



Chocolate Bonbons & Sweet Treats Catalog 2021-2022

Our Commitment



Together, let's use good food to make the world a better place.

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 as a company** is to use good food to make the world a better place together with you, and this aim guides us every day.

We are proud to have been awarded **B Corp** certification, joining a community of businesses which work daily to do the right thing for the world we live in.

All this has been made possible by our Live Long sustainable development program. As well as providing us with an action plan to back up our mission, **Live Long** commits us to making our entire supply chain carbon neutral by 2025, from plantation to plate.



FIND
OUR PARTNERS
ON THIS
INTERACTIVE MAP

Our ambition



Safeguarding our craftsmanship and our 100% French manufacturing practices

Chocolate-making requires **innovative craftsmanship**, as each bonbon and its decoration are largely made by hand to ensure **every product is unique**.

Our chocolate bonbons are designed and created in our workshops in Tain-l'Hermitage, Drôme. Nearly **70 operators and decorators** make it their daily task to provide minutely rendered chocolate bonbons.

Because we are committed to **ethical food industry practices**, our wide range of chocolate bonbons is free from titanium dioxide (E171). **Flavor and excellence** define our well-regarded range.

Natural origins and just as much taste

Because our mission as a company has always been to **use good food to make the world a better place**, we are always looking to offer you the best possible products in a way that respects the environment and the health of the consumer.

This is why we have undertaken to **rewrite the recipes for our chocolate bonbons** and to work on improving them in order to offer you a **reasonable but indulgent range of products**.

We use sunflower lecithin because we are committed to protecting the environment while offering you sustainable chocolate. Natural flavoring, ingredients and colorants (spirulina extract, safflower, beetroot) to preserve the health of your consumers.

AN INDULGENT, YET REASONABLE BONBON

Sunflower lecithin

Natural pink from beetroot

Natural raspberry flavoring

Cœur framboise
Ref. 33 786



SO WHAT DO WE MEAN?

Flavors

They provide most of the taste of a food! While there are only four fundamental sensations of taste (sweet, salty, bitter and sour), identified by our taste buds, there are thousands of flavors. When we eat, volatile compounds go up from the throat to the nose—that's when we identify the flavorings inside the food. They can be of different types:

- **Synthetic flavorings:** products of chemical synthesis. They are made entirely from flavoring molecules.
- **Natural flavorings:** directly from nature. These are aromatic substances extracted from nature.

Colorants

They can be synthetic or natural.

- **Synthetic colorants:** obtained from chemical reactions. They dye food with a stronger hue and for longer.
- **Natural ingredients that add color:** made from plants or the processing of natural substances.

BY THE END OF 2022, ALL OUR CHOCOLATE BONBONS WILL BE GUARANTEED TO BE MADE WITH SUNFLOWER LECITHIN, NATURAL FLAVORINGS AND INGREDIENTS WITH NATURAL COLORS



CONTENTS

7

NEW CHOCOLATES

- P 8 INDULGENT PALETS
- P 9 COCOA PALETS

11

CHOCOLATES TO SAVOR ALL YEAR ROUND

- P 12 GANACHES
- P 16 PRALINÉS
- P 20 FRUIT AND NUT
- P 22 EXCLUSIVES

25

CHOCOLATES TO MAKE AN IMPRESSION

- P 26 PROMESSES

29

CHOCOLATES FOR CELEBRATIONS AND CHRISTMAS

- P 30 SCINTILLANTES
- P 31 ÉTINCELLES
- P 33 ESPRITS DE NOËL
- P 34 CONFISEURS
- P 35 CHARDONS
- P 36 TRUFFLE-STYLE
SPECIALTIES
- P 37 HEARTS

39

CHOCOLATE NIBBLES

- P 40 CROUSTIBILLES
- P 40 FANTAISIES
- P 42 CHOCO'BARS
- P 44 FRUIT PASTES
- P 45 BARS

47

CHOCOLATES TO ENJOY WITH TEA OR COFFEE

- P 48 ÉCLATS, INSTANTS,
LINGOTS
- P 49 SQUARES, SECRETS

51

TO SELL SUCCESSFULLY

- P 52 TIPS FOR SELLING
CHOCOLATE
BONBONS
- P 54 FIND YOUR PERFECT
PACKAGING

57

INDEX







NEW CHOCOLATES

INDULGENT PALETS P 8

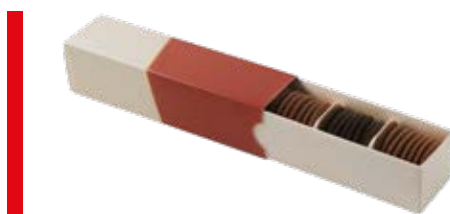
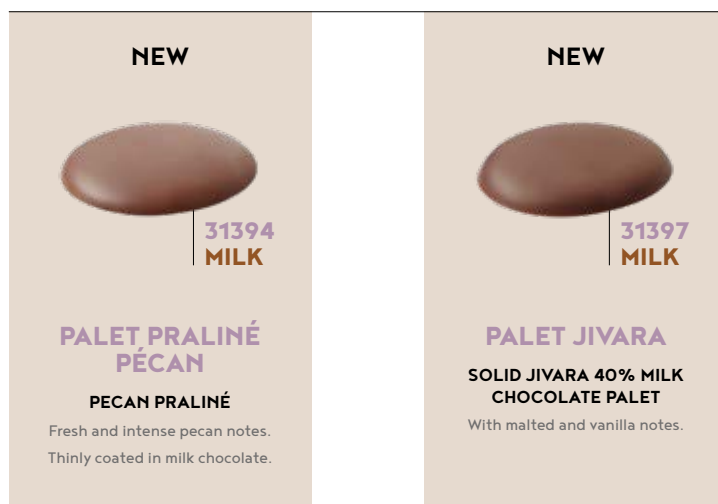
COCOA PALETS P. 9

New Fine Palets collection

For Christmas 2021, fall in love with the four timeless flavors of our beautifully rounded Fine Palets. They are every bit as delicate on the palate as they are visually refined. Let yours melt in your mouth or take a bite, whichever you prefer!

INDULGENT PALETS

Whether or not you have a coffee to hand, savor these two treats without moderation!



**SEE ALL OUR PACKS
ON P. 54-55**

**Pre-pack your four different
Indulgent and Cocoa Palets
in this box!**

Ref. 31455

COCOA PALETS

These two all-new Palets bring out the best in our iconic couvertures' aromas.

NEW



31392
DARK

PALET MANJARI

Single Origin Madagascar

MANJARI 64% DARK
CHOCOLATE GANACHE

Red berry notes.

Thinly coated in Manjari 64%
dark chocolate.

NEW



31393
DARK

PALET GUANAJA

SOLID GUANAJA 70% DARK
CHOCOLATE PALET

Bitter cocoa nib notes.



SINGLE ORIGIN GRAND CRU

MANJARI 64% PURE MADAGASCAR

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

Ref. 4655







CHOCOLATES TO SAVOR

all year round

GANACHES P. 12

PRALINÉS P. 16

FRUIT AND NUT P. 20

EXCLUSIVES P. 22

Ganaches

collection

Ganache is a smooth blend of cream and chocolate. It has a velvety, melting texture.

FRUIT GANACHES

A whole range of indulgent delights to suit everyone's tastes: pear, blackcurrant, coconut and much more.



33406
DARK

GANACHE CASSIS

BLACKCURRANT PURÉE GANACHE

Decorated with forked lines.
Tangy red berry notes.



375
DARK

GANACHE MANDARINE

TANGERINE FLAVORED GANACHE

A rippled decoration.
Subtle citrus notes.



33412
DARK

GANACHE POIRE

PEAR FLAVORED GANACHE

Intense fruit notes.



33411
DARK

CARAFRUTTI ABRICOT

MILK CHOCOLATE GANACHE WITH CARAMELIZED APRICOT PURÉE

Decorated with a negative
cold motif.
Notes of fruit and caramel.



33691
DARK

CARAFRUTTI POIRE

WILLIAMS PEAR PURÉE GANACHE

Decorated with a negative
cold motif.
Ripe yellow fruit notes.



33463
MILK

CARAFRUTTI COCO

MILK CHOCOLATE GANACHE WITH CARAMELIZED COCONUT PURÉE

Decorated with a negative
cold motif.
Notes of fruit and caramel.



9305
MILK

CARAFRUTTI CITRON

CARAMEL AND LEMON PURÉE GANACHE

Decorated with a negative
cold motif.
Tangy fruit notes with sweet,
creamy caramel.



33801
DULCEY

BANANE PASSION

BANANA AND PASSION FRUIT GANACHE

Decorated with dark chocolate
and orange curves.



33600
WHITE

IVOIRE CASSIS

BLACKCURRANT PURÉE GANACHE

Decorated with forked lines.
Tangy red berry notes.

PURE “GRAND CRU” GANACHES

Recipes made using chocolates blended from multiple cocoas, all with different aromatic profiles



33658
DARK

GUANAJA AMER

GUANAJA 70% GANACHE

Decorated with forked lines.
Bitter cocoa nib notes.



33660
MILK

GUANAJA LACTÉE

GUANAJA LACTÉE 41% GANACHE

Decorated with forked lines.
Distinctive fresh dairy notes, with a powerful cocoa-rich undertow.



33626
DARK

CARAÏBE

CARAÏBE 66% GANACHE

Decorated with forked lines.
Intense bitter notes and hints of toasted nuts.



33627
MILK

JIVARA ALIZÉ

JIVARA 40% GANACHE

Decorated with forked lines.
With malted and vanilla notes.



33185
DARK

PALET OR

GUANAJA 70% GANACHE

Decorated with gold leaf.
Bitter cocoa nib notes.



33405
MILK

PALET ARGENT

DARK AND MILK CHOCOLATE GANACHE

Decorated with silver leaf.
Notes of caramel and milk.

GRAND CRU CHOCOLATES

Are you looking for a characterful chocolate that captures all the flavor of one or more terroirs? Then make sure you check out the chocolates in our Cocoa Library. They are all made using cocoa we have personally selected from the finest plantations.

These exceptionally flavored chocolates can come from:

- a Grand Cru with a characteristic flavor only found in its home country, in the case of our Single Origins chocolates
- a blend of several aromatic cocoas.

www.valrhona.com

This soberly elegant, all-new collection is largely made up of Single Origin Grand Cru chocolates.



33630
DARK

GANACHE MACAÉ

Single Origin Brazil

MACAÉ 62% DARK CHOCOLATE GANACHE

Fruity, with distinctive notes of toasted nuts.
Black tea notes.



33604
DARK

GANACHE MANJARI

Single Origin Madagascar

MANJARI 64% DARK CHOCOLATE GANACHE

Fruity, with a distinctive tangy edge.
Red berry notes.



33621
DARK

GANACHE NYANGBO

Pure Ghana

NYANGBO 68% DARK CHOCOLATE GANACHE

Sweetly spiced, with distinctive toasted notes
Vanilla notes.



33605
DARK

GANACHE ABINAO

Blend

ABINAO 85% DARK CHOCOLATE GANACHE

Bitter, with a distinctive woody aroma.
Raw cocoa notes.

Ganaches

collection

Ganache is a smooth blend of cream and chocolate. It has a velvety, melting texture.

SPICED INDULGENT GANACHES

These chocolates' spiced, sweet aromatics will bowl over lovers of original flavors.



33832
DARK

MYRIADE

A CARDAMOM-INFUSED
COFFEE GANACHE ON AN
ORANGE PASTE BASE

Decorated with fruit pieces and
coffee-flavored chocolate.

Arabica notes with a slight tang.



33897
DARK

CAFÉ NOIR

COFFEE GANACHE

Decorated with coffee-flavored
chocolate.

