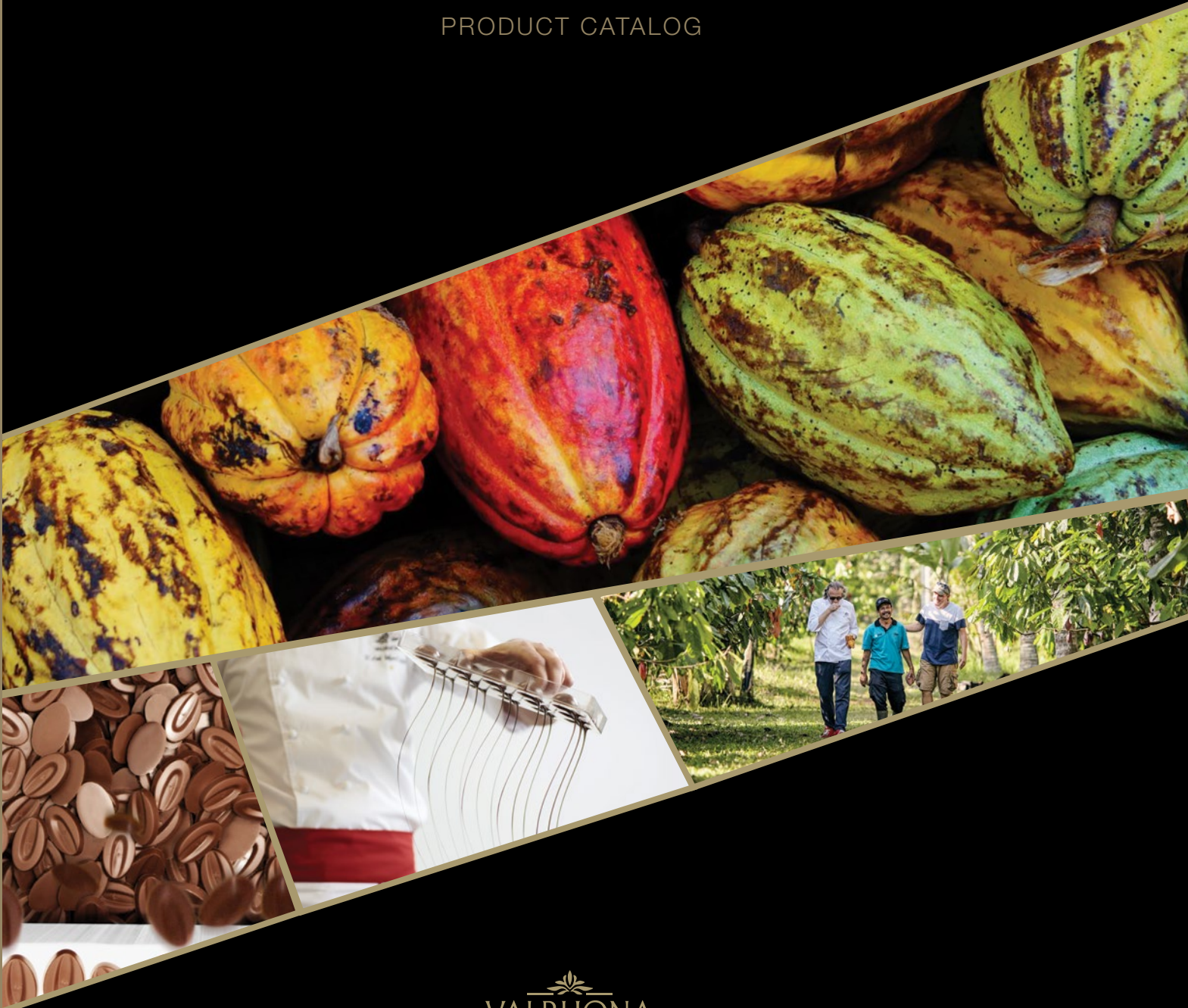


FOOD SERVICE

PRODUCT CATALOG



VALRHONA FOOD SERVICE PRODUCT CATALOG

VALRHONA

LET'S IMAGINE THE BEST OF CHOCOLATE®

Together, We Imagine THE BEST OF CHOCOLATE

As a partner to pastry chefs since 1922, we at Valrhona believe that, together, we can make the best of chocolate.

