



VALRHONA

Let's imagine the best of chocolate®

Catalog

LABORATORY KITCHEN | 2020





Here at Valrhona, our mission is to use good food to make the world a better place. We back up our words with actions. At Valrhona, “sourcing”, “transformation” and “teaching” aren’t just buzzwords – They are what our people do every day. Sourcing is all about producers, and Valrhona fights every day to make sure the cocoa industry stays viable over the long term. We’re big enough to be able to change the cocoa world and take real action. We know that our choices and actions will have a positive impact on the entire cocoa sector. Transformation is all about Valrhona’s teams and their expert ability to constantly improve our work and enrich our aromatic palette even further. Our company has a social conscience and it is just the right size to be able to take care of our colleagues’ well-being. Teaching is all about our customers. We guide and support these professionals because we know how demanding and difficult food professions are. Valrhona does its utmost to support craftsmanship and give its customers the resources they need to take their art to the next level. 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. Every last 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. To make the best of chocolate, we have to be our best selves.

Clémentine Alzial - CEO at Valrhona

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Clémentine ALZIAL, Directrice Générale Valrhona - Photo Credits: Wildbee

“
Alongside our
partner-producers
and customers,
we imagine the best
of chocolate
every day
”



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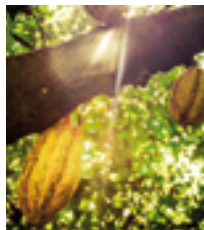
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Let's Imagine The Best Of Chocolate

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. Collaborating 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.



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

Ours is to endlessly perfect our chocolate-making expertise, to push the 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 to-

tal 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: Single Origins (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.

“WITH VALRHONA, YOU TOO CAN FORGE A SUSTAINABLY DEVELOPED FUTURE FOR COCOA.”



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 Bourse 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.



Valrhona Signature



Molds

We give you access to a real hub of expert knowledge around designing, developing, and making molds for chocolatiers and pastry chefs. From bars to bonbons, Yule logs and chocolates molded for Christmas or the year's other big events, express your personality in three dimensions. Do you have a complex project in mind? Then the designers at L'Atelier Création will welcome you to their base near Tain l'Hermitage in La Roche de Glun, where, together, you will co-create your custom mold.



ASK YOUR SALES REPRESENTATIVE
FOR MORE INFORMATION



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Responsible Decorations

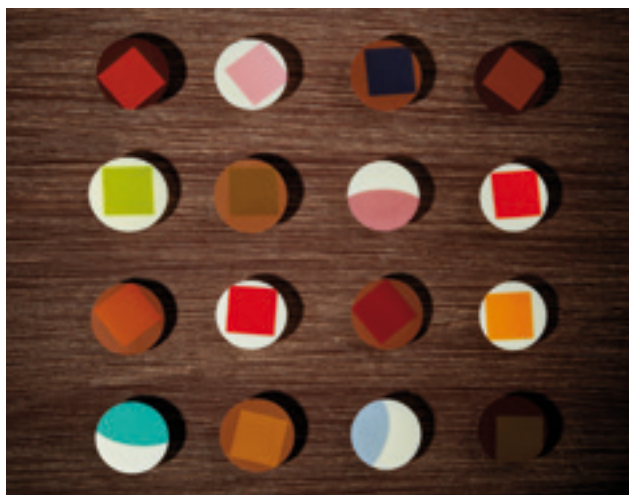
The first ever range of chocolate decorations to be printed with responsible colorants led the way for our #MakeNatureOurSignature movement. It is:

- 100% Natural
 - 100% Non-Azo*
 - 100% Titanium Dioxide-Free** for over a year
 - 100% Free From Potential Nanoparticulate Ingredients
- Valrhona Signature's decoration teams are taking action to help found gastronomy's responsible future.

You are unique, and so are your creations.

** Azo dyes are artificial colorants used to achieve bright, vibrant colors. Azo dyes can cause hyperactivity in children if they are consumed in large quantities.*

*** Titanium dioxide is a white colorant that also helps to make other colors opaque when applied to dark-biased chocolate bases. Titanium dioxide is suspected of containing tiny nanoparticles that may have carcinogenic effects. It will be banned in France from January 2020.*

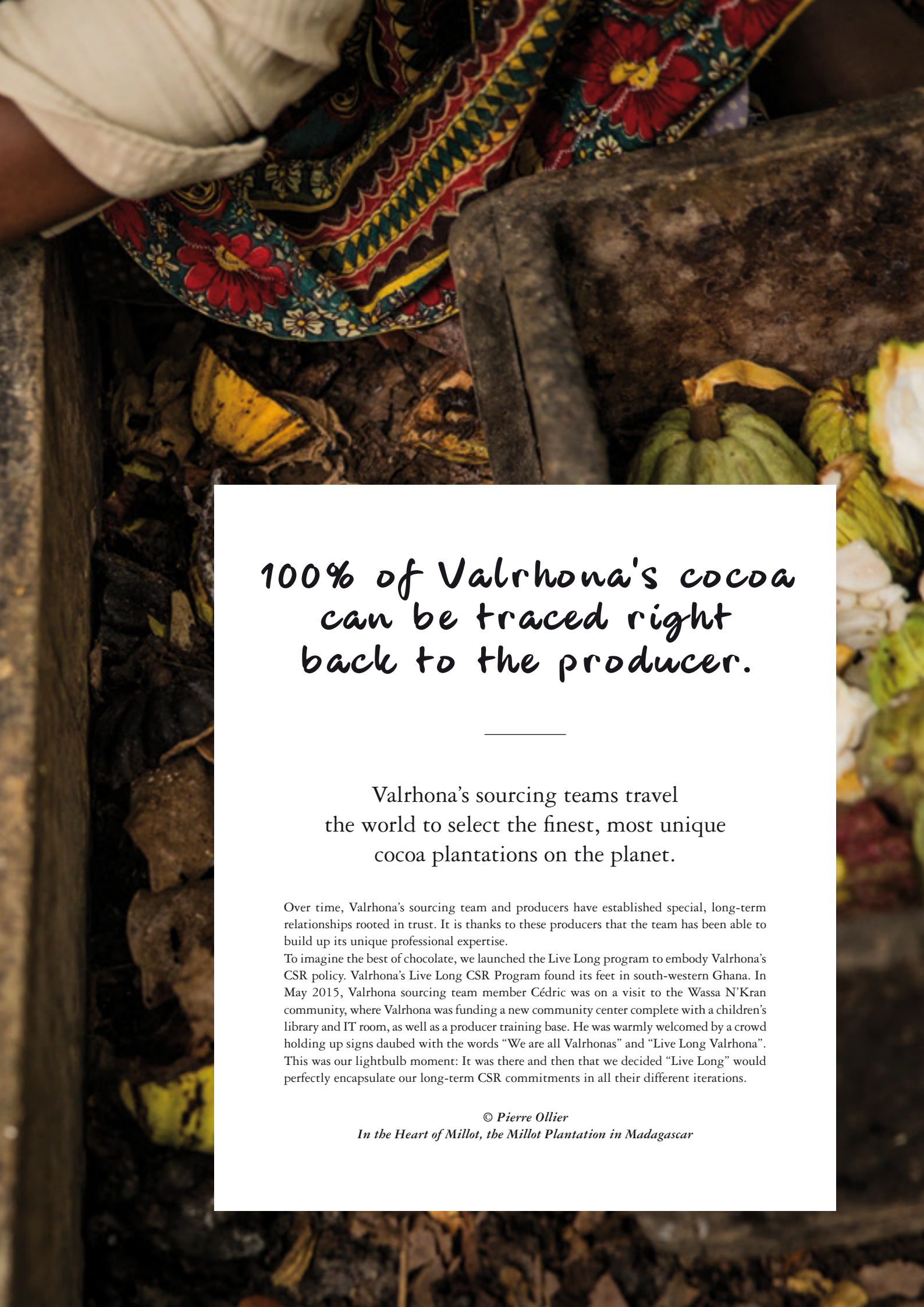


Every year, Valrhona Signature develops and improves its decoration range so it fulfills your every expectation. Valrhona Signature provides uniquely high quality standard or customized decorations made using Guanaja 70% dark, Jivara 40% milk, Opalys 33% white chocolate, and Raspberry Inspiration.

Revealing A Rare Flavor







100% of Valrhona's cocoa
can be traced right
back to 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. Valrhona's Live Long CSR Program 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



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.

Companies such as ours have an essential role to play when it comes to meeting the challenges of our era. Over the past year, businesses have started taking more and more action to combat climate change and increasing social inequality. Valrhona has made itself an integral part of this movement. Through our four sustainable commitments, we work together with our colleagues, customers, partners and local communities to build a better world. Together, we are creating strong links with our partner-producers, supporting producer communities, eco-designing our products, reducing our carbon footprint and kick-starting young people's culinary careers. Join us and help make chocolate sustainable long into the future.