Arabica notes.



33840
WHITE

CAFÉ CRÈME

COFFEE GANACHE

Decorated with coffee-flavored
chocolate.

Arabica notes.



33700
DARK

GANACHE THÉ JASMIN

GANACHE INFUSED
WITH CHINESE JASMINE
GREEN TEA

Decorated with a tea-leaf
design transfer.

Highly flowery notes.



33701
DARK

GANACHE MOKA

ETHIOPIAN MOKA COFFEE
GANACHE

Decorated with a coffee bean
design transfer.

Aromatic notes.



33692
MILK

GANACHE CANNELLE

CINNAMON FLAVORED
GANACHE

Decorated with a cinnamon stick
design transfer.

Spicy notes.



33689
MILK

GANACHE VANILLE

VANILLA EXTRACT
FLAVORED GANACHE

Decorated with a vanilla bean
design transfer.

Spicy notes.



33668
DARK

GANACHE THÉ EARL GREY

A HARMONIOUS BLEND OF
GANACHE, MACAÉ DARK
CHOCOLATE AND GREEN TEA

Decorated with a curve of white
chocolate (Ivoire 35%).

Fresh, floral tea notes.



33744
DARK

GANACHE PIMENT D'ESPELETTE

AN ORIGINAL COMBINATION
OF CHOCOLATEY GANACHE
AND THE UNMISTAKABLY
HOT NOTES OF ESPELETTE
PEPPER

Yellow decoration.

Warm, spiced notes.



33402
DARK

CHAPKA NOIR

DARK CHOCOLATE GANACHE

Decorated with almond pieces.

Flavor with a long finish.



33413
MILK

CHAPKA LAIT

MILK CHOCOLATE GANACHE

Decorated with almond pieces.

Subtle caramel and vanilla notes.



33619
MILK



DOUCE AMANDE

**DARK AND MILK CHOCOLATE
GANACHE FLAVORED
WITH ALMONDS**

Decorated with forked lines.
Almond shaped.



33599
DARK



MENTHE VIVE

MINT FLAVORED GANACHE

Decorated with forked lines.
Intense, fresh notes.



380
DARK



GANACHE MARRONS

CHESTNUT CREAM GANACHE

Chestnut shaped.
Vanilla notes.



33957
WHITE



GANACHE COGNAC

**COGNAC GANACHE, FLAVORED
WITH BITTER ORANGE**

Decorated with dark chocolate curves.
Notes of liqueur.



33409
DARK

CARAMEL SALÉ NOIR

SALTED CARAMEL GANACHE

Decorated with sugar.
Caramel notes.



33415
MILK

CARAMEL SALÉ LAIT

SALTED CARAMEL GANACHE

Decorated with sugar.
Caramel notes.



Pralinés

collection

Praliné is made by grinding nuts, sugar and a hint of vanilla together as coarsely or finely as we need for our creations.
The texture can be firm, melt-in-the-mouth or even crunchy and crispy.

PURE PRALINÉS

Pure, intense praliné flavors with a real nutty flavor.



33296
DARK

PRALINÉ INTENSE NOIR

INTENSE ALMOND & HAZELNUT PRALINÉ

Decorated with a dash of Ivoire chocolate.

Intense notes of caramelized nuts.



33311
MILK

PRALINÉ INTENSE LAIT

INTENSE ALMOND & HAZELNUT PRALINÉ

Decorated with a dash of dark chocolate.

An intense nutty flavor with toasted notes.



33401
WHITE

PRALINÉ INTENSE IVOIRE

INTENSE ALMOND & HAZELNUT PRALINÉ

Decorated with a dash of dark chocolate.

An intense nutty flavor with toasted notes.



33433
WHITE

CARRÉ PRALINÉ IVOIRE

ALMOND PRALINÉ

Decorated with a curve of dark chocolate.

A fine balance of nutty and caramel flavors.



33303
DARK

PRALINÉ DOUCEUR NOIR

ALMOND & HAZELNUT PRALINÉ

Decorated with forked lines.

A fine balance of nutty flavors with a touch of caramel.



33301
DARK

PRALINÉ NOISETTE 55% NOIR

PRALINÉ WITH 55% ITALIAN HAZELNUTS

Decorated with forked lines.

Powerfully aromatic fresh hazelnuts.



9219
MILK

PRALINÉ FRUITÉ CRAQUANT

AN EXCEPTIONAL, MELT-IN-THE MOUTH ALMOND & HAZELNUT PRALINÉ

Decorated with curves of milk chocolate.

Its crunchy pieces reveal intense notes of almond and lightly toasted hazelnuts.



33515
WHITE

PRALINÉ AMANDE NOISETTE 60% IVOIRE

ALMOND & HAZELNUT PRALINÉ

Decorated with forked lines.

A harmonious combination of nutty notes and an intense melting texture.



33180
DARK

MALAKOFF NOIR

ALMOND & HAZELNUT PRALINÉ

Decorated with almond pieces.
Nutty notes.



33237
MILK

MALAKOFF LAIT

ALMOND & HAZELNUT PRALINÉ

Decorated with almond pieces.
Nutty notes.



33666
DARK

GRETA NOIR

ALMOND & HAZELNUT PRALINÉ

Decorated with almond pieces.
Nutty notes.



33669
MILK

GRETA LAIT

ALMOND & HAZELNUT PRALINÉ

Decorated with almond pieces.
Nutty notes.



33422
MILK

PRALINÉ PISTACHE

PISTACHIO PRALINÉ WITH
CRÊPE DENTELLE

Decorated with a green curve.
A crispy texture.



33371
MILK

PRALINÉ PÉCAN

PECAN PRALINÉ

Decorated with a curve
of dark chocolate.
A smooth, velvety texture.

PRALINÉS LIKE NO OTHER

50% PECAN PRALINÉ

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

Ref. 11937

PISTACHIO

Sweet, indulgent pistachio notes
and an eye-catching, distinctive
color.

Ref. 11936



Pralinés

collection

Praliné is made by grinding nuts, sugar and a hint of vanilla together as coarsely or finely as we need for our creations.
The texture can be firm, melt-in-the-mouth or even crunchy and crispy.

INDULGENT PRALINÉS

A variety of indulgent combinations with a praliné base note to satisfy all tastes.



1869
DARK

RINETTE NOIRE

HAZELNUT PRALINÉ
AND ALMOND PIECES

Decorated with a
milk chocolate curve.

A very fine, crunchy texture.



33236
MILK

RINETTE LAIT

HAZELNUT PRALINÉ
AND ALMOND PIECES

Decorated with dark chocolate.

A very fine, crunchy texture.



33525
DULCEY

RINETTE DULCEY

HAZELNUT PRALINÉ
AND ALMOND PIECES

Decorated with dark chocolate.

A very fine, crunchy texture.



34055
WHITE

RINETTE IVOIRE

HAZELNUT PRALINÉ
AND ALMOND PIECES

Decorated with dark chocolate.

A very fine, crunchy texture.



33367
DARK

PRALIFEUILLETÉ NOIR

ALMOND PRALINÉ WITH CRÊPE
DENTELLE BISCUIT PIECES

Decorated with forked lines.

Toasted notes.

A crispy texture.



33358
MILK

PRALIFEUILLETÉ LAIT

ALMOND PRALINÉ WITH CRÊPE
DENTELLE BISCUIT PIECES

Decorated with forked lines.

Toasted notes.

A crispy texture.



33240
DARK

PRALINOUGAT

ALMOND PRALINÉ WITH
MONTÉLIMAR NOUGAT
PIECES

Decorated with forked lines.

Honey notes.

A crackly texture.



33283
MILK

PRALINÉ NOUGATINE

INTENSE ALMOND PRALINÉ
WITH CRUNCHY NOUGATINE
PIECES

Decorated with forked lines.

Notes of nut and caramel.

A crackly texture.

NEW DECORATION



33866
MILK

PRALIGOURMAND

60% ALMOND & HAZELNUT
PRALINÉ COMBINED WITH
CINNAMON AND FRENCH
SUCCÈS BISCUIT PIECES

Decorated with curves of milk
chocolate.

An intense nutty flavor delicately
enhanced with cinnamon.

A crispy texture.



33567
MILK

PRALINÉ TONKA

ALMOND & HAZELNUT
PRALINÉ WITH TONKA BEANS

Decorated with cocoa nibs.

A smooth, velvety texture.



33312
DARK

PRALINÉ CRAQUANT

INTENSE ALMOND &
HAZELNUT PRALINÉ
WITH CRISPY
CEREAL PIECES

Decorated with milk chocolate.

Intense notes of roasted nuts.

A crispy texture.



33302
DARK

ARWEN

MILK GIANDUJA
AND BRETON-STYLE
BISCUIT PIECES

Nutty notes.

A melt-in-the-mouth texture
with crispy pieces.

FRUITY PRALINÉS

All the sweetness of praliné combined with a forceful fruit flavor.



33298
DARK

PRALICOCO

ALMOND AND COCONUT PRALINÉ

Decorated with white chocolate
(Ivoire 35%).

A nutty flavor with fruity notes.



34054
MILK

PRALINÉ YUZU

ALMOND PRALINÉ WITH YUZU INSPIRATION

Decorated with yellow curves.



33278
MILK

GIANDUJA CITRON

LEMON FLAVORED MILK GIANDUJA

Decorated with forked lines.

Tangy notes.

A velvety texture.



Fruit and Nut

collection

Our crunchy, soft and melt-in-the-middle textures thrill anyone looking for exciting food sensations.

NUTS & CANDIED FRUIT

The versatility of nuts and candied fruit always makes for new flavor sensations.



33181
DARK

MÉDITERRANÉEN NOIR

A DARK CHOCOLATE
PALET WITH ORANGE PEEL,
APRICOT, HAZELNUT
AND PISTACHIO

Fruity, with nutty notes.

Crisp.



33368
MILK

MÉDITERRANÉEN LAIT

A MILK CHOCOLATE PALET
WITH ORANGE PEEL,
APRICOT, HAZELNUT
AND PISTACHIO

Fruity, with nutty notes.

Crisp.



33359
DULCEY

MÉDITERRANÉEN DULCEY

A DULCEY PALET WITH
ORANGE PEEL, APRICOT,
HAZELNUT AND PISTACHIO

Fruity, with nutty notes.

Crisp.



33281
DARK

NOUGAT

MONTÉLIMAR NOUGAT

Notes of honey and nuts.

A soft texture.



33179
DARK

ALICANTE

PISTACHIO AND
ALMOND CREAM

Decorated with green curves.

A finely balanced nutty flavor.

A velvety texture.



33297
DARK

BRIN D'AMANDE NOIR

ALMOND PASTE 50%

A nutty flavor and bitter almond
notes.



33177
DARK

ORANGETTE

A SLIVER OF CANDIED
ORANGE PEEL

Fruity, tangy notes.



33304
DARK

CITRONNETTE

A SLIVER OF CANDIED
LEMON PEEL

Deliciously bitter with zesty notes.



33299
DARK

GINGEMBRETTE

A SLIVER OF CANDIED
GINGER

All the tangy freshness of ginger.



Exclusives

collection

Chocolates crafted using traditional delicacies and decorated with attractive, creative little touches.

GRANITÉS

A refreshing liquid texture.



33702
DARK

GRANITÉ FRUITS ROUGES - VIOLETTE

REDCURRANT AND
BLACKCURRANT PURÉE GANACHE
FLAVORED WITH VIOLETS

Decorated with violet pieces.

Fruity, tangy notes.

A melt-in-the-mouth texture.



33872
DARK

GRANITÉ GRUÉ

DARK CHOCOLATE GANACHE
INFUSED WITH COCOA NIBS

Decorated with cocoa nibs.

