finishing touches, our new Ground Chocolate also offers new solutions for baking and toppings.

**REF. 32751**



## CELAYA DRINKING CHOCOLATE

Ready to serve gourmet drinking chocolate with an intense chocolate flavor and velvety texture. Can be served hot or cold. Stored at room temperature before opening. Once opened, refrigerate and use within 5 days.

**REF. 3209**

Net weight: 12oz / 340g  
Case Size: 12 pouches

Net weight: 33 fl oz / 1L  
Case Size: 12 cartons

RECLOSABLE  
PACKAGING

# Chocolate Bars

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





# MINI TASTING BARS

An ideal format for little chocolate cravings in new, ethical and modern packaging.

UNIT WEIGHT: .700Z / 20G | CASE SIZE: 450 BARS - INNER BOX: 50 BARS



DARK



### GUANAJA 70% MINI

Balanced, Roasted, Bitterness

REF. 40572



### CARAÏBE 66% MINI

Chocolatey, Roasted, Bitterness

REF. 40573



MILK



### JIVARA 40% MINI

Milky, Malt & Vanilla

REF. 40574



### CARAMÉLIA 36%

Gourmet Flavors of Salted Butter Caramel

REF. 40575



## 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.



# TASTING BARS

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

UNIT WEIGHT: 2.46OZ / 70G | CASE SIZE: 60 BARS - INNER SLEEVES: 12 BARS



**DARK**



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



**KOMUNTU 80% ANNIVERSARY BLEND**  
Intense, Woody, Toasted Cocoa Nibs  
**REF. 40813**



**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**

# 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.



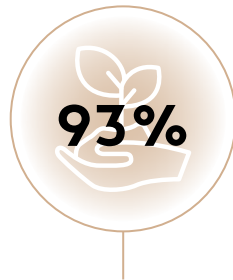
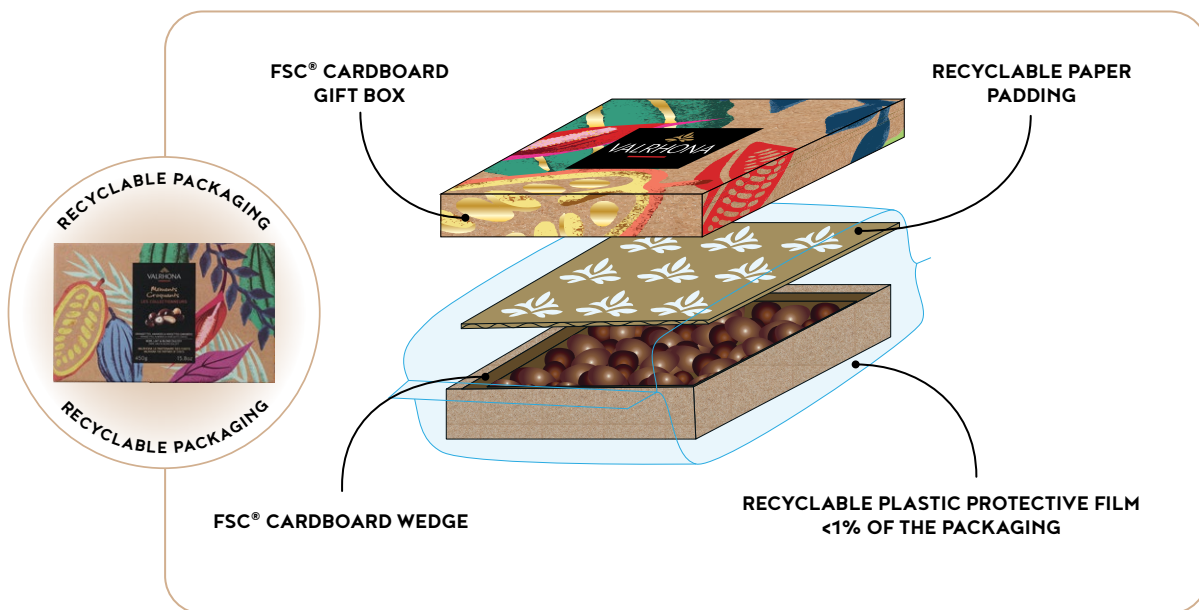
# Packaging with reduced environmental impact