LIVE LONG COCOA

Through our partnerships, we aim to sustain unique aromatic cocoa varieties, and to support producer communities. Our relationships with cocoa producers are characterized by a shared determination to co-create our respective futures. This year, we have continued to support local community welfare projects as well as rolling out Cacao Forest, an innovative program that aims to create the sustainable cocoa industry of tomorrow.

LIVE LONG ENVIRONMENT

Our goal is to become carbon neutral by 2025 across our entire value chain. We are working to reduce the environmental impact of our products throughout their life cycle. We are committing to eco-designing all our new products by 2020. We also have ambitious objectives for our water and energy usage, our waste production, and our carbon emissions. To achieve these objectives, we have implemented an ambitious scheme designed to cut our resource usage over the coming years. We have followed international benchmarks and secured ISO 14001 and ISO 50001 certification to help structure our approach. We are also rolling out schemes to combat deforestation and promote sustainable farming practices, particularly agroforestry.

LIVE LONG GASTRONOMY

We aim to foster learning and inspire the pastry chefs of both today and tomorrow by drawing on our expertise and passing on our



knowledge. Gastronomy is part of Valrhona's DNA. Over the past several years, we have been working to help the sector and its professionals' development, facilitate training, guide people towards their food industry vocations, and unlock everyone's potential. We turn these ambitions into action through L'École Valrhona's comprehensive professional training, our support for major cookery competitions including the Pastry World Cup and Bocuse d'Or, and our partnerships with organizations such as the Fondation Paul Bocuse that aim to raise public awareness around food industry professions. We are also supporting young people's training through the Graines de Pâtissiers program. It's our belief that our expertise and status in the gastronomy world will enable us to have a positive impact on society.

LIVE LONG TOGETHER

We want to work with our stakeholders to create a model for sustainable relationships. This means supporting our customers as they implement ethical practices, creating a company that's great to work for and with, and setting out a shared vision for 2025. We know that we can only create the sustainable, ethical business of the future if we make our skills and expertise available to others. ■

A woman with dark hair tied back, wearing a vibrant red sleeveless dress, is seen from the side. She is holding a long, light-colored wooden pole that extends diagonally across the frame towards the upper left. She is reaching into a dense, lush green tree canopy. Sunlight filters through the leaves, creating a dappled light effect. The background is filled with various shades of green leaves and branches.

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Together,
We Are Creating
Strong Links
With Our
Partner-
Producers

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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.”

Essentials

The digital service that quantifies all your desserts and other sweet treats.



Leading industry reference guide Valrhona Essentials is finally available online with an instant recipe quantifying tool, so you can create, quantify, and share your creations to your heart's content! You now have a new, even simpler way to use this indispensable industry resource. Essentials Online features more than 120 recipes for chocolatiers and pastry chefs (some with and some without chocolate), making it your ideal kitchen companion. It helps you to make your creations efficiently and reduce food waste. 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. The online version was launched in September 2018. It is accessible via our website and includes some all-new recipe management features. 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. 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 Pralinés & Co and Exceptional Extras.



Add an extra dimension to your creations.

YOUR MOLD

We give you access to a real hub of expert knowledge around designing, developing and making 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.

IT IS POSSIBLE TO COME TO OUR PREMISES TO CO-CREATE YOUR CUSTOM MOLD WITH THE ATELIER CRÉATION DESIGNERS. WHEN YOU ORDER AT LEAST 50 SEMI-CUSTOMIZED MOLDS. WHEN YOU ORDER AT LEAST 100 FULLY CUSTOMIZED MOLDS.



A Chef's Story



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

NICKNAME
Durian Prince



Make your mark.

YOUR DECORATION

A team of graphics specialists, designers, and food coloring experts are here to formulate that final touch which makes your work unmistakably your own.

Create your uniquely high-quality decoration range using Guanaja 70% dark chocolate, Jivara 40% milk chocolate and Opalys 33% white chocolate. We offer only the best in terms of customization.

Creative Professions

Much like a creative agency, our designers are able to help you with complex projects such as creating a logo or your very own signature collection.

FROM PRINTED, 3D OR TEXTURED CHOCOLATES TO TRANSFERS AND COLORANTS, EVERYTHING IS CUSTOMIZABLE.



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.



"I've been touring the Valrhona factory since 9am 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."





PIONEER RANGE



DOUBLE FERMENTATION P. 20

THE BLOND RANGE 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.

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.

20
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12219
ITAKUJA 55%
Pure Brazil
PASSION FRUIT
& INTENSELY
COCOA-RICH
Double Fermentation
with Passion Fruit Purée

Itakuja excels from the very first bite: A bouquet of fruit aromas explodes, then gives way slowly but surely to the rounded flavors of Brazilian cocoa.



13757
KIDAVOA 50%
Pure Madagascar
BANANA & MALT
Double Fermentation
with Banana

Kidavoa is a rich, complex milk chocolate with a forceful character from the very first bite and hints of dried banana. Its milky notes are enhanced by a touch of tartness and slowly reveal fruity aromas. These are followed in their turn by spicier, malty notes, which finally give way to cocoa-rich bitterness.

NAME	CODE	MIN. COCOA%	COMPOSITION	COATING	MOLDING	BAR	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	BEST-BEFORE*	PACKAGING
ITAKUJA	12219	55%	Sugar 44% Fat 37%	—						14 months	3kg bag of fèves
KIDAVOA	13757	50%	Sugar 34% Fat 39%	—						14 months	3kg bag of fèves

* 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.



THE BLOND RANGE

First 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-colored range its utterly unique color and flavor, offering you a whole new avenue for your creativity.



9458 BLOND DULCEY 32%

Golden Blond Color
CREAMY & BUTTERY

Dulcey boasts a blond color, a creamy, unctuous texture and an intensely delicious cookie flavor with only a hint of sweetness which gives way to generous shortbread notes with a pinch of salt.



13536 BLOND ORELYS 35%

Color Flecked with Glimmers of Golden Brown
LICORICE & CREAMY

This chocolate's sweet and indulgent freshness is clear from the very first bite thanks to its classic licorice aromatic notes which are later complemented by hints of shortbread.

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NAME	CODE	MIN. COCOA%	COMPOSITION	COATING	MOLDING	BAR	MOUSSES	CRÊMEUX & GANACHES	ICE CREAMS & SORBETS	BEST-BEFORE*	PACKAGING
BLOND DULCEY	9458 9309	32% Cocoa Butter	Sugar 29% Fat 44%							12 months	3kg bag of fèves 11kg bag of fèves
BLOND ORELYS	13536	35% Cocoa Butter	Sugar 28.8% Fat 40%	—						12 months	3kg bag of fèves

* 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.

P125 CŒUR DE GUANAJA

Created in 2008

CHOCOLATE CONCENTRATE

With Cœur de Guanaja, you can achieve:

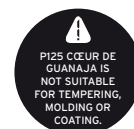
- Chocolate products with strong aromatic potential,
- Intensely chocolatey ice creams with a more malleable texture,
- Ganaches with an incomparably intense chocolate flavor.



VALRHONA INNOVATION

6360

Using the same blend of luxury cocoas as Guanaja, Cœur de Guanaja 80% is less sweet than a classic couverture and its aromatic power has been reinforced with a higher cocoa powder content.



NAME	CODE	MIN. COCOA%	COMPOSITION	COATING	MOLDING	BAR	MOUSSES	CRÊMEUX & GANACHES	ICE CREAMS & SORBETS	BEST-BEFORE*	PACKAGING
P125 CŒUR DE GUANAJA	6360 8234	80%	Sugar 19% Fat 34%	—	—	—				18 months	3kg bag of fèves 12kg case

* 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.

INSPIRATION

A FRESH TAKE ON FRUIT

Inspiration is Valrhona's first range of fruit 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 + **COCOA BUTTER** + **SUGAR**
AND A PINCH OF LECITHIN



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WHAT MAKES INSPIRATION EXCEPTIONAL?