Rich cocoa notes with a long finish.



33421
DARK

GRANITÉ FRAMBOISE - LITCHI

RASPBERRY AND LYCHEE
PURÉE GANACHE

Decorated with red berry flakes.

Fruity, tangy notes.

A melt-in-the-mouth texture.



33927
MILK

GRANITÉ PRALINÉ FRUITÉ

ALMOND & HAZELNUT
PRALINÉ

Decorated with almond pieces.

Nutty notes.



33928
MILK

GRANITÉ PASSION

PASSION FRUIT PURÉE
GANACHE

Decorated with flakes.

Fresh, tangy passion fruit notes.

An incredibly melting texture.



9848
DULCEY

GRANITÉ DULCEY

JIVARA 40% MILK
CHOCOLATE GANACHE

Decorated with caramelized
pecan pieces.

Malted biscuit notes
of Dulcey 35%.

POPS

Thanks to their new E171-free transfers, Pops are as easy on your customers' eyes as they are on their taste buds.



33671
DARK

POP FRAMBOISE

RASPBERRY PURÉE
GANACHE

Decorated with a transfer.



33766
DARK

POP MACAÉ

Single Origin Brazil

MACAÉ 62% DARK CHOCOLATE
GANACHE

Decorated with a transfer.

Black tea notes.



33673
MILK

POP PASSION

PASSION FRUIT GANACHE

Decorated with a transfer.



33667
MILK

POP NOISETTE

HAZELNUT GANACHE

Decorated with a transfer.

PETITS DÉLICES

Chocolates inspired by delicious traditional pastries. Attractive shapes and decorations.

ALL YEAR ROUND



33721
DARK

TARTE AU CHOCOLAT

**DARK CHOCOLATE GANACHE
SPRINKLED WITH BISCUIT
PIECES**

Cocoa nib notes.

A melt-in-the-mouth texture
with crispy pieces.

NEW DECORATION



34156
DARK

FORÊT NOIRE

Single Origin Brazil

**MANJARI 64% DARK
CHOCOLATE GANACHE WITH
SOUR CHERRY**

Red berry notes and a hint of liqueur.



33687
DARK

OPÉRA

**CARAÏBE 66% DARK
CHOCOLATE GANACHE
ON A COFFEE FLAVORED
ALMOND PASTE**

Decorated with gold leaf.



33524
DARK

CRÈME CARAMEL

**VANILLA FLAVORED
CARAMEL GANACHE**

Decorated with brown sugar.



33313
DARK

SUCCÈS

**ALMOND & HAZELNUT
PRALINÉ WITH FRENCH
SUCCÈS BISCUIT**

Decorated with curves of milk
chocolate.

Nutty notes.

A crispy texture.



33603
DARK

INSPIRATION PAIN D'ÉPICES

**ALMOND PASTE, CANDIED
ORANGE PEEL, HONEY
AND 7 SPICES**

Decorated with fruit pieces.

A soft texture.

Fruity and spicy notes.

NEW DECORATION



33865
MILK

TIRAMISU

**TIRAMISU-FLAVORED IVOIRE
CHOCOLATE GANACHE**

Decorated with a curve of dark chocolate.

A melt-in-the-mouth texture.



33926
MILK

CRUMBLE FRAMBOISE

**RASPBERRY PURÉE
GANACHE SPRINKLED
WITH BISCUIT PIECES**

Fruity notes.

A melt-in-the-mouth texture
with crispy pieces.



33693
MILK

TARTE TATIN

**CARAMELIZED APPLE PURÉE
GANACHE FLAVORED
WITH VANILLA**

A melt-in-the-mouth texture.



33688
DULCEY

TARTE POIRE CANNELLE

**PEAR PURÉE GANACHE
FLAVORED WITH CINNAMON**

Decorated with curves
of milk chocolate.



33716
WHITE

MILLEFEUILLE

**VANILLA FLAVORED GANACHE
ON A GIANDUJA MILK
CHOCOLATE AND CRÊPE
DENTELLE BASE**

Decorated with dark chocolate curves.

A creamy and crispy texture.





CHOCOLATES TO MAKE AN IMPRESSION

and enliven your chocolate
bonbon range

PROMESSES P. 26

Promesses

collection

The Haute Confiserie de Valrhona Collection includes 14 of the finest chocolate bonbons.

PROMESSES

Chocolate has never been more delicate than it is in this ultra-refined collection.



33745
DARK

PROMESSE PRALINÉ CRÊPE DENTELLE

A MELTING PRALINÉ
FILLING WITH CRUNCHY
CRÊPE DENTELLE

Decorated with curves
of milk chocolate.



33718
DARK

PROMESSE CASSIS

DARK CHOCOLATE
GANACHE WITH INTENSE
NOTES OF CASSIS
NOIR DE BOURGOGNE

Decorated with a curve of dark
chocolate and a dot of pink.



33753
DARK

PROMESSE MANJARI FRAMBOISE

Single Origin Madagascar

A DOUBLE LAYER OF
RASPBERRY PASTE AND
MANJARI 64% DARK
CHOCOLATE GANACHE

Decorated with dark chocolate
and pink curves.



33514
DARK

PROMESSE GUANAJA

GUANAJA 70%
DARK CHOCOLATE GANACHE
MIXING BITTERNESS WITH
WARMER NOTES

Decorated with dark chocolate
curves.



33867
DARK

PROMESSE GRIOTTE TONKA

A DOUBLE LAYER OF SOUR
CHERRY FRUIT PASTE AND
DARK CHOCOLATE AND
TONKA BEAN GANACHE

Decorated with red and
dark chocolate curves.



33769
DARK

PROMESSE CITRON VERT

DARK CHOCOLATE GANACHE
WITH MEXICAN LIME

Decorated with green curves.



33505
DARK

PROMESSE CAFÉ ARABICA

DARK CHOCOLATE GANACHE
INFUSED WITH ETHIOPIAN
COFFEE BEANS

Decorated with dark chocolate
curves.



33503
DARK

PROMESSE PRALINÉ NOIR 70%

70% VALENCIA ALMOND
PRALINÉ WITH A TOASTED
ALMOND FLAVOR

A rippled decoration.

You too can appreciate all our expertise in your luxury chocolate bonbons.

HAND-FRAMED: Our 9g chocolate bonbons are framed by hand and cut using a slicing machine for an elegant finish.

FRESH PRODUCTS: Recipes made using fruit purées and cream, without any artificial flavors.



33748
MILK

PROMESSE KALAMANSI

JIVARA 40% MILK CHOCOLATE GANACHE WITH FRESH PHILIPPINE CALAMANSI NOTES

Decorated with a milk chocolate curve and a dot of yellow.



33752
MILK

PROMESSE GIANDUJA PASSION

A DOUBLE LAYER OF GIANDUJA, PIECES OF CRÊPE DENTELLE AND JIVARA 40% MILK CHOCOLATE GANACHE WITH PASSION FRUIT

Decorated with milk chocolate and orange curves.



33500
MILK

PROMESSE OPALYS VANILLE

OPALYS WHITE CHOCOLATE GANACHE WITH MADAGASCAN VANILLA BEAN

Decorated with curves of white chocolate (Ivoire 35%).



33518
MILK

PROMESSE JIVARA

JIVARA 40% MILK CHOCOLATE GANACHE WITH A CREAMY TEXTURE

Decorated with curves of milk chocolate.



33495
MILK

PROMESSE PRALINÉ 66%

PRALINÉ WITH SPANISH ALMONDS AND ITALIAN HAZELNUTS WITH AN INTENSE HAZELNUT FLAVOR

A rippled decoration.



33636
DULCEY

PROMESSE DULCEY CARAMÉLIA

CARAMÉLIA 36% MILK CHOCOLATE GANACHE WITH DELICIOUS BISCUIT AND CARAMEL NOTES

Decorated with curves of milk chocolate.







FOR CELEBRATIONS AND CHRISTMAS

which brighten up
the year

SCINTILLANTES P. 30

ÉTINCELLES P. 31

ESPRITS DE NOËL P. 33

CONFISEURS P. 34

CHARDONS P. 35

TRUFFLE-STYLE SPECIALTIES P. 36

HEARTS P. 37

Christmas

collection

Valrhona's essential festive range - it's not Christmas without them!

SCINTILLANTES

Glimmering Scintillantes will light up your most indulgent moments.



DARK

CARAÏBE NOIR

CARAÏBE 66% DARK
CHOCOLATE GANACHE

Intense bitter notes and
hints of toasted nuts.



MILK

JIVARA LAIT

JIVARA 40% MILK
CHOCOLATE GANACHE

With malted and vanilla notes.
A melt-in-the-mouth texture.



DARK

PRALIFEUILLETÉ NOIR

ALMOND & HAZELNUT
PRALINÉ WITH
CRÊPE DENTELLE

Nutty notes.
A crispy texture.



MILK

PRALINÉ LAIT

ALMOND & HAZELNUT
PRALINÉ

Nutty notes.



MILK

AMANDE LAIT

DARK AND MILK CHOCOLATE
GANACHE FLAVORED
WITH ALMONDS

Sweet, fruity notes.



WHITE

CASSIS IVOIRE

BLACKCURRANT PURÉE
GANACHE

Tangy notes.

A 5KG ASSORTMENT OF SCINTILLANTES

GANACHE AND PRALINÉ
CHOCOLATES WRAPPED
IN CLASSIC FRENCH
"PAPILLOTE" STYLE

11504



DARK



MILK



WHITE



ÉTINCELLES

A festive offer decked in silver and gold, packed with sophisticated little bonbons named after faraway stars.



8393
DARK

OCTANS

GRAND CRU JIVARA 40%
MILK CHOCOLATE GANACHE
WITH SALTED CARAMEL

Decorated with gold
and silver flakes.

Malted and caramel notes.



2394
DARK

ANTHARÈS

MILK CHOCOLATE GANACHE
INFUSED WITH EARL GREY
(BERGAMOT) TEA

Decorated with gold
and silver flakes.



2397
DARK

ARIÈS

CARAÏBE 66% DARK
CHOCOLATE GANACHE

Decorated with a dot of silver.

Aromatic, with a long finish.



33414
DARK

ALTAÏR

60% HAZELNUT PRALINÉ
WITH PECAN NUT PIECES

Delicately decorated with drizzles
of dark chocolate and
a dot of silver.

The intense flavor of toasted nuts.

A crunchy texture.



6823
DARK

ATRIA

MILK GIANDUJA
AND BRETON-STYLE
BISCUIT PIECES

Decorated with gold
and silver flakes.

A crispy texture.



4687
DARK

PERSEA

HAZELNUT PRALINÉ AND
GRATED COCONUT

Decorated with a dot of silver.

A melt-in-the-mouth texture.



33601
DARK

TRUFFE CARAÏBE

CARAÏBE 66% DARK
CHOCOLATE GANACHE

Sprinkled with cocoa.

Intense bitter notes and
hints of toasted nuts.

A melt-in-the-mouth texture.



2864
MILK

ORIANA

60% HAZELNUT PRALINÉ,
CRÊPE DENTELLE
AND 5 SPICES

Decorated with a dot of silver.

An intense nutty flavor
with spiced notes.

A crispy texture.



2867
MILK

ANDROMA

MILK GIANDUJA WITH
HAZELNUT PIECES

Decorated with silver flakes.

Indulgent notes.

A crackly texture.



2863
MILK

VEGA

HAZELNUT 60% PRALINÉ

Decorated with a dot of silver.

An intense toasted nutty flavor
with notes of caramel.



4285
MILK

LYRA

PASSION FRUIT
PURÉE GANACHE

Decorated with gold leaf.

A creamy texture.