## Reduced environmental impact of packaging<sup>(1)</sup>

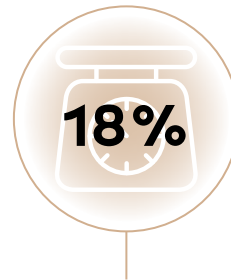
A new range of eco-designed recyclable gift boxes sourced in Europe



## RECYCLABLE PACKAGING<sup>(2)</sup>



**93% LESS PLASTIC ON AVERAGE<sup>(3)</sup>**



**EACH GIFT BOX 18% LIGHTER ON AVERAGE<sup>(3)</sup>**

<sup>(1)</sup> Assessed using ISO 14040 and ISO 14044 Life Cycle Assessment. <sup>(2)</sup> Recyclable in France. <sup>(3)</sup> Based on weight of old vs new packaging for the full gift range (excluding 18-square gift boxes and 6-square pallets).



**NEW!**

# 6-SQUARE TASTING BOX

Take an aromatic journey with our 6 Square Tasting Box! This new product features 6 unique chocolates from around the globe, each with a specific profile, ranging from 85% to 60% cocoa content. Included inside is a tasting guide to accompany the end-consumer on their chocolate journey.



**6 SQUARE TASTING BOX**  
**TULAKALUM 75% - GUANAJA 70%**  
**CARAÏBE 66% - BAHIBÉ 46%**  
**JIVARA 40% - ANDOA MILK 39%**  
**REF. 33517**

Net weight: 1.05oz / 30g  
 Case Size: 36 Gift Boxes

# 18-SQUARE GRAND CRU GIFTS

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: 3.1OZ / 90G | CASE SIZE: 16 GIFT BOXES**



**DARK**



**ABINAO 85%**  
**REF. 47854**



**GUANAJA 70%**  
**REF. 47856**



**MILK**



**ANDOA MILK 39%**  
**REF. 47857**



# 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.



**DARK & MILK GIFT BOX:  
32 SQUARES**  
GUANAJA 70% - CARAÏBE 66%  
BAHIBÉ 46% - JIVARA 40%  
**REF. 33902**

Net weight: 5.6oz / 160g  
Case Size: 16 Gift Boxes



**ORGANIC GIFT BOX:  
32 SQUARES**  
ORiado 60% - ANDOIA MILK 39%  
**REF. 34268**

Net weight: 5.6oz / 160g  
Case Size: 16 Gift Boxes



**DARK GIFT BOX:  
50 SQUARES**  
ABINAO 85% - TULAKALUM 75%  
GUANAJA 70% - MANJARI 64%  
ORIAIDO 60%  
**REF. 34271**

Net weight: 8.8oz / 250g  
Case Size: 12 Gift Boxes



**DARK & MILK GIFT BOX:  
50 SQUARES**  
TULAKALUM 75% - GUANAJA 70%  
MANJARI 64% - BAHIBÉ 46%  
JIVARA 40%  
**REF. 34272**

Net weight: 8.8oz / 250g  
Case Size: 12 Gift Boxes



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



**DARK & MILK COLLECTION GIFT BOX:  
60 SQUARES**  
**TULAKALUM 75% - GUANAJA 70%**  
**CARAÏBE 66% - BAHIBÉ 46%**  
**JIVARA 40% - ANDOA MILK 39%**  
**REF. 34269**

Net weight: 10.5oz / 300g  
 Case Size: 8 Gift Boxes



*\*Additional lead time of 8-10 weeks may be required for these products.*

# FINE CHOCOLATE BALLOTINS

These delicious chocolate bonbons make the perfect gift in their delicate ballotins.