When you join forces with Valrhona, you too can work towards responsibly developing the world of chocolate. Together, we imagine the best of:



SELECTING AND GROWING COCOA

We select and cultivate the best fine cocoa so that we can further diversify and enhance cocoa varieties.



CHOCOLATE MAKING AND EXPANDING FLAVOR

We make the best of chocolate and expand aromatic profiles thanks to our wide range of couvertures, bonbons, decorations and other chocolate products.



SHARING FLAVORS AND EXPERTISE

We promote the best of pastry through our Écoles, at events, and through our work in the industry.

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Our Commitment

CORPORATE SOCIAL RESPONSIBILITY



A COMMITMENT TO THE SOURCE

With a constant focus on dialogue and ethics, Valrhona relies **on long-term, collaborative relationships with cocoa farmers**. Valrhona strives to work directly with its partners and maintain a mutually beneficial relationship with them. This involves a **policy of economic, social and environmental support for the industry**. Valrhona and its partners follow procedures to ensure **mutual protection**, such as volume commitments over several years, support of shared growth, assessing resource requirements, projected income assurance and control of market volatility.

SUSTAINABILITY

Economic development, respect for people, and preservation of natural resources are key long-term goals Valrhona pursues. Compliance with human rights labor laws and environmental laws is strictly enforced, consistent with the pursuit of optimal economic performance while ensuring sustainability. Valrhona strives to improve the **sustainable development of its operations and its products** and encourages its suppliers to participate in this effort by adopting sustainable practices.



QUALITY AND INNOVATION

Technical assistance programs relating to planting, research and improvement are developed with partners. Pooling expertise and the sharing of knowledge enable growers to sustainably develop production while ensuring a consistent quality for Valrhona.

SUPPORTING COMMUNITIES

As part of its partnership commitment, **Valrhona finances initiatives and supports local communities**. For example, as part of the Valrhona Clean Water Project, Valrhona provided water filtration and sanitation services to the cocoa-producing community of Los Ranchos, Peru.

VALRHONA... *A Human endeavor*

At Valrhona, through our **Live Long program**, we demonstrate our dedication to **socially responsible business practices**. The four pillars of our Live Long program symbolize our commitments as well as our sustainable and responsible approach with regards to people (our suppliers, employees and customers) and the planet.

🌿 LIVE LONG COCOA

Valrhona not only puts great effort into preserving cocoa with great aromatic potential, but also works to have a positive impact on the communities in which the cocoa is produced. To achieve these goals, our cocoa strategy is based on 4 pillars: Quality, Innovation, Sustainability, and Ethics & Respect of the environment. These different levels of commitment are brought to life by assisting producers, cooperating to innovate with planter partners, forming multi-year partnerships with farmers, supporting the cocoa industry in small countries, improving the populations' living conditions, and respecting plantations' environment and employment laws.

🌿 LIVE LONG ENVIRONMENT

Valrhona is committed to cutting our environmental impact in half by 2025. Valrhona strives to improve sustainable development and encourages suppliers to adopt these practices. Valrhona has already considerably reduced gas emissions, waste production, and energy and water consumption on industrial sites, and partners with research centers and universities to promote biodiversity and agroforestry.

🌿 LIVE LONG GASTRONOMY

Valrhona is committed to supporting pastry professionals and inspiring new generations. La Cité du Chocolat in Tain l'Hermitage shares Valrhona's expertise in gastronomy from cocoa grower and chocolate producer to chocolatiers and pastry chefs. Dedicated to educating young people about flavor and sharing a profound passion and culinary heritage, The Foundation Valrhona is a proud partner of La Fondation Robert Ardouvin, La Fondation Paul Bocuse and La Protection Judiciaire de la Jeunesse. For 30 years, the four L'École Valrhona Schools in Tain l'Hermitage, Paris, Tokyo and New York have trained professionals and home cooks in pastry skills.