A fine balance of passion fruit
and milk notes.



2861
WHITE

AURIGA

RED BERRY GANACHE WITH
A DASH OF BLACKBERRY
LIQUEUR

Decorated with gold
and silver flakes.



4284
WHITE

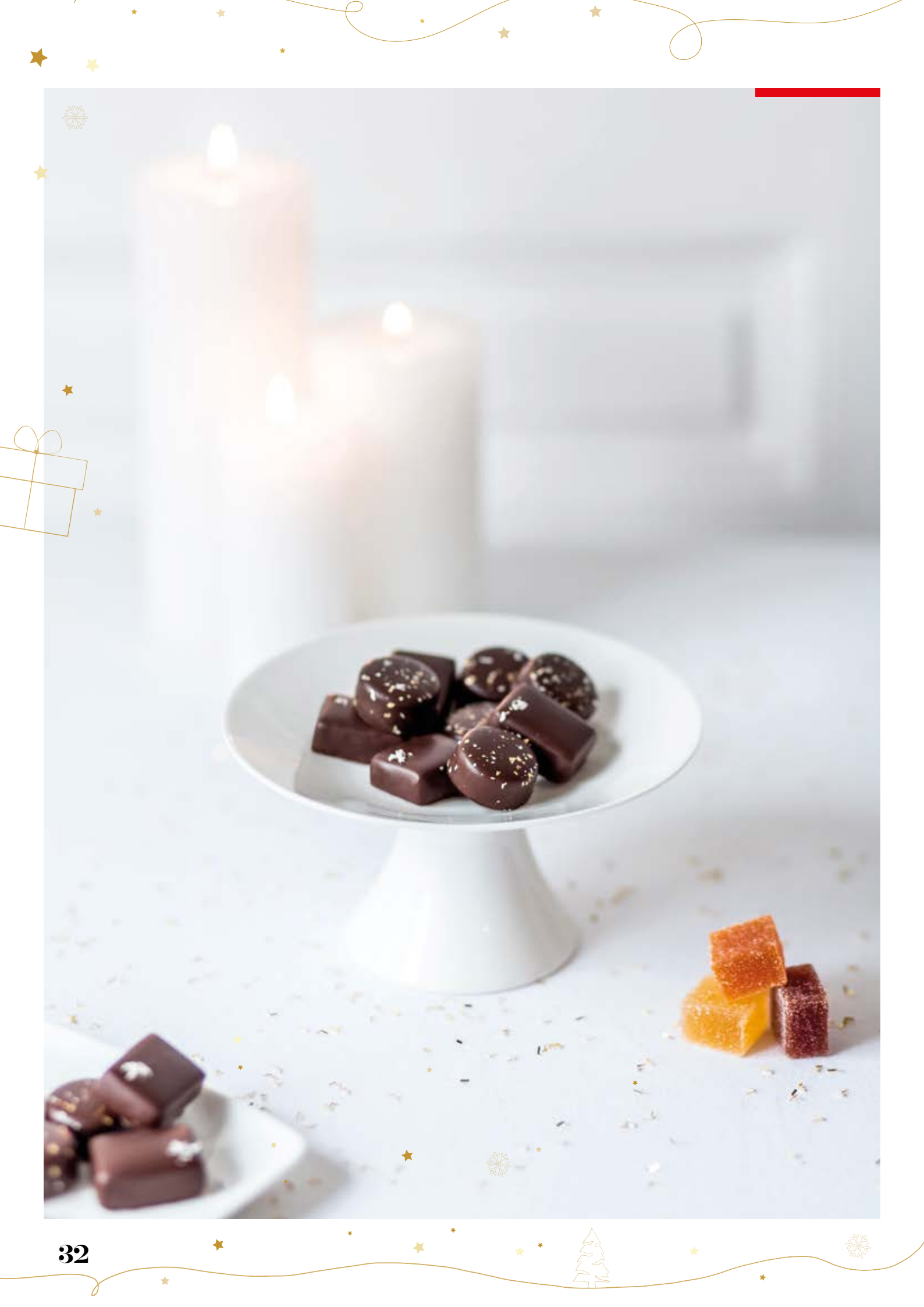
POLARIS

MILK CHOCOLATE AND
COFFEE GANACHE WITH
NOTES OF WHISKY

Decorated with a dot of silver.

A melt-in-the-mouth texture.

FOR CELEBRATIONS
AND CHRISTMAS



Christmas

collection

With Esprits de Noël, the Christmas spirit comes alive with these five playful little original shapes.

ESPRITS DE NOËL

Christmas is shaping up nicely with these fun assortments.



11206
DARK

ESPRIT DE NOËL CARAÏBE

AROMATIC CARAÏBE 66% DARK CHOCOLATE
WITH A LONG FINISH



12013
MILK

ESPRIT DE NOËL CARAMÉLIA

TENDER, INDULGENT AND HIGH-QUALITY
CARAMÉLIA 36% MILK CHOCOLATE



11207
DULCEY

ESPRIT DE NOËL DULCEY

A VELVETY TEXTURE AND BISCUIT FLAVOR
WITH DULCEY 35% CHOCOLATE



13008
WHITE

ESPRIT DE NOËL IVOIRE

IVOIRE 35% WHITE CHOCOLATE

Esprits de Noël characteristics: Height: 3.5 to 4cm / Width: 3 to 3.5cm / Thickness: 8mm / Unit weight: 5g
5-shape assortment: star, snowman, gingerbread man, Christmas tree, bauble.



SEE ALL OUR PACKS ON P. 54-55

Pre-package Esprits de Noël in our decorative
boxes and enchant your customers with all
the magic of Christmas!

GOLD BOX

Ref. 26 869

RASPBERRY PINK BOX

Ref. 26 862

BATCH OF 10

12 x 8.6 x 4.4cm - 160g

FOR CELEBRATIONS
AND CHRISTMAS



Liqueurs

collection

Within the sweet treats, a crystallized sugar shell holds a liqueur filling.

CONFISEURS

Liqueur-filled candies presented in shiny, colorful paper.



33238
DARK



CONFISEUR FRAMBOISE

RASPBERRY EAU-DE-VIE
(60%)

Presented in shiny fuchsia paper.
Fruity notes.



486
DARK



CONFISEUR KIRSCH

KIRSCH (50%)

Presented in shiny red paper.
A powerful flavor,
with cherry notes.



487
DARK



CONFISEUR POIRE

WILLIAMS PEAR EAU-DE-VIE
(45%)

Presented in shiny gold paper.
Fruity notes.
Intense.



481
DARK



CONFISEUR CHARTREUSE

GREEN CHARTREUSE (70%)

Presented in shiny
green paper.
Aromatic notes of herbs
and plants.



482
DARK



CONFISEUR COGNAC

COGNAC (60%)

Presented in shiny
apricot-colored paper.
A forceful, sweet flavor
with amber notes.



3301
DARK



PANACHÉ CONFISEURS

2KG SELECTION BOX:
RASPBERRY, KIRSCH, PEAR

Presented in shiny paper.
Fruity notes.



381
DARK



CERISE & KIRSCH

A CHERRY, KIRSCH (50%)
AND A MELTING TEXTURE

A molded dark chocolate shell.
Presented in shiny red paper.
A powerful flavor,
with cherry notes.



PRESENTATION: SHOWCASE YOUR CONFISEURS

Liqueurs are classic chocolate bonbons
appreciated by lovers of intense flavors and
fine beverages alike.

Capitalize on the thrill this range gives
your customers: Use labeling to show it off
and make it stand out.

CHARDONS

A range of colorful chocolate-coated candies with a distinctive "thistle" shape, for lovers of liqueurs.

NEW DECORATION



33475
🍷

CHARDON MIRABELLE

AGED MIRABELLE EAU-DE-VIE (60%)

Coated with yellow decoration.
Fruity notes.



33635
🍷

CHARDON DULCEY WHISKY CAFÉ

WHISKY (60%) AND COFFEE EXTRACT

Coated in Dulcey 35% chocolate.
Malty, toasted notes with a final hint of biscuit.

NEW DECORATION



33953
🍷

CHARDON COGNAC

COGNAC AND BITTER ORANGE

Coated with orange decoration.
Bitter orange notes.

NEW DECORATION



33474
🍷

CHARDON FRAMBOISE

RASPBERRY EAU-DE-VIE (60%)

Coated with pink decoration.
Fruity notes.



33282
🍷

CHARDON ARMAGNAC

ARMAGNAC (60%)

Coated in Ivoire 35% chocolate.
Sweet, fruity notes.

NEW DECORATION



33473
🍷

CHARDON KIRSCH

KIRSCH (50%)

Coated with blue decoration.
A powerful flavor, with cherry notes.



33239
🍷

CHARDON POIRE

WILLIAMS PEAR EAU-DE-VIE (45%)

Coated in dark chocolate.
Fruity notes.
Intense.

NEW DECORATION



33955
🍷

CHARDON ALCOOLAT PLANTES

LIQUEUR MADE FROM 65 PLANTS (86°) INCLUDING GENEPI

Coated with green decoration.
Aromatic plant notes.

NEW DECORATION



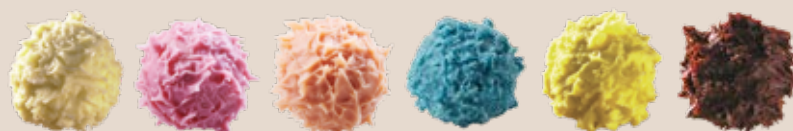
33956
🍷

CHARDON CASSIS

INFUSED WITH CASSIS LIQUEUR (40%) AND BLACKCURRANTS

Coated with mauve decoration.
Intense red berry notes.

NEW DECORATION



3300
🍷

PANACHÉ CHARDONS

4KG SELECTION BOX: ARMAGNAC, RASPBERRY, COGNAC, KIRSCH, MIRABELLE, PEAR

Coated in colored decorations.
Fruity notes.
Intense.

NEW



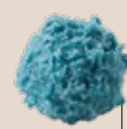
3298
🍷

PANACHÉ CHARDONS

2KG SELECTION BOX: ARMAGNAC, RASPBERRY, KIRSCH

Coated in colored decorations.
Fruity notes.

NEW DECORATION



33802
🍷

CHARDON PRALINÉ BLEU

HAZELNUT PRALINÉ AND CARAMELIZED ALMOND PIECES

Coated with blue decoration.
Caramel notes.
Crisp.

SUGGESTION: NON-ALCOHOLIC

And not forgetting your customers who don't have a taste for liqueur!

The Chardon Praliné was designed with them in mind!

FOR CELEBRATIONS
AND CHRISTMAS

Truffle-Style

specialities

A range packed with varied textures and coatings that everyone with a taste for the finer things will love.



33910
DARK

TRUFFE GUANAJA

GUANAJA 70% DARK CHOCOLATE GANACHE

Bitter cocoa nib notes.
Melt-in-the-mouth filling.



33852
DULCEY

TRUFFE DULCEY PRALINÉ

70% ALMOND PRALINÉ

Notes of biscuit and nuts in a melt-in-the-mouth filling.



33850
DARK

TRUFFE CROUSTIPRALINÉ

ALMOND & HAZELNUT PRALINÉ WITH CRISPY CEREAL PIECES

A crispy texture.
Melt-in-the-mouth filling.



33848


FAÇON TRUFFE CITRON

LEMON PURÉE GANACHE

Sweet and tangy notes.
Melt-in-the-mouth filling.



33615
MILK

TRUFFE TANARIVA Caramel

CARAMEL AND GRAND CRU TANARIVA 33% MILK CHOCOLATE GANACHE

Fudge notes.
Melt-in-the-mouth filling.