**ORANGETTE BALLOTIN**  
SLIVERS OF CANDIED ORANGE PEEL  
COATED WITH DARK CHOCOLATE  
**REF. 44287**

Net weight: 4.58oz / 130g  
Case Size: 12 Gift Boxes



**25 PIECE BALLOTIN OF ASSORTED CHOCOLATES**  
**REF. 18831**

Net weight: 8.1oz / 230g  
Case Size: 12 Gift Boxes



**37 PIECE BALLOTIN OF ASSORTED CHOCOLATES**  
**REF. 18832**

Net weight: 12.16oz / 345g  
Case Size: 12 Gift Boxes



**50 PIECE BALLOTIN OF ASSORTED CHOCOLATES**  
**REF. 18833**

Net weight: 16.40oz / 465g  
Case Size: 8 Gift Boxes



**74 PIECE BALLOTIN OF ASSORTED CHOCOLATES**  
**REF. 18834**

Net weight: 24.69oz / 700g  
Case Size: 4 Gift Boxes



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



Eco-designed ballotins are cutting down our environmental footprint



5.5 Fewer tons of cardboard each year



Recyclable packaging\*  
\*Excluding ribbon

# FINE CHOCOLATE GIFTS

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



## ASSORTED GIFT BOX OF 15 DARK CHOCOLATES - PURE GRAND CRU GANACHES

GRAND CRU MANJARI - GRAND CRU

ABINAO - GRAND CRU MACAÉ

REF. 33903

Net weight: 5.2oz / 150g

Case Size: 12 Gift Boxes



## ASSORTED GIFT BOX OF 15 DARK, MILK & WHITE CHOCOLATES - LES PETITS DELICES

CARAMEL CRÈME - SUCCÈS PRALINÉ -

MILLEFEUILLE - PARIS-BREST -

CHOCOLATE FONDANT

REF. 33870

Net weight: 5.1oz / 145g

Case Size: 12 Gift Boxes



## DISCOVERY GIFT BOX DARK, MILK & DULCEY

12 FINE CHOCOLATES - 8 DARK AND MILK CHOCOLATE SQUARES - DARK AND MILK CHOCOLATE COATED ALMONDS AND HAZELNUTS

REF. 48053

Net weight: 13.4oz / 380g

Case Size: 8 Gift Boxes



\*Additional lead time of 8-10 weeks may be required for these products.