🌿 LIVE LONG TOGETHER

Valrhona is committed to working together with our stakeholders to build a sustainable business model and community. Knowing that Valrhona can only invent the business of the future if we all work together, we have implemented a regular dialogue between partners to better share ideas, expectations, and needs. Over the past few years, we have worked closely with clients and local organizations on numerous community projects, from the Hot Chocolate Festival (Canada and the U.S.) to Chocs for Chance (UK) and our work with La Fondation Ardouvin (France).







L'ÉCOLE BROOKLYN

Founded in 1989, by Valrhona and Frédéric Bau, l'École Valrhona was created to offer our customers inspiration, creativity, techniques and knowledge about chocolate. We are delighted to mark this special Anniversary of l'École Valrhona celebrating 30 years of sharing our passion, expertise and innovation. For 30 years, l'École Valrhona and its chefs have been by your side, helping to cultivate your talent, uniqueness, professional creativity and growth. For 30 years, we've been welcoming professional chefs who are eager to learn and discover current and emerging trends, as well as perfect their techniques. For 30 years, we've been inspiring chefs and have been inspired by chefs. For 30 years, we've been a place where chefs meet, connect, exchange and share experiences.

We want to thank you, the chefs who traveled from around the world to our four schools to learn from our international team of l'École Valrhona Pastry Chefs and esteemed Guest Chefs. It's with you we want to continue to experiment with new techniques, imagine new tools, to reinvent our profession, and push the limits of creativity. Together, let's build the world of pastry for the next 30 years, and more. We look forward to welcoming you to l'École Valrhona Brooklyn for unforgettable hands-on and intimate learning experiences.

Contact Us

For more information and to register for classes:
 Tel: 718-522-7001 (ext 110)
 Email: ecolebrooklyn@valrhona.com
<https://us.valrhona.com/by-your-side/classes-catalog>

TECHNICAL SUPPORT AND CHEF SERVICES



A loyalty program and partnership specially designed for pastry professionals. Cercle V is a partnership linking Valrhona to pastry chefs, uniting us around our shared values of excellence, authenticity, respect for individuality and a determination to innovate together. Cercle V gives its members unique opportunities to exchange, innovate, find resources and enjoy exclusive services, events, and benefits.

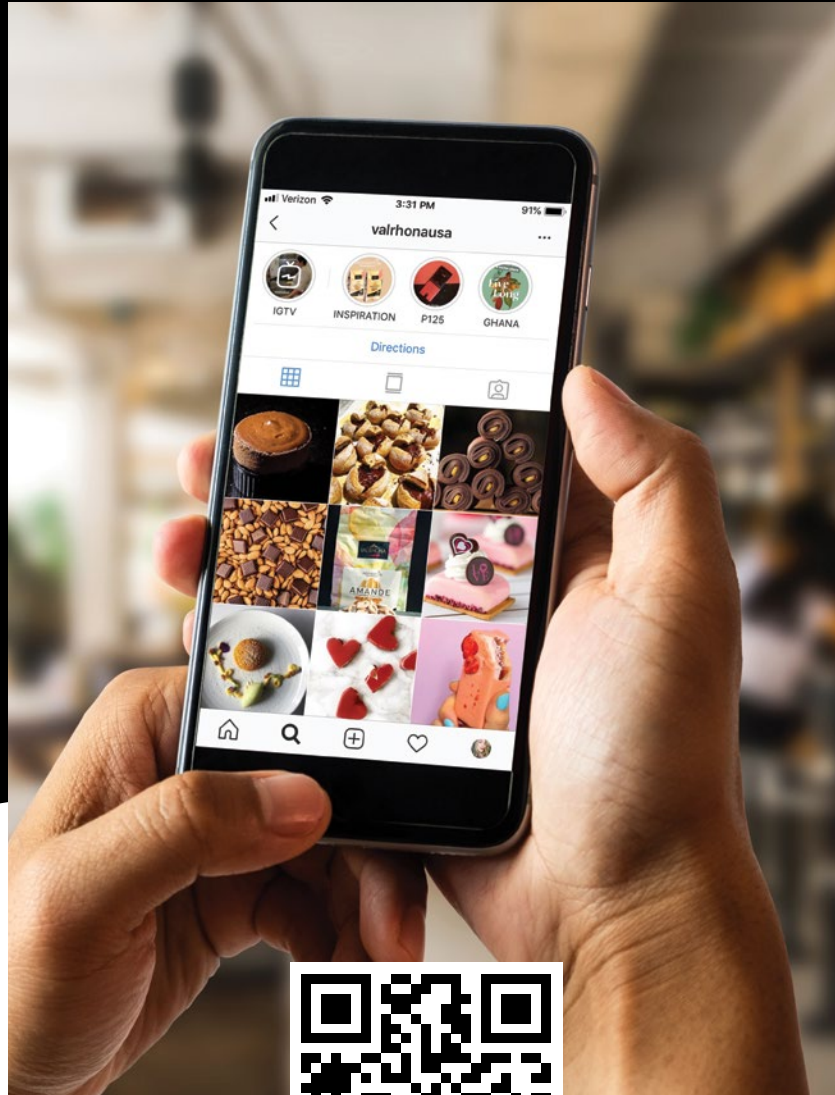
For more information, please contact:
CercleV.NorthAmerica@valrhona.com