34256
DARK


TRUFFE GUANAJA ORANGE

GRAND CRU GUANAJA 70% DARK CHOCOLATE GANACHE FLAVORED WITH ORANGE

Bitter cocoa nib notes.
A creamy filling.



33797
DARK


TRUFFE RHUM COCO

RUM FLAVORED GANACHE

Intense notes.
Melt-in-the-mouth filling.



SEE ALL OUR PACKS ON P. 54-55

Present your Truffles in sophisticated packaging.

GIFT BOX OF TRUFFLES

Ref. 13 623

6 TRUFFLES
BATCH OF 10

22 x 6 x 3cm

Hearts

Get pulses racing, whatever the occasion.



33786
DARK
🍷

CŒUR FRAMBOISE

RASPBERRY PURÉE
GANACHE

Decorated with a pink curve.



33527
MILK

CŒUR NOISETTE

HAZELNUT GANACHE

Decorated with a curve
of dark chocolate.

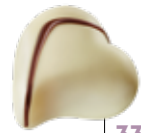


33746
MILK
🍷

CŒUR PASSION

PASSION FRUIT GANACHE

Decorated with an orange curve.



33498
WHITE

CŒUR VANILLE

VANILLA GANACHE

Decorated with a curve
of dark chocolate.



33624
DARK

CŒUR MANJARI

MANJARI 64% DARK
CHOCOLATE GANACHE

Red berry notes.



33614
MILK

CŒUR JIVARA

JIVARA 40% MILK
CHOCOLATE GANACHE

With malted and vanilla notes.



33952
WHITE
🍷

CŒUR COGNAC

COGNAC GANACHE,
FLAVORED WITH
BITTER ORANGE

Notes of liqueur.

FOR CELEBRATIONS
AND CHRISTMAS



SEE ALL OUR PACKS ON P. 54-55

Display your hearts at their finest in this contemporary
yet timeless gift box.

LOVE HEART BOX

Ref. 28 098

9 HEARTS
BATCH OF 25

15 x 15 x 3.7cm





CHOCOLATE NIBBLES

whatever
the time of day

CROUSTIBILLES P. 40

FANTASIES P. 40

CHOCO'BARS P. 42

FRUIT PASTES P. 44

BARS P. 45

Fantaisies

collection

CROUSTIBILLES

A crispy cereal grain filling, coated in chocolate.



33853
DARK

CROUSTIBILLES NOIR

CRISPY CEREAL PIECES

Coated in dark chocolate.



33849
MILK

CROUSTIBILLES CARAMÉLIA

CRISPY CEREAL PIECES

Coated in Caramélia 36% chocolate.



33846
DULCEY

CROUSTIBILLES DULCEY

CRISPY CEREAL PIECES

Coated in Dulcey 35% chocolate.



26690
RASPBERRY

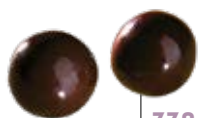
CROUSTIBILLES INSPIRATION FRAMBOISE

CRISPY CEREAL PIECES

Coated with Raspberry Inspiration.

FANTAISIES

Nuts and candied fruit coated in Gianduja chocolate for indulgent nibbles.



33841
DARK

AVELINAS NOIR

TOASTED HAZELNUTS

Notes of toasted nuts.

A crunchy texture.



33836
MILK

AVELINAS LAIT

TOASTED HAZELNUTS

Notes of toasted nuts.

A crunchy texture.



33833
DULCEY

AVELINAS DULCEY

TOASTED HAZELNUTS

Intense indulgent notes of Dulcey 35%.

A crunchy texture.



33844
WHITE

AVELINAS IVOIRE

TOASTED HAZELNUTS

Notes of toasted nuts.

A crunchy texture.



33835
DARK

AMANDAS NOIR

TOASTED ALMONDS

Notes of toasted nuts.

A crunchy texture.



33831
MILK

AMANDAS LAIT

TOASTED ALMONDS

Notes of toasted nuts.

A crunchy texture.



33824
DULCEY

AMANDAS DULCEY

TOASTED ALMONDS

Intense indulgent notes of Dulcey 35%.



11705
WHITE

AMANDAS IVOIRE

TOASTED ALMONDS

Notes of toasted nuts.

A crunchy texture.

FANTAISIES



33279

AMANDAS "FAÇON GIANDUJA" CACAO

TOASTED ALMONDS

Gianduja-style coating and sprinkled with cocoa.

Cocoa-rich.

A crunchy and melting texture.



33280

AMANDAS "FAÇON GIANDUJA" SUCRE GLACE

TOASTED ALMONDS

Gianduja-style coating and sprinkled with confectioner's sugar.

Notes of nuts and praliné.

A crunchy and melting texture.



8188
DARK

GALET NOIR

TOASTED ALMONDS

Coated in a fine sugar shell.

Dark gray decoration.

Notes of toasted nuts.

A crunchy texture.



8187
MILK

GALET LAIT

TOASTED ALMONDS

Coated in a fine sugar shell.

Light gray decoration.

Notes of toasted nuts.

A crunchy texture.



33838
MILK

BISCUITS LAIT

PURE BUTTER CRUNCHY BISCUITS

Sweet and cocoa-rich.



33842
DARK

CARRÉS NOUGATINE NOIR

HAZELNUT NOUGATINE

Nutty notes.

Crunch.



33837
MILK

CARRÉS NOUGATINE LAIT

HAZELNUT NOUGATINE

Nutty notes.

Crunch.



33828
WHITE

HARICOTS BLANCS

ALMOND NOUGATINE

Vanilla notes.

Crunchy.



33775
DARK

MINI ORANGETTES

CUBED CANDIED ORANGE PEEL

Fruity, tangy notes.



33784
DARK

GRAINS DE CAFÉ CHOCOLAT

COFFEE FLAVORED DARK CHOCOLATE MOLDED INTO COFFEE BEAN SHAPES

Arabica notes.

Nibbles

collection

CHOCO'BARS

Varied little bites in generous formats offer the perfect nibbles, whatever the time of day.
Unit weight: approx. 35g. Unit size: approx. 8.5 x 2.5 x 1.5cm



33618
DARK

BAR'GUANAJA

GUANAJA 70% DARK CHOCOLATE GANACHE

Decorated with curves of milk chocolate.

Bitter cocoa nib notes.

Box of 36 bonbons.



33644
MILK

BAR'JIVARA

JIVARA 40% MILK CHOCOLATE GANACHE

Decorated with dark chocolate curves.

Malted and vanilla notes.

Box of 36 bonbons.



33369
DARK

BAR'BIGOUDINE NOIR

MILK GIANDUJA AND BRETON-STYLE BISCUIT PIECES

Decorated with almond pieces.

Nutty notes.

Box of 36 bonbons.



33360
MILK

BAR'BIGOUDINE LAIT

ALMOND PRALINÉ WITH CRÊPE DENTELLE BISCUIT PIECES

Decorated with almond pieces.

Nutty notes.

Box of 36 bonbons.



33523
DARK

BAR'CARAMEL

A BAR FILLED WITH SALTED CARAMEL

Decorated with forked lines.

A finely balanced flavor with a dash of salted caramel.

Box of 36 bonbons.



33717
DARK

BAR'SICILIA

ALMOND PASTE AND PISTACHIO PASTE

Decorated with green curves.

A finely balanced nutty flavor.

Box of 36 bonbons.



33520
MILK

CROUSTI BAR'LAIT

MILK GIANDUJA WITH CRISPY CEREAL PIECES

Decorated with dark chocolate.

Nutty notes.

Box of 36 bonbons.



33869
WHITE

CROUSTI BAR'IVOIRE

DARK GIANDUJA AND CRISPY CEREALS

Decorated with dark chocolate.

Nutty notes.

Box of 36 bonbons.

PROMO IDEA

Offer customers of all ages some quality time with you over a shared tasting session.

Make the most of these daily coffee breaks to liven up your sales and stand out from the crowd.

Introduce your customers to your Bars with exclusive deals. Here are a few ideas:

• CLASSIC TREAT:

1 Bar + 1 Drink

• INDULGENT TREAT:

2 Bars + 1 Hot Drink

• EXTRA-CHOCOLATEY TREAT:

1 Bar + 1 Hot Chocolate



33845
DARK

BAR'CAFÉ ORANGE

**A CARDAMOM-INFUSED
COFFEE GANACHE ON
AN ORANGE PASTE BASE**

Decorated with fruit pieces and
coffee-flavored chocolate.

Arabica notes with a slight tang.
Box of 36 bonbons.



33462
DARK

BAR'ROC NOIR

**INTENSE ALMOND &
HAZELNUT PRALINÉ**

Coated with almond pieces.

An intense nutty flavor
with toasted notes.

Box of 36 bonbons.



33720
MILK

BAR'ROC LAIT

GIANDUJA FILLING

Coated with almond pieces.

Hazelnut notes.

Box of 36 bonbons.



**SEE ALL OUR PACKS
ON P. 54-55**

**Present your Bars in their own
specially designed packaging.**

BAR BOX

Ref. 28 861

BATCH OF 30 - 3 COLORS

9.5 x 3.4 x 2cm



Nibbles

collection

In 2018, Valrhona paid tribute to its roots as confectioners roots and launched a range of luxury fruit pastes. These authentic products use real fruit purée, making them intensely flavorful.

FRUIT PASTES

ASSORTED FRUIT PASTES - 6 VARIETIES

19826

A FRESH, TANGY FRUIT FLAVOR COATED IN A FINE LAYER OF SUGAR.

A soft texture.
192 pieces.



**BURGUNDY
BLACKCURRANT**

32 pieces.



**NORMANDY
RASPBERRY**

32 pieces.



**DRÔME RED-FLESHED
PEACH**

32 pieces.



DRÔME APRICOT

32 pieces.



LORRAINE MIRABELLE

32 pieces.



CORSICA LEMON

32 pieces.

OUTSTANDING FLAVOR

Fruit is the key ingredient here, and 83% of it comes from fresh produce.

Fruit with special origins (Corsica, Drôme and Normandy) and IGP status for our Mirabelles de Lorraine.

Products made using fresh fruit.

100% NATURAL COLORS AND FLAVORS

No artificial flavors.

No artificial colors.

SEE ALL OUR ESSENTIALS PACKS ON P. 54

Colorful boxes to show off and protect your fruit pastes.



SMALL BOX

Ref. 13620
3.4 x 2 x 9.5cm

PACK OF 10,
HOLDS 9 FRUIT
PASTES



LARGE BOX

Ref. 13621
17 x 10 x 2cm

PACK OF 10,
HOLDS 18 FRUIT
PASTES

Brilliant Bars

Sold in clear cellophane packaging to explore Valrhona's Grand Cru chocolates.
Bars - 100g.

ABINAO 85%

BITTER AND WOODY

Sugar 14% Fat 48%.

Box of 20 pieces.

**33628
DARK**

CARAÏBE 66%

**SWEETLY SPICED WITH
TOASTED NOTES**

Sugar 33% Fat 40%.

Box of 20 pieces.

**33602
DARK**

MANJARI 64%

Single Origin Madagascar

FRUITY & TANGY

Grand Cru Madagascar.

Sugar 35% Fat 39%.

Box of 20 pieces.

**33620
DARK**

TANARIVA 33%

**INDULGENT &
CARAMEL-RICH**

Sugar 37% Fat 36%.

Box of 20 pieces.

**33629
MILK**





86
10
96
uros
(7Fr)





CHOCOLATES TO ENJOY WITH

tea and coffee



ÉCLATS, INSTANTS, LINGOTS P. 48

SQUARES, SECRETS P. 49

Snack Time

collection

ÉCLATS

An ideal range for coffee and tea breaks.