100% NATURAL FLAVOR & COLOR

No preservatives, added colors
or artificial flavors



INTENSE FRUIT FLAVOR

Developed using Valrhona's 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



ALMOND



STRAWBERRY



PASSION
FRUIT



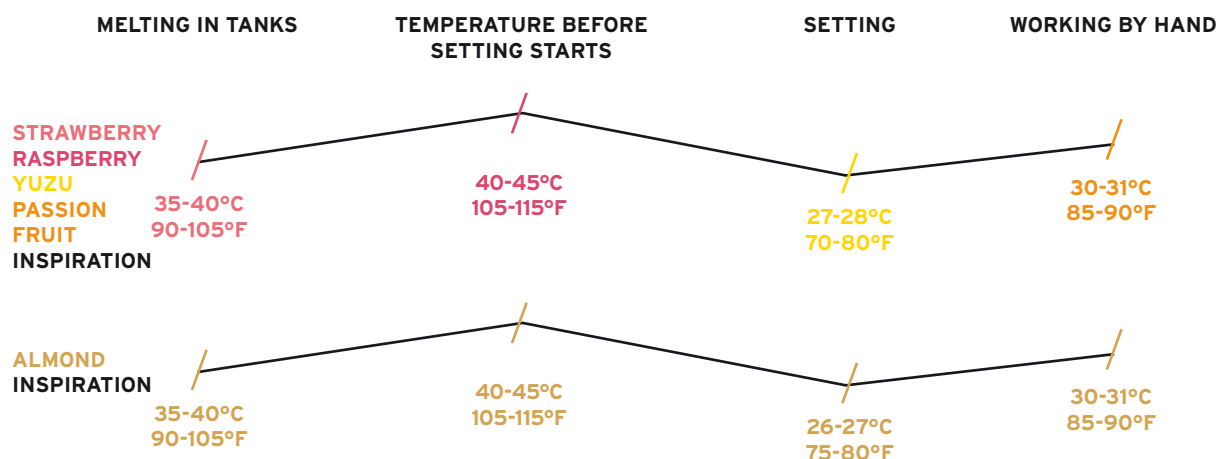
RASPBERRY



YUZU



TEMPERATURE CHANGES



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



NAME	CODE	COMPOSITION	COATING	MOLDING	BAR	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	BEST-BEFORE*	PACKAGING
ALMOND INSPIRATION	14029	Cocoa Butter 30% Almond 31% Sugar 39% Fat 42%							14 months	3kg bag of fèves
STRAWBERRY INSPIRATION	15391	Cocoa Butter 37% Strawberry 14% Sugar 47% Fat 39%	—					—	10 months	3kg bag of fèves
PASSION FRUIT INSPIRATION	15390	Cocoa Butter 32% Passion Fruit Juice 17.3% Sugar 49.3% Fat 34%	—					—	10 months	3kg bag of fèves
RASPBERRY INSPIRATION	19999	Cocoa Butter 35% Powdered Raspberry 11% Sugar 52% Fat 37%	—					—	10 months	3kg bag of fèves
YUZU INSPIRATION	19998	Cocoa Butter 34% Yuzu Juice 2.4% Sugar 55% Fat 38%	—					—	10 months	3kg bag of fèves

* 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.





COUVERTURES



CUVÉES P. 26-27

SINGLE ORIGIN CHOCOLATES P. 28-31

CERTIFIED PRODUCTS & NO ADDED SUGAR P. 32-33

INDULGENT CHOCOLATES P. 34-35

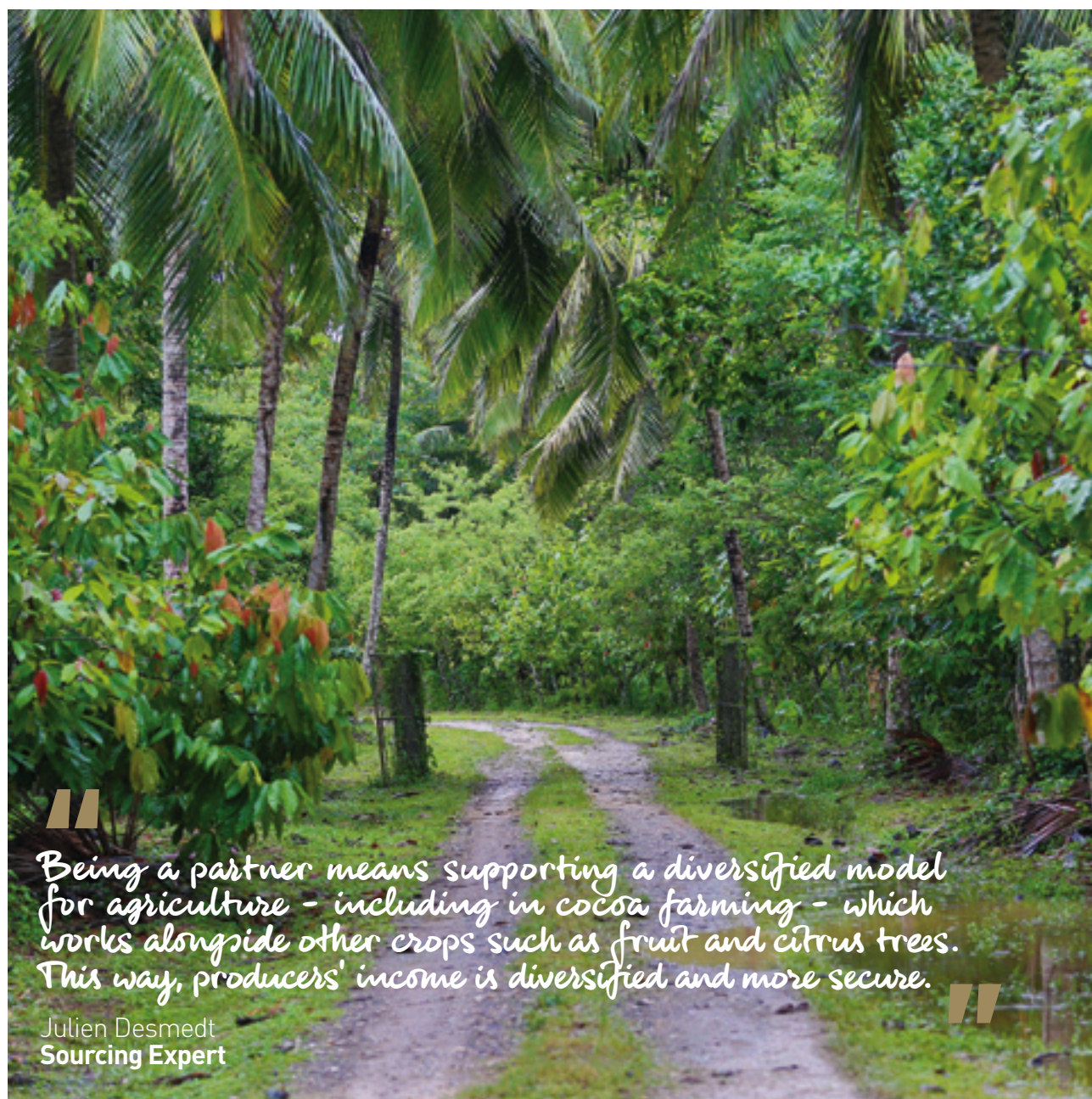
PROFESSIONAL SIGNATURE P. 36-37



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 come from:

- A rare, limited edition terroir, in the case of our **Cuvées du Sourceur**
- A single origin with a characteristic flavor only found in its home country, in the case of our **Pure Origins**
- A **blend** of several aromatic cocoas



“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
Sourcing Expert

Dominican Republic Plantation



CUVÉES



12829 LIMEIRA 50% Pure Brazil INTENSE & SPICY COCOA FLAVOR

The strong cocoa flavor and slightly sugary milk notes of Limeira make this product unique from the first bite. These notes then make way for a final taste of delicate bitterness and spicier notes of malt and burnt caramel.



19264 KILTI HAÏTI CUVÉE 66% Pure Haiti FRESH & BALANCED

This couverture makes a subtly acidic overture, before revealing fine chocolate notes and toasted nut flavors, all against a backdrop of a gentle yet persistent bitterness.



13596 LOMA SOTAVENTO 68% Pure Dominican Republic FRESH & POWERFUL

This Dominican Republic Cuvée wonderfully reflects the local soil's aromatic characteristics. Its profile stands out thanks to its strong bitter flavor and the freshness of its acidic flavor. Its fruity and camphor aromas contrast with intense toasted notes that reveal themselves slowly on the tongue.

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14637 SAKANTI BALI CUVÉE 68% Pure Indonesia FRUITY & CHOCOLATEY

The Sakanti Bali Cuvée reveals a gentle tanginess set off by hints of fruit which are followed up by intense chocolatey notes, before a subtle bitterness completes the experience.



12830 MORANT BAY 70% Pure Jamaica FRESH & ELEGANT

Morant Bay is a chocolate with an air of purity and elegance, and distinctive notes of camphor that bring a freshness. This is then followed by the gentle bitterness of tannins and a slight acid tang.