VALRHONA PROFESSIONAL SITE

At **us.valrhona.com**, you'll find a website specifically crafted to help you learn about our innovative products, recipes, classes and events. With unlimited access to recipes, online training, and support, it's a direct link to a wealth of resources that help maximize your potential.

Connect with VALRHONA

Follow **@ValrhonaUSA** and help us imagine the best of chocolate. From recipes to products, the latest industry news, classes, contests and more, there's always something new and exciting to discover as a part of Valrhona's vibrant digital community!



We love seeing the beautiful creations you make with our products, so don't forget to tag **#ValrhonaUSA** in your photos and videos - we may even feature you on our Instagram feed or stories!



@ValrhonaUSA | #ValrhonaUSA



Chocolate Couvertures

THE VALRHONA RANGE

When choosing a chocolate from Valrhona, pastry chefs and chocolatiers can select a chocolate based on taste, origin or technical characteristics. In order to simplify this part of the creative process, Valrhona has created several families of chocolate couvertures to enable professionals to find the products that best correspond to their needs and transform these chocolates creatively.



BLENDED ORIGIN GRAND CRU CHOCOLATES

Valrhona's Grand Cru Blends Range features chocolate couvertures with unique compositions and truly distinct, complex and consistent flavors. Using their cacaothèque (cocoa database), Valrhona experts compose original blends for chocolate couvertures. Combining fine cocoa beans of different varieties and origins (15 different terroirs), Valrhona experts blend beans with exemplary complementarity, bringing the flavor of each cocoa bean to its full potential.



SINGLE ORIGIN GRAND CRU CHOCOLATES

With the Single Origin Grand Cru Chocolate Collection, Valrhona offers chocolates with authentic flavors characteristic of their origins. Valrhona sourcing specialists spend years traveling the globe, exploring plantations in each region – taking note of the terrains, soils and climates that influence the characteristics of the cocoa cultivated in each location. The selected plantations benefit from the best that nature has to offer, as well as from the commitment of people involved in harvesting, fermenting, and drying the beans. Developing these long-standing partnerships guarantees sustainable and fair relationships that lead to producing exceptional cocoa with unique and unforgettable aromatic profiles.



DOUBLE FERMENTATION CHOCOLATES

To create a new range of sensory possibilities, after 10 years of working hand in hand with partner planters, Valrhona discovered a revolutionary new way to process cocoa at plantations. The new process builds on the aromas and chocolate flavor created through the first fermentation by initiating a second fermentation, this time bringing in additional outside flavors and aromas.



GOURMET CREATION CHOCOLATES

Valrhona's Gourmet Creations Range is an invitation to inspire your creativity with products devised for professionals searching for new tastes and flavors. Combining the perfect mastery of cocoa beans with the inventiveness of L'École Valrhona pastry chefs, Valrhona never ceases exploring new flavors and creating unusual, distinctive combinations.