5112
DARK

ÉCLAT NOIR

Its delicate bitterness and powerful flavors with a long finish make ÉCLAT NOIR (61%) irresistible to chocolate aficionados.



8197
DARK



ÉCLAT ANDOA NOIR

Single Origin Peru

A chocolate made with solid commitments to communities' and nature's welfare.

Citrus Fruits & Intense Bitterness



7457
MILK

ÉCLAT LACTÉ

Intense cocoa and milk notes blend harmoniously with an ÉCLAT LACTÉ filling (39%), revealing it in all its sumptuous quality.

TASTING

WINNING CUSTOMERS' HEARTS

Make your customers' visit to your business unforgettable: treat them to a chocolate delicacy over coffee, tea or when they ask for the bill. Give them a chance to explore luxury chocolate in all its subtle flavors. For your guests to enjoy on your check-out or reception desk, or in your hotel rooms or lounges.

INSTANTS

A lighter format with a sweetly spiced character.



11161
DARK

INSTANT NYANGBO 68%

Single Origin Ghana

Single Origin Ghanaian dark chocolate.

Sweetly spicy notes.

Toasted vanilla notes.

LINGOTS

An indulgent creation wrapped up in Valrhona's unique signature.



3782
MILK

LE LINGOT

MILK GIANDUJA AND CRÊPE DENTELLE

Sweet nutty notes.

A melt-in-the-mouth texture with crispy pieces.

SQUARES

Discover (or rediscover) our iconic Grand Cru chocolate squares.



510
DARK

GUANAJA 70%

BALANCED & ROASTED

Powerful & tangy with bitter cocoa nib notes



511
DARK

CARAÏBE 66%

SWEETLY SPICED

Intense bitter notes with hints of woodiness and toasted nuts



1895
DARK

MANJARI 64%

Single Origin Madagascar

FRUITY & TANGY

Tangy, well-rounded red berry notes



1896
MILK

JIVARA 40%

MALTY & DAIRY-RICH

A mellow, malty cocoa flavor with vanilla notes.

SECRETS

Candy wrapped with love.



33742
MILK

SECRET FAÇON GIANDUJA

MILK AND CRÊPE DENTELLE

Coated in milk chocolate.
A melt-in-the-mouth texture with crispy pieces.



33566
MILK

SECRET PRALINÉ AMANDES NOISETTES 50%

Coated in milk chocolate.
A melt-in-the-mouth texture.



33564
DARK

SECRET CAFÉ ARABICA

DARK CHOCOLATE GANACHE INFUSED WITH ARABICA COFFEE BEANS

Coated in dark chocolate.
A melt-in-the-mouth texture.



33565
MILK

SECRET PRALINÉ FRUITÉ CRAQUANT

50% ALMOND & HAZELNUT PRALINÉ
Coated in milk chocolate.
A crackly texture.

SEE ALL OUR PACKS ON P. 54-55

Package Secrets in our special bags, available in three sizes for batches of 10:



GIFT BOX OF 24 PIECES
Ref. 14 963
14 × 12.5 × 1.7cm



GIFT BOX OF 6 PIECES
Ref. 14 962
7.1 × 6.3 × 1.7cm



GIFT BOX OF 2 PIECES
Ref. 14 961
4.2 × 3.6 × 1.7cm





TO SELL SUCCESSFULLY

and develop
your store

TIPS FOR SELLING CHOCOLATE

BONBONS P. 52

FIND YOUR PERFECT PACKAGING P. 54

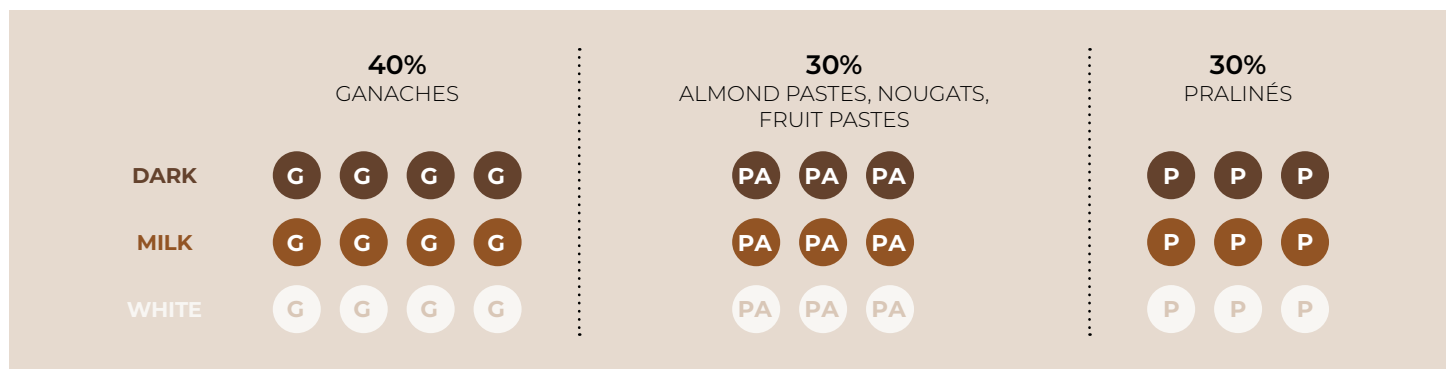
Tips for selling chocolate bonbons

In Stores

Optimize your assortment

To create the perfect assortment, first you need to know your clientele. Observe their habits and watch how they react to promotions so you can work out which products they like best. Here are a few tips you can easily adapt to your target market. Meet all your customers' needs and stand out from the crowd with original and delicious creations.

Make sure you have **enough products for your sales space** so that visibility is good and you can rotate your stock around effectively. Your range needs **at least 25 different products** so that there is something for all your customers. We recommend that you arrange your chocolates by type (ganache, almond paste or praliné) and color.



Narrative Aids

The narrative you share with your customers will help them make their selection and even inspire them to try new purchases. There are so many things you can tell your customers about your products, and this will encourage them to come back to your store again and again.

YOUR SALES NARRATIVE'S THREE AIMS:



Tell a story

Tell customers about your values and expertise by explaining how you make your chocolates. And don't forget to highlight their origins and high-quality ingredients.



Guide

Ask customers about their taste, preferences, needs and so on.



Provide an introduction

Encourage your customers to sample your chocolates, explore their textures, experience the different flavors and appreciate their delicate harmony of tastes.

1. Introduce the coating

dark

"This powerful chocolate has a long finish"



milk

"Everyone loves milk chocolate because it is so mellow and indulgent"



white

"This subtle chocolate lets fillings shine"



2. Describe your fillings

Each filling is different, to accommodate all palates.

YOUR CUSTOMER IS...	OFFER THEM...	TELL THEM ABOUT THE RECIPE...
looking for a treat	PRALINÉS	Toasted, caramelized nuts: "A mixture of nuts, sugar and a pinch of vanilla ground into a fine or coarse powder."
	GIANDUJA-STYLE	Chocolate & hazelnut: "A mixture of toasted hazelnuts and brewed, finely ground cocoa beans."
looking for sophistication	GANACHES	Perfectly paired chocolate: "A velvety blend of cream and/or fruit puree and chocolate"
an explorer	SURPRISING PAIRINGS	Spiced ganaches or original fruit flavors: "Crunchy, soft and melting textures with exotic notes."
looking for liqueurs	LIQUEURS	Real liqueurs blended with an intense chocolate flavor: "The liqueur is encased in a fine sugar shell thanks to a minutely careful setting process."

3. Highlight your decorations

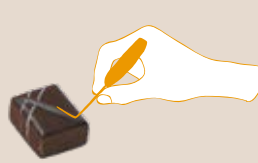
By talking about the various techniques you use to decorate your chocolate bonbons, you will showcase your technical chocolate-making expertise.



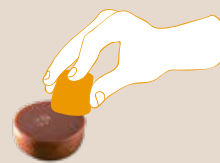
Sprinkling on ingredients
Nuts, candied orange, etc.



Piping
To make textured motifs.



Decorating with forked lines
To give your chocolate a lined look.



Decorating with a transfer
Using a transparent film.

Find your perfect packaging

to give your customers a unique experience

Use fabulous packaging to show your exceptional chocolates at their best -
it is the first thing customers notice and makes all the difference.

ESSENTIALS

Colorful boxes to show off and protect
your chocolate bonbons.

BOX OF 4 PIECES*

Ref. 12 489
9.4 × 9.4 × 1.55cm
BATCH OF 10



BOX OF 6 PIECES

Ref. 13 620
15.2 × 15.2 × 1.55cm
BATCH OF 10



BOX OF 10 PIECES

Ref. 13 621
17 × 10 × 2cm
BATCH OF 10



BOX OF 16 PIECES*

Ref. 12 488
11 × 11 × 2cm
BATCH OF 10



NEW



FOR FINE PALETS

Pre-pack your four different Indulgent
and Cocoa Palets in this box!

PALET BOX

Ref. 31 455
14.4 × 3.65 × 3.6cm
BATCH OF 25

FOR BARS

Delicately wrap your Bars in modern,
on-trend packaging.



BAR BOX

Ref. 26 861
3.4 × 2 × 9.5cm

BATCH OF 30 - 3 COLORS

MADE IN
FRANCE

FOR SECRETS

Pack the secrets in our boxes made specially for them.



GIFT BOX OF 24 PIECES**

Ref. 14 963
14 × 12.5 × 1.7cm
BATCH OF 10



GIFT BOX OF 6 PIECES**

Ref. 14 962
7.1 × 6.3 × 1.7cm
BATCH OF 10



GIFT BOX OF 2 PIECES**

Ref. 14 961
4.2 × 3.6 × 1.7cm
BATCH OF 10

FOR HEART-SHAPED CHOCOLATES

Display your hearts at their finest in this contemporary yet timeless gift box.



LOVE HEART BOX

Ref. 28 098
15 × 15 × 3.7cm
9 HEARTS
BATCH OF 25

FOR FANTAISIES & CHOCOLATE BONBONS

Subtly reveal the delights of your collection.



GOLD BOX

Ref. 26 869
12 × 8.6 × 4.4cm
200G AMANDAS
AVELINAS
BATCH OF 10

MADE IN
FRANCE



RASPBERRY PINK BOX

Ref. 26 862
12 × 8.6 × 4.4cm
200G AMANDAS
AVELINAS
BATCH OF 10

FOR TRUFFLES

Present your Truffles in sophisticated packaging.

TRUFFLE BOX

Ref. 13 623
22 × 6 × 3cm
6 TRUFFLES - BATCH OF 10



TRAY

Show off all your chocolates in a charming, elegant elongated tray box with a window.