NAME	CODE	MIN. COCOA%	COMPOSITION	COATING	MOLDING	BAR	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	BEST-BEFORE*	PACKAGING
LIMEIRA	12829 12948	50%	Sugar 34% Fat 20%							12 months	1kg block 50g sample
KILTI HAÏTI CUVÉE	19264 19268	66%	Sugar 34% Fat 40%							14 months	1kg block 50g sample
LOMA SOTAVENTO	13596 13601	68%	Sugar 31% Fat 37%							14 months	1kg block 50g sample
SAKANTI BALI CUVÉE	14637 19281	68%	Sugar 32% Fat 41%							16 months	1kg block 50g sample
MORANT BAY	12830 12949	70%	Sugar 28% Fat 43%							14 months	1kg block 50g sample

* Calculated based on the date of manufacture. Ideal Application Recommended Application
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The fat percentage represents the product's entire fat content.

SINGLE ORIGIN CHOCOLATES

DARK CHOCOLATE: PURE ORIGIN

New



25295 **TULAKALUM 75%**

Pure Belize
TART, BITTER &
RIPE FRUIT

At first, the sharp tartness blends with the sweetness of the spices. Bitter, with only a hint of sweetness, Tulakalum surprises with sumptuous ripe fruit notes.



4656 **ARAGUANI 72%** **Pure Venezuela** **RAISINS & BITTERSWEET**

Araguani offers rich, complex aromatics of warm raisin, chestnut and licorice notes alongside toasted flavors, all set against a distinctively bitter backdrop.



6085 **NYANGBO 68%** **Pure Ghana** **SMOOTH & CHOCOLATEY**

After a coyly acidic opening, Nyangbo bursts with rounded, warm chocolatey notes before revealing another, more toasted character loaded with mild spices.



5572 **ALPACO 66%** **Pure Ecuador** **FLORAL & OAKY**

Alpaco's delicate floral aromas melt into ultra-chocolatey notes.





DARK CHOCOLATE: PURE ORIGIN



9789
KALINGO 65%
Pure Grenada
REFRESHING & SPICY
-

Kalingo's flavors have a remarkably intense freshness and an immense finesse. The chocolatey note is finely balanced with a dash of peppermint.



4655
MANJARI 64%
Pure Madagascar
ACIDIC TANG & RED BERRIES
-

Manjari unleashes the fresh, tangy notes of red berries, with a delicate finish recalling toasted nuts and dried fruits.



5571
TAÏNORI 64%
Pure Dominican Republic
FRUITY & INTENSE
-

Taïnori slowly reveals fresh tropical fruit flavors followed by notes of toasted nuts and dried fruits with a hint of warm bread.



9559
ILLANKA 63%
Pure Peru
FRUITY & VELVETY
-

Illanka has a surprisingly creamy texture and a chocolate flavor of rare intensity, enhanced with notes of roasted peanuts. Its piquant acidity on the palate reveals subtle dark berry aromas.



6221
MACAÉ 62%
Pure Brazil
DRIED APRICOTS & BLACK TEA
-

Macaé has a strong cocoa flavor mixed with dried apricots, toasted cocoa and tea, with a deliciously bitter final note.

NAME	CODE	MIN. COCOA%	COMPOSITION	COATING	MOLDING	BAR	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	BEST-BEFORE*	PACKAGING
TULAKALUM	25295	75%	Sugar 25% Fat 43%							14 months	3kg bag of fèves
ARAGUANI	4656	72%	Sugar 27% Fat 44%							14 months	3kg bag of fèves
NYANGBO	6085	68%	Sugar 31% Fat 37%							14 months	3kg bag of fèves
ALPACO	5572 19851	66%	Sugar 32% Fat 40%							14 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 40%							14 months	3kg bag of fèves 3 x 1kg blocks
TAÏNORI	5571	64%	Sugar 35% Fat 39%							14 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%							14 months	3kg bag of fèves

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SINGLE ORIGIN CHOCOLATES

DARK CHOCOLATE: BLEND



5614 ABINAO 85% POWERFUL & TANNIN-RICH

Abinao's very high cocoa content makes this a consistently bitter chocolate with flavorsome tannins and a pure flavor of raw beans.



4653 GUANAJA 70% BITTERSWEET & ELEGANT

Guanaja takes on a remarkable bitterness, revealing a whole range of warm aromatic notes.



4654 CARAÏBE 66% BALANCED & ROASTED

Caraïbe reveals its rounded notes of chocolate and toasted nuts against a fabulously balanced backdrop, finishing with a slight hint of woodiness.



4657 EXTRA BITTER 61% BITTERSWEET & CHOCOLATEY

Extra Bitter's intense chocolatey flavor and powerful character is set against a bitter body.



102 CARAQUE 56% BALANCED & CHOCOLATEY

Caraque develops roasted fruity notes followed by spice-tinted chocolatey notes.

NAME	CODE	MIN. COCOA %	COMPOSITION	COATING	MOLDING	BARS	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	BEST-BEFORE*	PACKAGING
ABINAO	5614	85%	Sugar 14% Fat 48%	—	—					14 months	3kg bag of fèves
GUANAJA	4653 106 19849	70%	Sugar 29% Fat 42%							14 months	3kg bag of fèves 3 x 1kg blocks 12kg case
CARAÏBE	4654 107 19843	66%	Sugar 33% Fat 40%							14 months	3kg bag of fèves 3 x 1kg blocks 12kg case
EXTRA BITTER	4657 100 19846	61%	Sugar 38% Fat 40%							14 months	3kg bag of fèves 3 x 1kg blocks 12kg case
CARAQUE	102 19850	56%	Sugar 43% Fat 37%							14 months	3 x 1kg blocks 12kg case

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MILK CHOCOLATE: PURE ORIGIN



9997
BAHIBE 46%
Pure Dominican Republic
MILKY & COCOA-RICH

Thanks to its high cocoa content, Bahibe adds intense cocoa notes to its gentle milky flavor, with nutty hues, fruity acidity and a slightly bitter edge.



4659
TANARIVA 33%
Pure Madagascar
MILKY & CARAMELIZED

Tanariva offers a balanced aromatic profile, combining tangy flavors which emerge alongside hints of milk and caramel.

MILK CHOCOLATE: BLEND



7547
GUANAJA LACTÉE 41%
MILKY & CHOCOLATEY

Guanaja Lactée is a captivating chocolate with a forceful chocolatey flavor sweetened and enveloped by long milky notes with just a hint of sugar.



4658
JIVARA 40%
CREAMY & COCOA-RICH

Its intense flavor of cocoa-rich notes is simply irresistible. Their creamy tone perfectly complements its final vanilla and malt notes.



6640
ORIZABA 39%
MILKY & CREAMY

Just like the milk you find in high altitudes, Orizaba is exceptionally fine. It melts in the mouth with long, intense milk notes.



6591
BITTER LACTÉE 39%
CHOCOLATEY & CARAMELIZED

Along with its subtle touch of cookie-flavored caramel, Bitter Lactée has a powerful ultra-milky heart. Its intense chocolatey aromas are set off with a delicate bitterness.

NAME	CODE	MIN. COCOA%	COMPOSITION	COATING	MOLDING	BAR	MOUSSES	CRÊMEUX & GANACHES	ICE CREAMS & SORBETS	BEST-BEFORE*	PACKAGING
BAHIBE	9997	46%	Sugar 30% Milk 23% Fat 42%							12 months	3kg bag of fèves
TANARIVA	4659 3692	33%	Sugar 37% Milk 28% Fat 37%							12 months	3kg bag of fèves 3 x 1kg blocks
GUANAJA LACTÉE	7547 19894	41%	Sugar 34% Milk 24% Fat 40%							12 months	3kg bag of fèves 12kg case of fèves
JIVARA	4658 189 19848	40%	Sugar 34% Milk 23% Fat 41%							12 months	3kg bag of fèves 3 x 1kg blocks 12kg case of fèves
ORIZABA	6640	39%	Sugar 37% Milk 18% Fat 39%							12 months	3kg bag of fèves
BITTER LACTÉE	6591 19893	39%	Sugar 41% Milk 18% Fat 38%							12 months	3 x 1kg blocks 12kg case of fèves

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CERTIFIED PRODUCTS & NO ADDED SUGAR

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



12515 ANDOA NOIRE 70%

Pure Peru
BITTERSWEET & FRESH

Andoa Noire opens with forceful fresh notes and a powerful bitter flavor that develops and takes on different nuances in the mouth.



12164 ORiado 60%

SWEET & BALANCED

Oriado has a balanced character which instantly reveals the rounded flavor and power of its cocoa content, before developing into ripe, tangy fruit aromas.



15001 ANDOA LACTÉE 39%

Pure Peru
MILKY & INTENSELY
COCOA-RICH

Andoa Lactée is a melt-in-the-mouth chocolate with a powerful, authentic milk flavor and forthright cocoa notes to die for.