PROFESSIONAL CHOCOLATE RANGE

With the Professional Chocolate range for pastry professionals, Valrhona presents an easy-to-use couverture Range that guarantees excellent results.

These chocolate blends are carefully designed for technical applications. They are also distinguished by their supreme smoothness, perfect balance and consistency of flavor.



INSPIRATION COUVERTURES

VALRHONA INSPIRATION is the first ever range of fruit and nut couvertures. These innovative new couvertures are created entirely with natural ingredients for vibrant colors and flavors.

Harnessing nearly a century of chocolate-making expertise, Valrhona developed this advanced technical feat which combines the unique texture and functionality of chocolate with the intense flavor and color of fruit and nuts.

GLUTEN FREE Valrhona's products specified as "Gluten-free" are "without gluten", in agreement with the effective Regulation (EC) N°41/2009 of the European commission of 20th January 2009 and Codex Standard for Foods for Special Dietary Use for Persons Intolerant to Gluten (CODEX STAN 118 - 1979). This regulation guarantees that products contain less than 20 ppm of gluten.

PACKAGING



1 feve = 3.8g



3kg bag



3 x 1kg blocks



GRAND CRU CHOCOLATES

Whether you are a chocolate or pastry professional, when selecting ingredients, you consider not only flavor, but also origins and technical characteristics.

Valrhona offers several families of chocolate as well as pure pastes and blocks to provide professionals with a large range of products suited to all their needs and unique talent and flair.

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GRAND CRU BLENDS

DARK CHOCOLATES

ABINAO 85%

5614  ^D
GLUTEN FREE

Powerful & Tannic

ABINAO's very high cocoa content makes it a consistently bitter chocolate with powerful tannic bitterness and a strong lingering intensity.



GUANAJA 70%

4653  ^D
GLUTEN FREE

Bittersweet & Elegant

GUANAJA is a masterful blend with balanced bitterness that reveals a complex range of fruit, coffee, molasses and floral notes.



Also Available:
106: 3 x 1kg blocks

CARAÏBE 66%

4654  ^D
GLUTEN FREE

Balanced & Roasted

CARAÏBE is a perfectly balanced blend. Subtle sweetness and notes of roasted dried fruit give way to a long finish of delicate almond, roasted coffee and oak flavors.



Also Available:
107: 3 x 1kg blocks

EXTRA BITTER 61%

4657  ^D
GLUTEN FREE

Chocolatey & Intense

EXTRA BITTER's intense chocolatey flavor and powerful character is set against a bitter body.



Also Available:
100: 3 x 1kg blocks

ORiado 60%

12164  ^D
GLUTEN FREE

Soft & 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.



CARAQUE 56%

102  ^D
GLUTEN FREE


Chocolatey & Balanced

CARAQUE is characterized by balanced acidic, slightly bitter and nutty notes that yield to hints of dried fruit and strong cocoa.



MILK CHOCOLATES

JIVARA 40%

4658  ^D

Creamy & Chocolatey

JIVARA is an exceptional milk chocolate with pronounced cocoa notes, which harmonize perfectly with notes of vanilla and a malt finish.



Also Available:
189: 3 x 1kg blocks

ORIZABA 39%

6640  ^D
GLUTEN FREE

Milky & Creamy

ORIZABA is delicately smooth with deep and intense milky notes that melt in your mouth.





Name	Code	Min. Cocoa %	Composition	Coating	Molding	Bars	Mousses	Crèmeux & Ganaches	Ice Creams & Sorbets	Shelf Life**	Packaging
ABINAO 85%	5614	85%	Sugar 14% Fat 48%	-	-	○	○	○	○	14 months	3kg feve bag
GUANAJA 70%	4653 106	70%	Sugar 29% Fat 42%	○	○	○	○	○	●	14 months	3kg feve bag 3 x 1kg blocks
CARAÏBE 66%	4654 107	66%	Sugar 33% Fat 40%	●	○	○	○	○	●	14 months	3kg feve bag 3 x 1kg blocks
EXTRA BITTER 61%	4657 100	61%	Sugar 38% Fat 40%	●	○	○	○	○	○	14 months	3kg feve bag 3 x 1kg blocks
ORIADO 60%	12164	60%	Sugar 39% Fat 39%	○	○	○	○	●	○	18 months	3kg feve bag
CARAQUE 56%	102	56%	Sugar 43% Fat 37%	●	○	○	○	○	○	14 months	3 x 1kg blocks
JIVARA 40%	4658 189	40%	Sugar 34% Milk 23% Fat 41%	○	○	○	○	●	○	12 months	3kg feve bag 3 x 1kg blocks
ORIZABA 39%	6640	39%	Sugar 37% Milk 18% Fat 39%	●	○	○	○	○	○	12 months	3kg feve bag