CHOCOLATE BONBONS TRAY

Ref. 10 659
20.5 × 3.3 × 2.5cm
6 PIECES - BATCH OF 50

** Only intended to contain packaged chocolate bonbons (Secrets range), no direct food contact.





INDEX

at a glance



PAGE	PRODUCT NAME	REF	CHOCOLATE	PACKAGING	UNIT WEIGHT AVERAGE (mg)	MSL (mm)	AVAILABILITY	FLAVORING COLORANT	ALCOHOL
Fine Palets									
	8	PALET PRALINÉ PÉCAN	31394	MILK	320 PIECES	3	2		
	8	PALET JIVARA	31397	MILK	320 PIECES	3	6		
	9	PALET MANJARI	31392	DARK	320 PIECES	3	6		
	9	PALET GUANAJA	31393	DARK	320 PIECES	3	9		
Ganaches									
	12	GANACHE CASSIS	33406	DARK	2KG	11	4		
	12	GANACHE MANDARINE	375	DARK	2KG	10	4		
	12	GANACHE POIRE	33412	DARK	2KG	11	5		
	12	CARAFUTTI ABRICOT	33411	DARK	2KG	11	5		
	12	CARAFUTTI POIRE	33691	DARK	2KG	11	3		
	12	CARAFUTTI COCO	33463	MILK	2KG	11	5		
	12	CARAFUTTI CITRON	9305	MILK	2KG	11	3		
	12	BANANE PASSION	33801	DULCEY	2KG	10.5	4		
	12	IVOIRE CASSIS	33600	WHITE	2KG	10	2		
	13	GUANAJA AMER	33658	DARK	2KG	11	4		
	13	GUANAJA LACTÉE	33660	MILK	2KG	11	4		
	13	CARAÏBE	33626	DARK	2KG	11	4		
	13	JIVARA ALIZÉ	33627	MILK	2KG	11	4		
	13	PALET OR	33185	DARK	2KG	11	4		
	13	PALET ARGENT	33405	MILK	2KG	11	4		
	13	GANACHE GRAND CRU MACAÉ	33630	DARK	2KG	10.4	7		
	13	GANACHE GRAND CRU MANJARI	33604	DARK	2KG	10.4	4		
	13	GANACHE GRAND CRU NYANGBO	33621	DARK	2KG	10.4	4		
	13	GANACHE GRAND CRU ABIHAO	33605	DARK	2KG	10.4	4		
	14	MYRIADE	33832	DARK	2KG	10	3		

PAGE	PRODUCT NAME	REF	CHOCOLATE	PACKAGING	UNIT WEIGHT AVERAGE (mg)	MSL (mm)	AVAILABILITY	FLAVORING COLORANT	ALCOHOL
	14	CAFÉ NOIR	33897	DARK	2KG	11	4		
	14	CAFÉ CRÈME	33840	WHITE	2KG	11	4		
	14	GANACHE THÉ JASMIN	33700	DARK	2KG	11	4		
	14	GANACHE MOKA	33701	DARK	2KG	11	4		
	14	GANACHE CANNELLE	33692	MILK	2KG	11	4		
	14	GANACHE VANILLE	33689	MILK	2KG	11	4		
	14	GANACHE THÉ EARL GREY	33668	DARK	2KG	10.2	8		
	14	GANACHE PIMENT D'ESPELETTE	33744	DARK	2KG	10.2	8		
	14	CHAPKA NOIR	33402	DARK	2KG	10.5	4		
	14	CHAPKA LAIT	33413	MILK	2KG	10.5	4		
	15	DOUCE AMANDE	33619	MILK	2KG	11	4		
	15	MENTHE VIVE	33599	DARK	2KG	11	5		
	15	GANACHE MARRONS	380	DARK	2KG	11	3		
	15	GANACHE COGNAC	33957	WHITE	2KG	11	4		
	15	CARAMEL SALÉ NOIR	33409	DARK	2KG	10.5	3		
	15	CARAMEL SALÉ LAIT	33415	MILK	2KG	10.5	3		
Pralinés									
	16	PRALINÉ INTENSE NOIR	33296	DARK	2KG	10	2		
	16	PRALINÉ INTENSE LAIT	33311	MILK	2KG	10	2		
	16	PRALINÉ INTENSE IVOIRE	33401	WHITE	2KG	10	5		
	16	CARRÉ PRALINÉ IVOIRE	33433	WHITE	2KG	11	5		
	16	PRALINÉ DOUCEUR NOIR	33303	DARK	2KG	10	2		
	16	PRALINÉ NOISETTE 55% NOIR	33301	DARK	2KG	10.5	2		
	16	PRALINÉ FRUITÉ CRAQUANT	9219	MILK	2KG	10	2		
	16	PRALINÉ AMANDE NOISETTE 60% IVOIRE	33515	WHITE	2KG	10.5	3		
	16	MALAKOFF NOIR	33180	DARK	2KG	11	2		

	PAGE	PRODUCT NAME	REF	CHOCOLATE	PACKAGING	UNIT WEIGHT AVERAGE (mg)	MSL (mg/mg)	AVAILABILITY	FLAVORING COLORANT	ALCOHOL
	16	MALAKOFF LAIT	33237	MILK	2KG	11	2			
	16	GRETA NOIR	33666	DARK	2KG	11	3			
	16	GRETA LAIT	33669	MILK	2KG	11	4			
	17	PRALINÉ PISTACHE	33422	MILK	2KG	11	2			
	17	PRALINÉ PÉCAN	33371	MILK	2KG	11	2			
	18	RINETTE NOIRE	1869	DARK	2KG	10	2			
	18	RINETTE LAIT	33236	MILK	2KG	10	4			
	18	RINETTE DULCEY	33525	DULCEY	2KG	10	2			
	18	RINETTE IVOIRE	34055	WHITE	2KG	10	4			
	18	PRALIFEUILLETÉ NOIR	33367	DARK	2KG	11	2			
	18	PRALIFEUILLETÉ LAIT	33358	MILK	2KG	11	4			
	18	PRALINOUGAT	33240	DARK	2KG	10.5	2			
	18	PRALINÉ NOUGATINE	33283	MILK	2KG	10.5	2			
	18	PRALIGOURMAND	33866	MILK	2KG	10.5	2			
	18	PRALINÉ TONKA	33567	MILK	2KG	10.5	2			
	18	PRALINÉ CRAQUANT	33312	DARK	2KG	10.5	2			
	18	ARWEN	33302	DARK	2KG	9.5	2			
	19	PRALICOCO	33298	DARK	2KG	10	2			
	19	PRALINÉ YUZU	34054	MILK	2KG	10.5	2			
	19	GIANDUJA CITRON	33278	MILK	2KG	10	2			
Nutty Chocolates										
	20	MÉDITERRANÉEN NOIR	33181	DARK	1KG	9	3			
	20	MÉDITERRANÉEN LAIT	33368	MILK	1KG	9	3			
	20	MÉDITERRANÉEN DULCEY	33359	DULCEY	1KG	9	3			
	20	NOUGAT	33281	DARK	2KG	12	2			
	20	ALICANTE	33179	DARK	2KG	11	3			

	PAGE	PRODUCT NAME	REF	CHOCOLATE	PACKAGING	UNIT WEIGHT AVERAGE (mg)	MSL (mg/mg)	AVAILABILITY	FLAVORING COLORANT	ALCOHOL
	20	BRIN D'AMANDE NOIR	33297	DARK	2KG	10	2			
	20	ORANGETTE	33177	DARK	2KG	4.5	4			
	20	CITRONNETTE	33304	DARK	2KG	4.6	3			
	20	GINGEMBRETE	33299	DARK	2KG	6.3	3			
Exclusives										
	22	GRANITÉ FRUITS ROUGES VIOLETTE	33702	DARK	2KG	9.4	9			
	22	GRANITÉ GRUÉ	33872	DARK	2KG	9.4	6			
	22	GRANITÉ FRAMBOISE LYCHEE	33421	DARK	2KG	9.4	4			
	22	GRANITÉ PRALINÉ FRUITÉ	33927	MILK	2KG	9.4	6			
	22	GRANITÉ PASSION	33928	MILK	2KG	9.4	4			
	22	GRANITÉ DULCEY	9848	DULCEY	2KG	9.4	4			
	22	POP FRAMBOISE	33671	DARK	2KG	10	3			
	22	POP MACAÉ	33766	DARK	2KG	10	3			
	22	POP PASSION	33673	MILK	2KG	10	3			
	22	POP NOISETTE	33667	MILK	2KG	10	3			
	23	TARTE AU CHOCOLAT	33721	DARK	2KG	10.5	3			
	23	FORÊT NOIRE	34156	DARK	2KG	10.5	3			
	23	OPÉRA	33687	DARK	2KG	11	2			
	23	CRÈME CARAMEL	33524	DARK	2KG	9.5	4			
	23	SUCCÈS	33313	DARK	2KG	10	2			
	23	INSPIRATION PAIN D'ÉPICES	33603	DARK	2KG	10	3			
	23	TIRAMISU	33865	MILK	2KG	10	7			
	23	CRUMBLE FRAMBOISE	33926	MILK	2KG	11	5			
	23	TARTE TATIN	33693	MILK	2KG	10	3			
	23	TARTE POIRE CANNELLE	33688	DULCEY	2KG	11	4			
	23	MILLEFEUILLE	33716	WHITE	2KG	10	3			

PAGE	PRODUCT NAME	REF.	CHOCOLATE	PACKAGING	UNIT WEIGHT AVERAGE (mg)	MSL (months)	AVAILABILITY	FLAVORING COLORANT	ALCOHOL
Promesses									
	26	PROMESSE PRALINÉ CRÊPE DENTELLE	33745	DARK	1KG	9	2		
	26	PROMESSE CASSIS	33718	DARK	1KG	9	5 WEEKS		
	26	PROMESSE MANJARI FRAMBOISE	33753	DARK	1KG	9	2		
	26	PROMESSE GUANAJA	33514	DARK	1KG	9	2		
	26	PROMESSE GRIOTTE TONKA	33867	DARK	1KG	9	5 WEEKS		
	26	PROMESSE CITRON VERT	33769	DARK	1KG	9	2		
	26	PROMESSE CAFÉ ARABICA	33505	DARK	1KG	9	3		
	26	PROMESSE PRALINÉ 70% NOIR	33503	DARK	1KG	9	5 WEEKS		
	27	PROMESSE KALAMANSI	33748	MILK	1KG	9	3		
	27	PROMESSE GIANDUJA PASSION	33752	MILK	1KG	9	2		
	27	PROMESSE OPALYS VANILLE	33500	MILK	1KG	9	2		
	27	PROMESSE JIVARA	33518	MILK	1KG	9	2		
	27	PROMESSE PRALINÉ 66% LAIT	33495	MILK	1KG	9	5 WEEKS		
	27	PROMESSE DULCEY CARAMÉLIA	33636	DULCEY	1KG	9	2		
Scintillantes									
	30	CARAÏBE NOIR	11504	DARK	5KG	11	2		
	30	JIVARA LAIT		MILK					
	30	PRALIFEUILLETÉ NOIR		DARK					
	30	PRALINÉ LAIT		MILK					
	30	AMANDE LAIT		MILK					
	30	CASSIS IVOIRE		WHITE					
Étincelles									
	31	OCTANS	8393	DARK	2KG	10	3		
	31	ANTHARÈS	2394	DARK	2KG	10	3		
	31	ARIÈS	2397	DARK	2KG	10.5	1		











PAGE	PRODUCT NAME	REF.	CHOCOLATE	PACKAGING	UNIT WEIGHT AVERAGE (mg)	MSL (months)	AVAILABILITY	FLAVORING COLORANT	ALCOHOL
	31	ALTAÏR	33414	DARK	2KG	10.5	3		
	31	ATRIA	6823	DARK	2KG	10.5	3		
	31	PERSEA	4687	DARK	2KG	10	3		
	31	TRUFFE CARAÏBE	33601	DARK	2KG	8.3	1		
	31	ORIANA	2864	MILK	2KG	10.5	3		
	31	ANDROMA	2867	MILK	2KG	10.5	3		
	31	VEGA	2863	MILK	2KG	10	3		
	31	LYRA	4285	MILK	2KG	10	3		
	31	AURIGA	2861	WHITE	2KG	11	3		
	31	POLARIS	4284	WHITE	2KG	11	1		
Esprits de Noël									
	33	ESPRIT DE NOËL CARAÏBE	11206	DARK	2KG	5	8		
	33	ESPRIT DE NOËL CARAMÉLIA	12013	MILK	2KG	5	6		
	33	ESPRIT DE NOËL DULCEY	11207	DULCEY	2KG	5	7		
	33	ESPRIT DE NOËL IVOIRE	13008	WHITE	2KG	5	7		
Confiseurs									
	34	CONFISEUR FRAMBOISE	33238	DARK	2KG	9	3		
	34	CONFISEUR KIRSCH	486	DARK	2KG				
	34	CONFISEUR POIRE	487	DARK	2KG				
	34	CONFISEUR CHARTREUSE	481	DARK	2KG				
	34	CONFISEUR COGNAC	482	DARK	2KG				
	34	PANACHÉ CONFISEURS	3301	DARK	2KG	9	3		
	34	CERISE & KIRSCH	381	DARK	2KG	13.7	3		
Chardons									
	35	CHARDON MIRABELLE	33475		2KG	11.5	6		
	35	CHARDON DULCEY WHISKY CAFÉ	33635	DULCEY	2KG	11.5	4		