15002 WAINA 35%

MILKY & VANILLA

Waina owes its slightly beige hue to its exclusive blond cane sugar. It reveals intense notes of fresh milk on the palate, punctuated with creamy touches which combine beautifully with the aroma of a Bourbon vanilla bean.



NO ADDED SUGAR



5904 XOCOLINE 65%

ALL THE PLEASURE OF DARK CHOCOLATE WITHOUT THE ADDED SUGAR, FOR TOTAL FREEDOM OF APPLICATION.

This slightly acidic chocolate's fruit notes meld with toasted aromas which let a subtly woody, mild bitterness come to the fore.



6972 XOCOLINE LACTÉE 41%

ALL THE PLEASURES OF MILK CHOCOLATE WITHOUT THE ADDED SUGAR.

This couverture gracefully reveals its aromas, a remarkable mildness and the merest hint of sugar set off by a refined hint of bitterness.

NAME	CODE	MIN. COCOA%.	COMPOSITION	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	BEST-BEFORE*	PACKAGING
ANDOA NOIRE	12515	70%	Sugar 29% Fat 40%							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 42% Milk 21% Fat 42%							12 months	3kg bag of fèves
XOCOLINE	5904	65%	Maltitol 34% Fat 43%							14 months	3 x 1kg blocks
XOCOLINE LACTÉE	6972	41%	Maltitol 34% Milk 24% Fat 41%							12 months	3 x 1kg blocks

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“ Sustainable development
and fair trade are some
of our key concerns. ”

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%
THE ARABICA
& COCOA BLEND

A harmonious alliance of luxury cocoa aromas specially selected for this chocolate, along with all the force of mocha and Arabica coffees.



122
NOIR
ORANGE 56%
ORANGE
& CHOCOLATEY

An indulgent blend of luxury cocoa aromas and the unmissable freshness of orange notes.

New



20131
CARANOA 55%
CHOCOLATEY
& CARAMELIZED

Caranoa is a voluptuous, indulgent blend whose gorgeous chocolatey notes mingle on the palate with subtle caramel and butter flavors, topped off with a hint of salt.

MILK CHOCOLATE



7098
CARAMÉLIA 36%
CARAMELIZED
& BUTTERY

Caramélia is a tender, indulgent, top-quality chocolate whose creamy milk and powerful salted butter caramel flavors never fail to delight.



11603
AZÉLIA 35%
HAZELNUT
& CHOCOLATEY

The indulgent aromas unleashed after even the tiniest nibble make this chocolate irresistible. Various chocolate and toasted hazelnut notes elegantly combine on the palate. The beauty of Azélia is that it provides ultimate indulgent flavors while remaining pleasingly light.



11387
BISKÉLIA 34%
CHOCOLATEY
& TOASTED

Take a few bites and the fresh, creamy milk flavor gives way to warm notes of sponge cake and caramel topped off with a hint of salt. The chocolatey finish lingers delicately on the palate.



WHITE CHOCOLATE

4660 IVOIRE 35% SMOOTH & VANILLA

A white chocolate with only a hint of sugar, Ivoire reveals its warm milk aromas topped off with light vanilla notes.



8118 OPALYS 33% MILKY & DELICATE

Opalys is a chocolate with a delicate and pure coloration, creamy flavor and only the subtlest hint of sweetness. It has harmonious aromas of fresh milk and real vanilla.

NAME	CODE	MIN. COCOA%.	COMPOSITION	COATING	MOLDING	BARS	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	BEST-BEFORE*	PACKAGING
CARANOÀ	20131	55%	Sugar 37% Fat 39%							14 months	3kg bag of fèves
NOIR ORANGE	122	56%	Sugar 43% Orange Flavoring 0.3% Fat 38%	—						10 months	3 x 1kg blocks
CAFÉ NOIR	120	57%	Sugar 40% Coffee 1.3% Fat 37%	—						10 months	3 x 1kg blocks
CARAMÉLIA	7098	36 %	Sugar 34% Milk 20% Fat 38%	—						12 months	3kg bag of fèves
AZÉLIA	11603	35%	Sugar 30% Milk 21% Fat 44%	—						10 months	3kg bag of fèves
BISKÉLIA	11387	34%	Sugar 31% Milk 27% Fat 42%	—						12 months	3kg bag of fèves
IVOIRE	4660 140 19741	35% Cocoa Butter	Sugar 43% Milk 22% Fat 40%							12 months	3kg bag of fèves 3 x 1kg blocks 12kg case of fèves
OPALYS	8118	33% Cocoa Butter	Sugar 32% Milk 32% Fat 44%							10 months	3kg bag of fèves

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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%

In addition to the 53% version, this Tropilia Amer couverture has a more intense cocoa flavor for pastries with a deeply pronounced taste. It is mainly for use in fillings.



4663
EXTRA AMER
67%

Extra Amer 67% beautifully balances a powerful flavor with a certain bitterness. Specially dedicated to recipes with a strong cocoa flavor.



4661
ÉQUATORIALE NOIRE
55%

Équatoriale Noire 55% is a remarkably rounded product with intensely chocolatey indulgent notes that is also easy to use.



4664
EXTRA NOIR
53%

Extra Noir 53% is a Valrhona classic which is much loved for its highly pronounced chocolatey flavor and low cocoa butter content.



12144
ARIAGA NOIRE
66%

Ariaga Noire 66% stands out for its bitterness and delicate fruit notes.



7346
SATILIA NOIRE
62%

Satilia Noire 62% offers up a bitter aromatic character on the palate and subtle sweet almond aromas which slowly give way to lingering toasted, chocolatey notes.



12143
ARIAGA NOIRE
59%

Ariaga Noire 59% is a well-balanced chocolate with spicy notes.



8515
TROPILIA NOIRE
53%

Tropilia Noire 53% has a rounded flavor with hints of spice.

NAME	CODE	MIN. COCOA%	COMPOSITION	COATING	MOLDING	BARS	MOUSSES	CRÊMEUX & GANACHES	ICE CREAMS & SORBETS	BEST-BEFORE*	PACKAGING
TROPILIA AMER	2236	70%	Sugar 27% Fat 40%	—	—	—	☞	☞	☞	14 months	12kg case of fèves
EXTRA AMER	4663	67%	Sugar 32% Fat 37%	—	—	—	☞	☞	☞	14 months	3kg bag of fèves
ÉQUATORIALE NOIRE	4661 103 19836	55%	Sugar 43% Fat 38%	☞	☞	☞	☞	☞	☞	14 months	3kg bag of fèves 3 x 1kg blocks 12kg case
EXTRA NOIR	4664	53%	Sugar 46% Fat 31%	—	—	—	☞	☞	☞	14 months	3kg bag of fèves
ARIAGA NOIRE	12144	66%	Sugar 33% Fat 40%	—	☞	☞	☞	☞	☞	25 months	5kg case of fèves
ARIAGA NOIRE	12143	59%	Sugar 39.8% 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*

* Calculated based on the date of manufacture. ** Middle East ☞ Ideal Application ☞ Recommended Application

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MILK CHOCOLATE



4662 ÉQUATORIALE LACTÉE 35%

Équatoriale Lactée 35% is Valrhona's milk chocolate par excellence in terms of both its flavor and color.



12142 ARIAGA LACTÉE 38%

Ariaga Lactée 38% has a cocoa-rich, milky profile.



7347 SATILIA LACTÉE 35%

Satilia Lactée 35% is intensely chocolatey, with the merest hint of sugar and a light cookie flavor.



8516 TROPILIA LACTÉE 29%

Tropilia Lactée 29% has characteristic notes of warm milk and a spicy flavor.

WHITE CHOCOLATE



12141 ARIAGA BLANCHE 30%

Ariaga Blanche 30% is a balanced white chocolate with vanilla notes.



19742 TROPILIA BLANCHE 26%

Tropilia Blanche 26% has a mellow flavor with hints of vanilla.

37



NAME	CODE	MIN. COCOA%.	COMPOSITION	COATING	MOLDING	BAR	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	BEST-BEFORE*	PACKAGING
ÉQUATORIALE LACTÉE	4662 112 19844	35%	Sugar 43% Milk 19% Fat 36%							12 months	3kg bag of fèves 3 x 1kg blocks 12kg case
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%							12 months	12kg case of fèves
TROPILIA LACTÉE	8516	29%	Sugar 40% Milk 20% Fat 33%	—						12 months	12kg case of fèves
ARIAGA BLANCHE	12141	30% Cocoa Butter	Sugar 43% Milk 26% Fat 36%	—						18 months	5kg case of fèves
TROPILIA BLANCHE	19742	26% Cocoa Butter	Sugar 48% Milk 25% Fat 33%	—						14 months 14 months	12kg case of fèves

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PRALINÉS & CO



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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 fruity pralinés. This kitchen technique brings out all green almonds’ and fresh hazelnuts’ raw flavor.