# CHOCOLATE COVERED NUTS

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



**EQUINOXE PARIS THEME  
WITH CROUSTIBILLES  
DARK & MILK**  
REF. 11145

Net weight: 5.6oz / 160g  
Case size: 15 gift boxes



**EQUINOXE ALMONDS  
& HAZELNUTS IN DARK  
CHOCOLATE**  
REF. 33899

Net weight: 8.1oz / 230g  
Case size: 12 gift boxes



**EQUINOXE ALMONDS &  
HAZELNUTS IN DARK &  
MILK CHOCOLATE**  
REF. 33900

Net weight: 8.1oz / 230g  
Case size: 12 gift boxes



**EQUINOXE TRI-PACK  
ALMONDS & HAZELNUTS**  
REF. 33898

Net weight: 10.5oz / 300g  
Case Size: 12 tri-packs



**EQUINOXE COLLECTION GIFT BOX  
TRIO WITH MINI ORANGETTES**  
REF. 48045

Net weight: 15.8oz / 450g  
Case Size: 8 boxes




## 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 præserving this expert craftsman'ship 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	GUARANTEED SHELF LIFE
<i>Baking</i>	250G BAKING BAGS	KOMUNTU 80%	48537	8.8oz / 250g	12 FÈVE BAGS	6 months
		GUANAJA 70%	31215	8.8oz / 250g	12 FÈVE BAGS	6 months
		CARAÏBE 66%	31209	8.8oz / 250g	12 FÈVE BAGS	6 months
		MANJARI 64%	31216	8.8oz / 250g	12 FÈVE BAGS	6 months
		JIVARA 40%	31211	8.8oz / 250g	12 FÈVE BAGS	6 months
		ANDOA MILK 39%	31229	8.8oz / 250g	12 FÈVE BAGS	6 months
		CARAMELIA 36%	31214	8.8oz / 250g	12 FÈVE BAGS	6 months
		AZELIA 35%	31213	8.8oz / 250g	12 FÈVE BAGS	6 months
		DULCEY 35%	31210	8.8oz / 250g	12 FÈVE BAGS	5 months
		IVOIRE 35%	31212	8.8oz / 250g	12 FÈVE BAGS	5 months
		STRAWBERRY INSPIRATION	31431	8.8oz / 250g	12 FÈVE BAGS	3 months
		PASSION FRUIT INSPIRATION	31432	8.8oz / 250g	12 FÈVE BAGS	3 months
		RASAPBERRY INSPIRATION	32750	8.8oz / 250g	12 FÈVE BAGS	3 months
		YUZU INSPIRATION	32749	8.8oz / 250g	12 FÈVE BAGS	3 months
	1KG BAKING BAGS	GUANAJA 70%	12386	2.2lb / 1kg	9 FÈVE BAGS	6 months
		CARAÏBE 66%	12387	2.2lb / 1kg	9 FÈVE BAGS	6 months
		ORIAIDO 60%	29868	2.2lb / 1kg	9 FÈVE BAGS	6 months
		EQUATORIALE 55%	29845	2.2lb / 1kg	9 FÈVE BAGS	6 months
		JIVARA 40%	12388	2.2lb / 1kg	9 FÈVE BAGS	6 months
		DULCEY 35%	31834	2.2lb / 1kg	9 FÈVE BAGS	5 months
		IVOIRE 35%	12389	2.2lb / 1kg	9 FÈVE BAGS	5 months
	BAKING EXTRAS	DARK CHOCOLATE CHIPS	31841	8.8oz / 250g	12 BAGS	8 months
		MILK CHOCOLATE CHIPS	31842	8.8oz / 250g	12 BAGS	6 months
MIXED CRUNCHY PEARLS - DARK, MILK & DULCEY		31843	8.8oz / 250g	12 BAGS	3 months	
COCOA POWDER		33241	8.8oz / 250g	8 BOXES	7 months	
<i>Beverages</i>	DARK HOT CHOCOLATE MIX	32476	12oz / 340g	12 POUCHES	18 months	
	NYANGBO 68% GROUND CHOCOLATE	32751	8.8oz / 250g	12 BAGS	14 months	
	CELAYA DRINKING CHOCOLATE	3209	8.8oz / 250g	12 CARTONS	4 months	
<i>Chocolate Bars</i>	MINI CHOCOLATE TASTING BARS	CARAIBE 66% MINI	40572	.70oz / 20g	450 BARS	7 months
		GUANAJA 70% MINI	40573	.70oz / 20g	450 BARS	7 months
		JIVARA 40% MINI	40574	.70oz / 20g	450 BARS	7 months
		CARAMELIA 36% MINI	40575	.70oz / 20g	450 BARS	7 months
	CHOCOLATE TASTING BARS	ARAGUANI 100% VENEZUELA	33041	2.46oz / 70g	12 BARS	7 months
		KOMUNTU 80% ANNIVERSARY BLEND	40813	2.46oz / 70g	12 BARS	7 months
		TULAKALUM 75% BELIZE	33042	2.46oz / 70g	12 BARS	7 months
		GUANAJA 70%	33039	2.46oz / 70g	12 BARS	7 months