	PAGE	PRODUCT NAME	REF	CHOCOLATE	PACKAGING	UNIT WEIGHT AVERAGE (mg)	MSL * (mm)	AVAILABILITY	FLAVORING COLORANT	ALCOHOL
	35	CHARDON COGNAC	33953		2KG	11.5	6			
	35	CHARDON FRAMBOISE	33474		2KG	11.5	6			
	35	CHARDON ARMAGNAC	33282		2KG	11.5	5			
	35	CHARDON KIRSCH	33473		2KG	11.5	6			
	35	CHARDON POIRE	33239		2KG	11.5	6			
	35	CHARDON ALCOOLAT PLANTES	33955		2KG	11.5	6			
	35	CHARDON CASSIS	33956		2KG	11.5	6			
	35	PANACHÉ CHARDONS	3300		4KG	11.5	6			
	35	PANACHÉ CHARDONS	3298		2KG	11.5	6			
	35	CHARDON PRALINÉ BLEU	33802		2KG	11.5	4			

Truffles



	36	TRUFFE GUANAJA	33910	DARK	1KG	13.5	9			
	36	TRUFFE DULCEY PRALINÉ	33852	DULCEY	1KG	13.4	5			
	36	TRUFFE CROUSTIPRALINÉ	33850	DARK	1KG	14.5	4			
	36	TRUFFE CITRON	33848		1KG	14	9			
	36	TRUFFE TAMARIVA CAMEL	33615	MILK	1KG	13.5	9			
	36	TRUFFE GUANAJA ORANGE	34256	DARK	1KG	13.5	7			
	36	TRUFFE RHUM COCO	33797	DARK	1KG	14	9			

Hearts

	37	CŒUR FRAMBOISE	33786	DARK	2KG	10.5	3			
	37	CŒUR NOISETTE	33527	MILK	2KG	10.5	3			
	37	CŒUR PASSION	33746	MILK	2KG	10.5	5			
	37	CŒUR VANILLE	33498	WHITE	2KG	10.5	5			
	37	CŒUR MANJARI	33624	DARK	2KG	10.5	5			
	37	CŒUR JIVARA	33614	MILK	2KG	10	4			
	37	CŒUR COGNAC	33952	WHITE	2KG	10	4			

Fantaisies										
	40	CROUSTIBILLES NOIR	33853	DARK	2KG	1.5	5			
	40	CROUSTIBILLES CARAMÉLIA	33849	MILK	2KG	1.5	5			
	40	CROUSTIBILLES DULCEY	33846	DULCEY	2KG	1.5	5			
	40	CROUSTIBILLES INSPIRATION FRAMBOISE	26690	RASPBERRY	1KG	1.5	3			
	40	AVELINAS NOIR	33841	DARK	2KG	3	9			
	40	AVELINAS LAIT	33836	MILK	2KG	3	9			
	40	AVELINAS DULCEY	33833	DULCEY	2KG	3	6			
	40	AVELINAS IVOIRE	33844	WHITE	2KG	3	7			
	40	AMANDAS NOIR	33835	DARK	2KG	3.1	9			
	40	AMANDAS LAIT	33831	MILK	2KG	3.1	9			
	40	AMANDAS DULCEY	33824	DULCEY	2KG	3.1	6			
	40	AMANDAS IVOIRE	11705	WHITE	2KG	3.1	7			
	41	AMANDAS "FAÇON GIANDUJA" CACAO	33279		2KG	3.4	9			
	41	AMANDAS "FAÇON GIANDUJA" SUCRE GLACE	33280		2KG	3.4	9			
	41	GALET NOIR	8188	DARK	2KG	4	7			
	41	GALET LAIT	8187	MILK	2KG	4	7			
	41	BISCUITS LAIT	33838	MILK	2KG	1.3	6			
	41	CARRÉS NOUGATINE NOIR	33842	DARK	2KG	3.6	6			
	41	CARRÉS NOUGATINE LAIT	33837	MILK	2KG	3.6	6			
	41	HARICOTS BLANCS	33828	WHITE	2KG	4	5			
	41	MINI ORANGETTES	33775	DARK	2KG	0.7	5			
	41	GRAINS DE CAFÉ CHOCOLAT	33784	DARK	1KG	0.5	6			

Choco'Bars





	42	BAR' GUANAJA	33618	DARK	36 PIECES	34	3			
	42	BAR' JIVARA	33644	MILK	36 PIECES	34	3			

	PAGE	PRODUCT NAME	REF.	CHOCOLATE	PACKAGING	UNIT WEIGHT AVERAGE (mg)	MSL (nominal)	AVAILABILITY	FLAVORING COLORANT	ALCOHOL
	42	BAR' BIGOUDINE NOIR	33369	DARK	36 PIECES	34	2			
	42	BAR' BIGOUDINE LAIT	33360	MILK	36 PIECES	34	4			
	42	BAR' CARAMEL	33523	DARK	36 PIECES	34	3			
	42	BAR' SICILIA	33717	DARK	36 PIECES	34	2			
	42	CROUSTI BAR' LAIT	33520	MILK	36 PIECES	35	2			
	42	CROUSTI BAR' IVOIRE	33869	WHITE	36 PIECES	35	4			
	43	BAR' CAFÉ ORANGE	33845	DARK	36 PIECES	34	3			
	43	BAR' ROC NOIR	33462	DARK	36 PIECES	34	2			
	43	BAR' ROC LAIT	33720	MILK	36 PIECES	24	3			






Fruit Pastes

	44	FRUIT PASTE ASSORTMENT 6 VARIETIES	19826		192 PIECES	9.5	5			
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Bars

	45	ABINAO 85%	33628	DARK	2KG	100	5			
	45	CARAÏBE 66%	33602	DARK	2KG					
	45	MANJARI 64%	33620	DARK	2KG					
	45	TANARIVA 33%	33629	MILK	2KG		4			

Éclats, Instants, Lingots

	48	ÉCLAT NOIR	5112	DARK	1KG	4.1	8			
	48	ÉCLAT ANDOA NOIR	8197	DARK	1KG	4.1	8			
	48	ÉCLAT LACTÉ	7457	MILK	1KG	4.1	6			
	48	INSTANT NYANGBO 68%	11161	DARK	1600 PIECES	3.3	8			
	48	LE LINGOT	3782	MILK	2KG	10.3	4			

	PAGE	PRODUCT NAME	REF.	CHOCOLATE	PACKAGING	UNIT WEIGHT AVERAGE (mg)	MSL (nominal)	AVAILABILITY	FLAVORING COLORANT	ALCOHOL
Squares & Secrets										
	49	GUANAJA 70%	510	DARK	1KG	5	8			
	49	CARAÏBE 66%	511	DARK	1KG	5	8			
	49	MANJARI 64%	1895	DARK	1KG	5	8			
	49	JIVARA 40%	1896	MILK	1KG	5	8			
	49	SECRET FAÇON GIANDUJA	33742	MILK	216 PIECES	10.2	5			
	49	SECRET PRALINÉ AMANDES NOISETTES 50%	33566	MILK	216 PIECES	10.2	5			
	49	SECRET CAFÉ ARABICA	33564	DARK	216 PIECES	10.2	5			
	49	SECRET PRALINÉ FRUITÉ CRAQUANT	33565	MILK	216 PIECES	10.2	5			

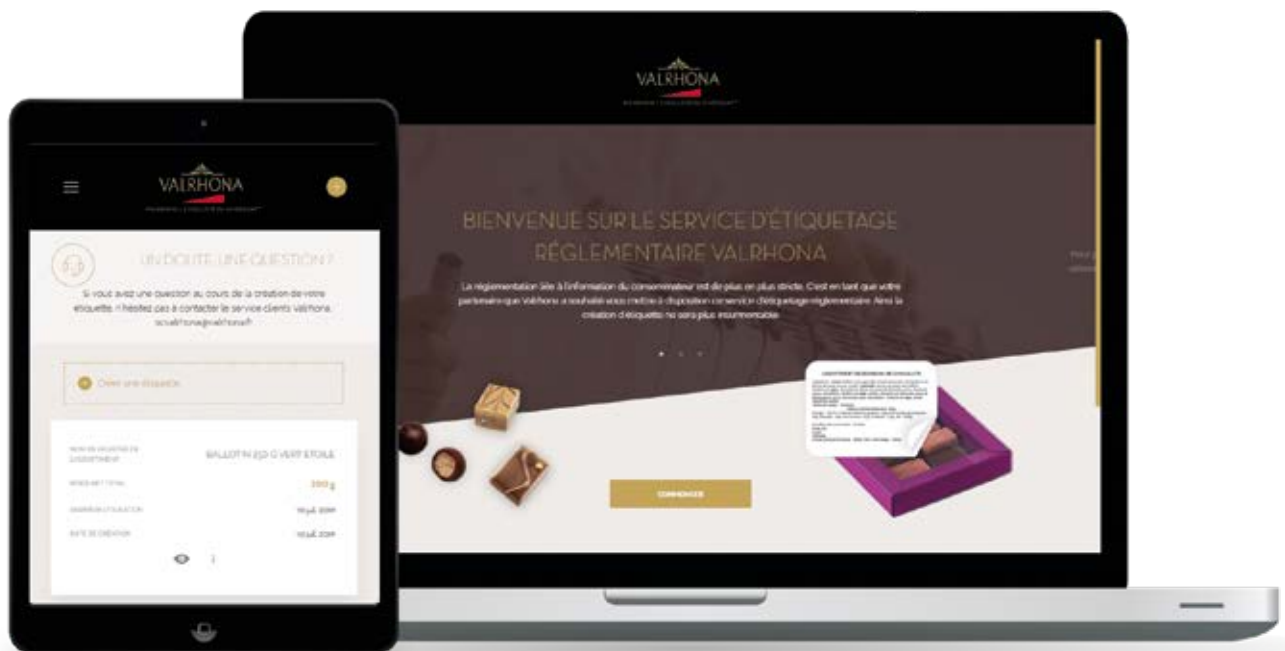
Tools

	54	BOX OF 4 CHOCOLATE BONBONS	12489		10 BOXES					
	54	BOX OF 6 CHOCOLATE BONBONS	13620		10 BOXES					
	54	BOX OF 10 CHOCOLATE BONBONS	13621		10 BOXES					
	54	BOX OF 16 CHOCOLATE BONBONS	12488		10 BOXES					
	54	BOX FINE PALETS	31455		25 PACKS					
	54	BAR BOX	26861		30 BOXES					
	55	LOVE HEART BOX	28098		25 BOXES					
	55	GOLD BOX	26869		10 BOXES					
	55	RASPBERRY PINK BOX	26862		10 BOXES					
	55	TRUFFLE BOX	13623		10 BOXES					
	55	TRAY	10659		50 BOXES					
	55	GIFT BOX OF 2 PIECES	14961		10 BOXES					
	55	GIFT BOX OF 6 PIECES	14962		10 BOXES					
	55	GIFT BOX OF 24 PIECES	14963		10 BOXES					

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