What’s the difference between a caramelized praliné and a fruity praliné?

1. FRUITY

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 Fruity 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, these all-new 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 55% ALMOND & COCONUT PRALINÉ

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



11937 50% PECAN PRALINÉ

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



11936 42% PISTACHIO PRALINÉ

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



FRUIT	CODE	FLAVOR	% NUTS	COMPOSITION	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	BEST-BEFORE*	BUCKET PACKAGING
PEANUT PASTE	19864	Fruit Revelation	70%	Peanuts 70% Sugar 30% Fat 34%				12 months	5kg bucket
ALMOND & COCONUT PRALINÉ	19822	Fruit Revelation	55%	Almonds 55% Coconut 12.5% Sugar 32.5% Fat 34%				12 months	5kg bucket
PECAN PRALINÉ	11937 19972	Fruit Revelation	50%	Pecans 50% Sugar 50% Fat 36%				12 months	5kg bucket 2kg bucket
PISTACHIO PRALINÉ	11936	Fruit Revelation	42%	Pistachios 42% Almonds 18% Sugar 40% Fat 28%				12 months	5kg bucket

* Calculated based on the date of manufacture.



Ideal Application



Recommended Application

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THE CLASSICS

FRUITY ALMOND PRALINÉ



9015 70% ALMOND PRALINÉ

Valencia Almonds
Richly toasty almond notes
with only a hint of sweetness.



CARAMELIZED ALMOND PRALINÉ



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.



FRUITY HAZELNUT PRALINÉ



7531 66% HAZELNUT PRALINÉ

Rome Hazelnuts
An unusually powerful nutty
taste: A pure hazelnut flavor
that lingers on the palate.



11309 55% HAZELNUT PRALINÉ

Rome Hazelnuts
Authentic, pure hazelnut
notes that intensify
with every mouthful.



CARAMELIZED HAZELNUT PRALINÉ



2258 60% HAZELNUT PRALINÉ

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



2257 50% HAZELNUT PRALINÉ

Powerful hints
of cooked caramel
that finish
with hazelnut notes.



FRUIT	CODE	FLAVOR	% NUTS	COMPOSITION	MOUSSES	CRÊMEUX & GANACHES	ICE CREAMS & SORBETS	BEST-BEFORE*	BUCKET PACKAGING
ALMOND PRALINÉ	9015	Fruit Revelation	70%	Almonds 70% Sugar 30% Fat 36%				12 months	5kg bucket
ALMOND PRALINÉ	2260	Rich Caramel	60%	Almonds 60% Sugar 40% Fat 36%				12 months	5kg bucket
ALMOND PRALINÉ	2259	Rich Caramel	50%	Almonds 50% Sugar 50% Fat 30%				12 months	5kg bucket
HAZELNUT PRALINÉ	7531	Fruit Revelation	66%	Hazelnuts 53% Almonds 14% Sugar 33% Fat 39%				12 months	5kg bucket
HAZELNUT PRALINÉ	11309	Fruit Revelation	55%	Hazelnuts 55% Sugar 45% Fat 33%				12 months	5kg bucket
HAZELNUT PRALINÉ	2258	Rich Caramel	60%	Hazelnuts 60% Sugar 40% Fat 39%				12 months	5kg bucket
HAZELNUT PRALINÉ	2257	Rich Caramel	50%	Hazelnuts 50% Sugar 50% Fat 30%				12 months	5kg bucket

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FRUITY ALMOND & HAZELNUT



11307 60% ALMOND & HAZELNUT PRALINÉ

Valencia Almonds – Rome Hazelnuts

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



TOASTED NOTES



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.



TOASTED NOTES



5621 CRUNCHY FRUITY 50% ALMOND & HAZELNUT PRALINÉ

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



TOASTED NOTES



2263 TRADITIONAL 50% ALMOND & HAZELNUT PRALINÉ

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



TOASTED NOTES

CARAMELIZED ALMOND & HAZELNUT PRALINÉ



2261 50% ALMOND & HAZELNUT PRALINÉ

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



CARAMELIZATION

2KG FORMAT

50% PECAN PRALINÉ / FRUITY 50% ALMOND & HAZELNUT PRALINÉ /
CRUNCHY FRUITY 50% ALMOND & HAZELNUT PRALINÉ



FRUIT	CODE	FLAVOR	% NUTS	COMPOSITION	MOUSSES	CRÊMEUX & GANACHES	ICE CREAMS & SORBETS	BEST- BEFORE*	BUCKET PACKAGING
ALMOND & HAZELNUT PRALINÉ	11307	Fruit Revelation	60%	Almonds 30% Hazelnuts 30% Sugar 40% Fat 33%				12 months	5kg bucket
ALMOND & HAZELNUT	4697 19971	Fruit Revelation	50%	Almonds 25% Hazelnuts 25% Sugar 49% Fat 28%				12 months	5kg bucket 2kg bucket
CRUNCHY FRUITY ALMOND & HAZELNUT PRALINÉ	5621 19973	Fruit Revelation	50%	Almonds 25% Hazelnuts 25% Sugar 49% Fat 28%				12 months	5kg bucket 2kg bucket
TRADITIONAL ALMOND & HAZELNUT PRALINÉ	2263	Fruit Revelation	50%	Almonds 25% Hazelnuts 25% Sugar 49% Fat 31%	—	—	—	12 months	5kg bucket
ALMOND & HAZELNUT PRALINÉ	2261	Rich Caramel	50%	Almonds 25% Hazelnuts 25% Sugar 50% Fat 30%				12 months	5kg bucket

* 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

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	MIN. NUTS%.	COMPOSITION	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	BEST-BEFORE*	BUCKET 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 blocks 1kg slab
NOISETTE NOIR	2264	34%	Hazelnuts 34% Sugar 34% Cocoa 28% Milk 3% Fat 41%				9 months	3 x 1kg blocks

* 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.



ALMOND PASTES



A blossoming almond orchard

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.

45



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 55% ALMOND PASTE

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



5090 33% ALMOND PASTE

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

NAME	CODE	MIN. NUTS%.	COMPOSITION	MOUSSES	CRÊMEUX & GANACHES	ICE CREAMS & SORBETS	MOLDING	BEST-BEFORE*	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

* 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



ABSOLUTELY COCOA

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



48

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 and Brazil.

PURE PASTES



5568
ARAGUANI
Pure Venezuela
PURE PASTE



5570
TAÏNORI
Pure Dominican Republic
PURE PASTE



5569
ALPACO
Pure Ecuador
PURE PASTE



5567
MANJARI
Pure Madagascar
PURE PASTE



25426
MACAÉ
Pure Brazil
PURE PASTE



134
EXTRA COCOA
PASTE 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 %	COMPOSITION	COATING	MOLDING	BARS	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	BEST-BEFORE*	PACKAGING
PURE PASTES	100%	Sugar 0% Fat 54%	—	—	—				14 months	3 x 1kg blocks

* 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.



COCOA NIBS



3285 COCOA NIBS

COMPOSITION
100% Cocoa Beans
Fat 54%
PACKAGING
1kg bag
BEST-BEFORE*
12 months

COCOA POWDER



159 COCOA POWDER

COMPOSITION
COCOA POWDER
Fat 21%
PACKAGING
Box = 3 x 1kg bags
BEST-BEFORE*
24 months

COCOA BUTTER



160 COCOA BUTTER

COMPOSITION
100% Cocoa Butter
Fat 100%
PACKAGING
3kg bucket
BEST-BEFORE*
8 months

New



28047 COCOA BUTTER DROPS

COMPOSITION
100% Cocoa Butter
Fat 100%
PACKAGING
10kg case
BEST-BEFORE*
8 months

49

-

Cacao blossoms



* 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.