# Index cont'd

CATEGORY	RANGE	NAME	REF	NET WEIGHT	CASE SIZE	GUARANTEED SHELF LIFE	
<i>Chocolate Bars cont'd</i>	<b>CHOCOLATE TASTING BARS, CONTINUED</b>	CARAÏBE 66%	33040	2.46oz / 70g	12 BARS	7 months	
		MANJARI 64%	33037	2.46oz / 70g	12 BARS	7 months	
		ORIADO 60%	33043	2.46oz / 70g	12 BARS	7 months	
		BAHIBE 46% DOMINICAN REPUBLIC	33038	2.46oz / 70g	12 BARS	7 months	
		JIVARA 40%	33045	2.46oz / 70g	12 BARS	7 months	
		ANDOA MILK 39% PERU 	33035	2.46oz / 70g	12 BARS	7 months	
		DULCEY 35%	33046	2.46oz / 70g	12 BARS	7 months	
	<b>CHOCOLATE TASTING BARS WITH INCLUSIONS</b>	GUANAJA 70% WITH COCOA NIBS	33638	4.23oz / 120g	60 BARS	7 months	
		CARAÏBE 66% WITH HAZELNUT	33640	4.23oz / 120g	60 BARS	7 months	
		MANJARI 64% WITH CANDIED ORANGE	33639	4.23oz / 120g	60 BARS	7 months	
		BAHIBÉ 45% WITH ALMOND	33643	4.23oz / 120g	60 BARS	7 months	
		JIVARA 40% WITH PECAN	33659	4.23oz / 120g	60 BARS	7 months	
		CARAMÉLIA 36% WITH CRUNCHY PEARLS	33642	4.23oz / 120g	60 BARS	7 months	
		DULCEY 35% WITH COFFEE	33641	4.23oz / 120g	60 BARS	7 months	
	<b>GIFT SETS</b>	8 MINI BARS TASTING BOX	42056	3.1oz / 90g	16 GIFT BOXES	6 months	
		TASTING BAR COLLECTION GIFT BOX	31807	19.75oz / 560g	8 GIFT BOXES	7 months	
		TASTING STICK COLLECTION GIFT SET	20227	5.6oz / 160g	15 GIFT BOXES	3 months	
		DARK COLLECTION GIFT SET	34228	12.69oz / 360g	12 GIFT BOXES	7 months	
		MILK COLLECTION GIFT SET	47459	12.69oz / 360g	12 GIFT BOXES	7 months	
	<i>Gifts &amp; Tasting Boxes</i>	<b>GRAND CRU TASTING GIFT BOXES</b>	6-SQUARE GRAND CRU GIFT BOX	33517	1.05oz / 30g	36 GIFT BOXES	6 months
			18-SQUARE GRAND CRU GIFT BOX ABINAO 85%	47854	3.1oz / 90g	16 GIFT BOXES	6 months
18-SQUARE GRAND CRU GIFT BOX GUANAJA 70%			47856	3.1oz / 90g	16 GIFT BOXES	6 months	
18-SQUARE GRAND CRU GIFT BOX JIVARA 40%			47857	3.1oz / 90g	16 GIFT BOXES	6 months	
DARK & MILK GIFT BOX: 32 SQUARES			34270	5.6oz / 160g	16 GIFT BOXES	6 months	
ORGANIC DARK & MILK GIFT BOX: 32 SQUARES			34268	5.6oz / 160g	16 GIFT BOXES	6 months	
DARK GIFT BOX: 50 SQUARES			34271	8.8oz / 250g	12 GIFT BOXES	6 months	
DARK & MILK GIFT BOX: 50 SQUARES			34272	8.8oz / 250g	12 GIFT BOXES	6 months	
DARK & MILK COLLECTION GIFT BOX: 60 SQUARES			34269	10.5oz / 300g	8 GIFT BOXES	6 months	
<b>FINE CHOCOLATE BALLOTINS</b>		ORANGETTE BALLOTIN	44287	4.58oz / 130g	12 GIFT BOXES	6 months	
		25 PIECE BALLOTIN OF ASSORTED CHOCOLATES	18831	8.1oz / 230g	12 GIFT BOXES	6 months	
		37 PIECE BALLOTIN OF ASSORTED CHOCOLATES	18832	12.16oz / 345g	12 GIFT BOXES	6 months	
		50 PIECE BALLOTIN OF ASSORTED CHOCOLATES	18833	16.40oz / 465g	8 GIFT BOXES	6 months	
		74 PIECE BALLOTIN OF ASSORTED CHOCOLATES	18834	24.69oz / 700g	4 GIFT BOXES	6 months	



# Index cont'd

CATEGORY	RANGE	NAME	REF	NET WEIGHT	CASE SIZE	GUARANTEED SHELF LIFE
<i>Gifts &amp; Tasting Boxes. cont'd</i>	<b>FINE CHOCOLATE GIFTS</b>	ASSORTED GIFT BOX OF 15 DARK CHOCOLATES - GRAND CRUS	33903	5.2oz / 150g	12 GIFT BOXES	6 months
		ASSORTED GIFT BOX OF 15 DARK, MILK & WHITE CHOCOLATES: LES PETITS DELICES	33870	5.1oz / 145g	12 GIFT BOXES	6 months
		DISCOVERY GIFT BOX DARK, MILK & DULCEY	48053	13.4oz / 380g	8 BOXES	6 months
		EQUINOXE PARIS THEME WITH CROUSTIBILLES DARK & MILK	33902	5.6oz / 160g	15 GIFT BOXES	6 months
		EQUINOXE ALMONDS & HAZELNUTS IN DARK CHOCOLATE	33899	8.1oz / 230g	12 GIFT BOXES	6 months
		EQUINOXE ALMONDS & HAZELNUTS IN DARK & MILK CHOCOLATE	33900	8.1oz / 230g	12 GIFT BOXES	6 months
		EQUINOXE TRI-PACK ALMONDS & HAZELNUTS	33898	10.5oz / 300g	12 TRIPLE PACKS	6 months
		EQUINOXE COLLECTION GIFT BOX: TRIO WITH MINI ORANGETTES	48045	15.8oz / 450g	8 GIFT BOXES	5 months





*Together, good  
becomes better.*



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