EXCEPTIONAL EXTRAS



BASES P. 52-53

GARNISHES P. 54-55

DECORATIONS P. 56-57

READY-TO-USE 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%

COMPOSITION

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

PACKAGING

1 box = 504 pieces

BEST-BEFORE*

12 months

WEIGHT

Approx. 2.6g/chocolate



1733
MILK HOLLOW
SPHERE
MILK CHOCOLATE 35%

COMPOSITION

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

PACKAGING

1 box = 504 pieces

BEST-BEFORE*

10 months

WEIGHT

Approx. 2.6g/chocolate



1734
IVOIRE HOLLOW
SPHERE
WHITE CHOCOLATE 35%

COMPOSITION

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

PACKAGING

1 box = 504 pieces

BEST-BEFORE*

8 months

WEIGHT

Approx. 2.6g/chocolate



4325
DARK CHOCOLATE PALET
DARK CHOCOLATE 55%

COMPOSITION

Cocoa 55% min.
Sugar 43%
Fat 38%

PACKAGING

1 box = 630 pieces

BEST-BEFORE*

12 months

WEIGHT

Approx. 2.2g/chocolate



4326
MILK CHOCOLATE PALET
MILK CHOCOLATE 35%

COMPOSITION

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

PACKAGING

1 box = 630 pieces

BEST-BEFORE*

10 months

WEIGHT

Approx. 2.2g/chocolate





MIGNARDISES



4751
SPHERIS
DARK CHOCOLATE 55%

COMPOSITION

Sugar 43%
Fat 38%

PACKAGING

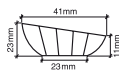
1 box = 270 pieces

BEST-BEFORE*

12 months

WEIGHT

Approx. 3.1g/chocolate



4752
OVALIS
DARK CHOCOLATE 55%

COMPOSITION

Sugar 43%
Fat 38%

PACKAGING

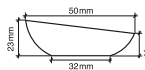
1 box = 270 pieces

BEST-BEFORE*

12 months

WEIGHT

Approx. 3.1g/chocolate



4324
OVALIS
DARK CHOCOLATE 55%

COMPOSITION

Sugar 43%
Fat 38%

PACKAGING

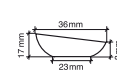
1 box = 343 pieces

BEST-BEFORE*

12 months

WEIGHT

Approx. 1.7g/chocolate



53

DESSERTS



4319
SPHERIS
DARK CHOCOLATE 55%

COMPOSITION

Sugar 43%
Fat 38%

PACKAGING

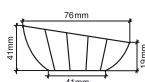
1 box = 45 pieces

BEST-BEFORE*

12 months

WEIGHT

Approx. 9.4g/chocolate



4320
OVALIS
DARK CHOCOLATE 55%

COMPOSITION

Sugar 43%
Fat 38%

PACKAGING

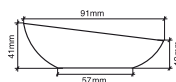
1 box = 45 pieces

BEST-BEFORE*

12 months

WEIGHT

Approx. 12g/chocolate



6409
SOLSTIS
DARK CHOCOLATE 55%

COMPOSITION

Sugar 43%
Fat 38%

PACKAGING

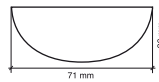
1 box = 45 pieces

BEST-BEFORE*

12 months

WEIGHT

Approx. 9.6g/chocolate



14645
SOLSTIS IVOIRE
WHITE CHOCOLATE 35%

COMPOSITION

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

PACKAGING

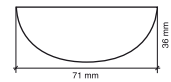
1 box = 45 pieces

BEST-BEFORE*

8 months

WEIGHT

Approx. 9.6g/chocolate



* 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.

GARNISHES

VIENNOISERIES



12789

-
5.5g - 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.
- Three different shapes so you can choose the best product(s) for your needs.

12062

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

12061

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

12087

-
15.4g - 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 adapted to your needs: A 5kg box containing 20,000 drops.

PACKAGING
5kg case
(4000 drops/kg)



**12060
DARK CHOCOLATE
DROPS 52%**

- A perfect 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 drops 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
BEST-BEFORE*
8 months
WEIGHT
Approx. 18g/chocolate



14756 ETNAO PRALINÉ

Toasted hazelnut & milk
chocolate ganache

PACKAGING
Box of 40 bonbons
BEST-BEFORE*
8 months
WEIGHT
Approx. 18g/chocolate



14755 ETNAO PASSION

Passion fruit purée & milk
chocolate ganache

PACKAGING
Box of 40 bonbons
BEST-BEFORE*
8 months
WEIGHT
Approx. 18g/chocolate



14754 ETNAO NOIX DE COCO

Coconut-flavored milk
chocolate ganache

PACKAGING
Box of 40 bonbons
BEST-BEFORE*
8 months
WEIGHT
Approx. 18g/chocolate



8029 ÉCLAT D'OR

Pieces of Crêpe Dentelle

PACKAGING
4kg case
(4 x 1kg bags)
BEST-BEFORE*
12 months



5009 CLARIFIED BUTTER

COMPOSITION
Dehydrated dairy fat 99.9%
Maximum moisture content 0.1%

PACKAGING
2kg box
BEST-BEFORE*
12 months

DECORATIONS

SPRINKLES



4341
DARK CHOCOLATE
PEARLS

Pure Cocoa Butter
DARK CHOCOLATE 55%

-
PACKAGING
4kg bag
BEST-BEFORE*
14 months



8425
CARAMÉLIA
CRUNCHY PEARLS

Pure Cocoa Butter
CEREAL BISCUIT PIECES
COATED IN 87%
MILK CHOCOLATE
(36% COCOA MINIMUM)

-
PACKAGING
3kg bag
BEST-BEFORE*
12 months



10840
DULCEY CRUNCHY
PEARLS

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

-
PACKAGING
3kg bag
BEST-BEFORE*
10 months



4719
DARK CHOCOLATE
CRUNCHY PEARLS

Pure Cocoa Butter
CEREAL BISCUIT PIECES
COATED IN DARK
CHOCOLATE
(55% COCOA MINIMUM)

-
PACKAGING
3kg bag
BEST-BEFORE*
14 months



10843
OPALYS CRUNCHY
PEARLS

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

-
PACKAGING
3kg bag
BEST-BEFORE*
10 months

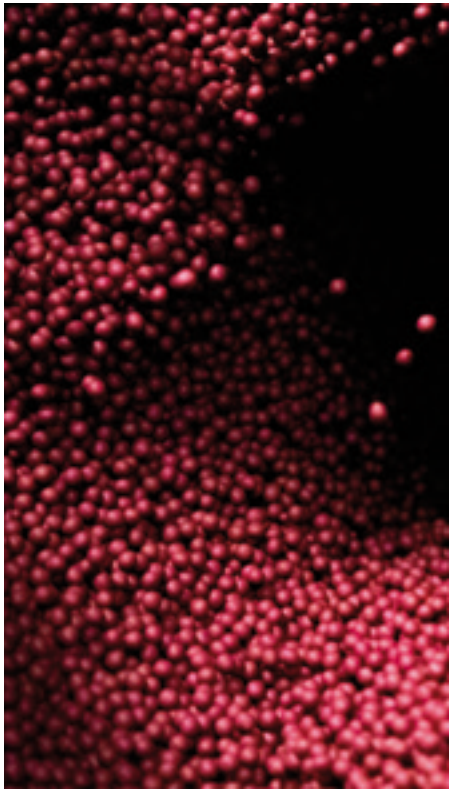


26689
RASPBERRY
INSPIRATION
CRUNCHY PEARLS

CEREAL BISCUIT PIECES
COATED IN RASPBERRY
INSPIRATION
(31% COCOA BUTTER MINIMUM)

-
PACKAGING
1kg bag
BEST-BEFORE*
4 months

New





GLAZES



11820 DARK SUGAR PASTE

(18% COCOA MINIMUM)

PACKAGING

10kg case with sealed bag

BEST-BEFORE*

12 months

PRESERVATION

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

BEST-BEFORE*

12 months

PRESERVATION

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



5010 ABSOLU CRISTAL NEUTRAL GLAZE**

-

PACKAGING

Lidded 5kg bucket

BEST-BEFORE*

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

BEST-BEFORE*

6 months

BEFORE OPENING

Temperature <70°F (<20°C)

AFTER OPENING

Refrigerate or
Use within 4 days

57

-

COLORS



142 ORANGE DECORATION

Orange-Flavored
Pure Cocoa Butter
PERMANENT

PACKAGING

3 x 1kg blocks

BEST-BEFORE*

10 months



143 GREEN DECORATION

Pure Cocoa Butter
OCTOBER 1 -
APRIL 30

PACKAGING

3 x 1kg blocks

BEST-BEFORE*

12 months



146 PINK DECORATION

Pure Cocoa Butter
OCTOBER 1 -
APRIL 30

PACKAGING

3 x 1kg blocks

BEST-BEFORE*

12 months



141 BLUE DECORATION

Pure Cocoa Butter
PERMANENT

-

PACKAGING

3 x 1kg blocks

BEST-BEFORE*

12 months



144 YELLOW DECORATION

Pure Cocoa Butter
OCTOBER 1 -
APRIL 30

-

PACKAGING

3 x 1kg blocks

BEST-BEFORE*

12 months

* Calculated based on the date of manufacture.

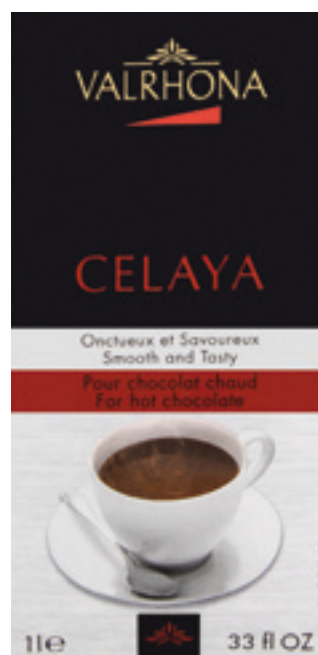
** Transparent and flavorless. A central part of all your desserts, this unique product guarantees exceptionally textured creations. It provides sparkly shiny glazing and coating and a faultless hold at positive and negative temperatures.

READY-TO-USE



CELAYA HOT CHOCOLATES PROVIDE AN INTENSE VALRHONA CHOCOLATE FLAVOR, WITHOUT ANY OVERBEARING SWEETNESS. THEIR CREAMY TEXTURE IS EVERY BIT AS INDULGENT AS YOU WOULD EXPECT A HOT CHOCOLATE TO BE.

It's very easy 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.



3717 DARK MOUSSES & SOUFFLÉS CHOCOLATE PREPARATION FOR MOUSSES AND SOUFFLÉS (63.9% CHOCOLATE)



COMPOSITION

Sugar 32% Milk 26%
Fat 24% Cocoa 33%

PACKAGING

3kg tub

BEST-BEFORE*

6 months at 40°F (4°C)

PRESERVATION

Max. 5 days after opening
at 40°F (4°C)

3209 CELAYA HOT CHOCOLATE A CHOCOLATE DRINK WITH 17.5% DARK CHOCOLATE

PACKAGING

6 x 1L

BEST-BEFORE*

8 months



Instant Café Range

Make your customers' visit extra-special with a touch of delicious indulgence.

Delight your clientèle with the subtlety of a luxury chocolate, for a moment of pure indulgence. Our endlessly versatile Éclat and Instant Café ranges adapt to your needs. Try them with coffee, on your checkout, or in your hotel's lounge areas.

Check out the complete range in our Chocolate Bonbon & Sweet Treats Catalog.



COCOA LIBRARY

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



COLOR	MIN. COCOA %	PURE ORIGIN	PRODUCT	RANGE	SUB-RANGE	PACKAGING	CODE	PAGE
DARK	85%	-	ABINAO	Couvertures	Single Origin Chocolates	3kg bag of fèves	5614	30
	80%	-	P125 CŒUR DE GUANAJA	Pioneer Range	P125 Cœur de Guanaja	3kg bag of fèves 12kg case	6360 8234	21
	75%	BELIZE	TULAKALUM	Couvertures	Single Origin Chocolates	3kg bag of fèves	25295	28
	72%	VENEZUELA	ARAGUANI	Couvertures	Single Origin Chocolates	3kg bag of fèves	4656	28
	70%	JAMAICA	MORANT BAY	Couvertures	Cuvées	1kg block 50g sample	12830 12949	27
	70%	-	GUANAJA	Couvertures	Single Origin Chocolates	3kg bag of fèves 3 x 1kg blocks 12kg case	4653 106 19849	30
	70%	PERU	ANDOA NOIRE	Couvertures	Certified Products & No Added Sugar	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 Cuvées	13596 13601	27
	68%	INDONESIA	SAKANTI BALI CUVÉE	Couvertures	Cuvées	1kg block 50g sample	14637 19281	27
	68%	GHANA	NYANGBO	Couvertures	Single Origin Chocolates	3kg bag of fèves	6085	28
	67%	-	EXTRA AMER	Couvertures	Professional Signature	3kg bag of fèves	4663	36
	66%	HAITI	KILTI HAÏTI CUVÉE	Couvertures	Cuvées	1kg block 50g sample	19264 19268	27
	66%	ECUADOR	ALPACO	Couvertures	Single Origin Chocolates	3kg bag of fèves 12kg case of fèves	5572 19851	28
	66%	-	CARAÏBE	Couvertures	Single Origin Chocolates	3kg bag of fèves 3 x 1kg blocks 12kg case	4654 107 19843	30
	66%	-	ARIAGA NOIRE	Couvertures	Professional Signature	5kg case of fèves	12144	36
	65%	GRENADA	KALINGO	Couvertures	Single Origin Chocolates	3kg bag of fèves	9789	29
	65%	-	XOCOLINE	Couvertures	Certified Products & No Added Sugar	3 x 1kg blocks	5904	32
	64%	MADAGASCAR	MANJARI	Couvertures	Single Origin Chocolates	3kg bag of fèves 3 x 1kg blocks	4655 117	29
	64%	DOMINICAN REPUBLIC	TAÏNORI	Couvertures	Single Origin Chocolates	3kg bag of fèves	5571	29
	63%	PERU	ILLANKA	Couvertures	Single Origin Chocolates	3kg bag of fèves	9559	29
	62%	BRAZIL	MACAÉ	Couvertures	Single Origin Chocolates	3kg bag of fèves	6221	29
	62%	-	SATILIA NOIRE	Couvertures	Professional Signature	12kg case of fèves	7346	36
	61%	-	EXTRA BITTER	Couvertures	Single Origin Chocolates	3kg bag of fèves 3 x 1kg blocks 12kg case	4657 100 19846	30
	60%	-	ORIADO	Couvertures	Certified Products & No Added Sugar	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 x 1kg blocks	120	34
	56%	-	CARAQUE	Couvertures	Single Origin Chocolates	3 x 1kg blocks 12kg case	102 19850	30
	56%	-	NOIR ORANGE	Couvertures	Indulgent Chocolates	3kg bag of fèves	122	34
	55%	-	CARANOA	Couvertures	Indulgent Chocolates	3kg bag of fèves	20131	34
	55%	-	ÉQUATORIALE NOIRE	Couvertures	Professional Signature	3kg bag of fèves 3 x 1kg blocks 12kg case	4661 19836	36
	55%	BRAZIL	ITAKUJA	Pioneer Range	Double Fermentation	3kg bag of fèves	12219	20
	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

COLOR	MIN. COCOA %	PURE ORIGIN	PRODUCT	RANGE	SUB-RANGE	PACKAGING	CODE	PAGE
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MILK	50%	BRAZIL	LIMEIRA	Couvertures	Cuvées	1kg block 50g sample	12829 12948	27
	50%	MADAGASCAR	KIDAVOA	Pioneer Range	Double Fermentation	3kg bag of fèves	13757	20
	46%	DOMINICAN REPUBLIC	BAHIBE	Couvertures	Single Origin Chocolates	3kg bag of fèves	9997	31
	41%	-	GUANAJA LACTÉE	Couvertures	Single Origin Chocolates	3kg bag of fèves 12kg case of fèves	7547 19894	31
	41%	-	XOCOLINE LACTÉE	Couvertures	Certified Products & No Added Sugar	3 x 1kg blocks	6972	32
	40%	-	JIVARA	Couvertures	Single Origin Chocolates	3kg bag of fèves 3 x 1kg blocks 12kg case of fèves	4658 189 19848	31
	39%	-	ORIZABA	Couvertures	Single Origin Chocolates	3kg bag of fèves	6640	31
	39%	-	BITTER LACTÉE	Couvertures	Single Origin Chocolates	3 x 1kg blocks 12kg case of fèves	6591 19893	31
	39%	PERU	ANDOA LACTÉE	Couvertures	Certified Products & No Added Sugar	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 3 x 1kg blocks 12kg case	4662 112 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	Single Origin Chocolates	3kg bag of fèves 3 x 1kg blocks	4659 3692	31
	29%	-	TROPILIA LACTÉE	Couvertures	Professional Signature	12kg case of fèves	8516	37
	35% Cocoa Butter	-	WAINA	Couvertures	Certified Products & No Added Sugar	3kg bag of fèves	15002	32

WHITE	35% Cocoa Butter	-	IVOIRE	Couvertures	Indulgent Chocolates	3kg bag of fèves 3 x 1kg blocks 12kg case of fèves	4660 140 19741	35
	33% Cocoa Butter	-	OPALYS	Couvertures	Indulgent Chocolates	3kg bag of fèves	8118	35
	30% Cocoa Butter	-	ARIAGA BLANCHE	Couvertures	Professional Signature	5kg case of fèves	12141	37
	26% Cocoa Butter	-	TROPILIA BLANCHE	Couvertures	Professional Signature	12kg case of fèves	19742	37

BLOND	32% Cocoa Butter	-	BLOND DULCEY	Pioneer Range	Blond Range	3kg bag of fèves 11kg case	9458 9309	21
	35% Cocoa Butter	-	BLOND ORELYS	Pioneer Range	Blond Range	3kg bag of fèves	13536	21

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.



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