● Ideal Application ○ Recommended Application - Application Not Possible

*The sugar percentage refers to added sugars. It does not represent the product's entire sugar content.

**Shelf Life: from time of production



SINGLE ORIGIN CHOCOLATES

DARK CHOCOLATES

ARAGUANI 72%



4656 GLUTEN FREE

Single Origin Venezuela Chocolately & Full-bodied

Made from rare Venezuelan cocoa beans, ARAGUANI is strongly tannic with a long lasting finish. Its rich flavor profile features notes of currants, chestnuts and liquorice with hints of honey and freshly baked bread.

ANDOA DARK 70%



12515 GLUTEN FREE

Single Origin Peru Citrus & Intense Bitterness

ANDOA DARK opens with forceful fresh notes and a powerful bitter flavor that develops and takes on different nuances over time.



SAKANTI 68%



14637 GLUTEN FREE

Single Origin Bali Fruity & Chocolately

SAKANTI 68% is rounded and lightly acidic, revealing rich chocolately notes with hints of toasted nuts. Made from rare cocoa, this couverture may have limited availability.

NYANGBO 68%



6085 GLUTEN FREE

Single Origin Ghana Chocolately & Roasted

After a gently acidic opening, NYANGBO bursts with rounded, warm chocolately notes before revealing toasted notes loaded with mild spices.

ALPACO 66%



5572 GLUTEN FREE

Single Origin Ecuador Oakly & Floral

ALPACO is characterized by delicate floral notes of jasmine and orange blossom, yielding to a long finish of refined bitterness and woody flavors.

MANJARI 64%



4655 GLUTEN FREE

Single Origin Madagascar Tangy & Red Fruit

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

Also Available
117: 3 x 1kg blocks

TAÏNORI 64%



5571 GLUTEN FREE

Single Origin Dominican Republic Yellow Fruit & Intense

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

ILLANKA 63%



9559 GLUTEN FREE

Single Origin Peru Fruity & Creamy

ILLANKA enchants with its creamy texture and rare powerful chocolate taste, enhanced by notes of roasted peanuts. Its acidic impact reveals subtle flavors of lush purple fruit.

MACAÉ 62%



6221 GLUTEN FREE

Single Origin Brazil Dried Fruit & Black Tea

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

SPECIAL
ORDER

MILK CHOCOLATES

BAHIBÉ 46%



9997 GLUTEN FREE

Single Origin Dominican Republic Cocoa Intensity & Milky

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

ANDOA MILK 39%



15001 GLUTEN FREE

Single Origin Peru Intense Milky Notes & Chocolately

ANDOA MILK is a melt-in-the-mouth chocolate with a powerful, authentic milk flavor and powerful cocoa notes.



TANARIVA 33%



4659 GLUTEN FREE

Single Origin Madagascar Milky & Caramel

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

Name	Code	Min. Cocoa %	Composition	Coating	Molding	Bars	Mousses	Crèmeux & Ganaches	Ice Creams & Sorbets	Shelf Life**	Packaging
ARAGUANI 72%	4656	72%	Sugar 27% Fat 44%	○	○	○	○	○	○	14 months	3kg feve bag
ANDOA DARK 70%	12515	70%	Sugar 29% Fat 40%	○	○	●	○	○	○	18 months	3kg feve bag
SAKANTI 68%	14637	68%	Sugar 32% Fat 41%	○	○	●	○	○	○	16 months	1 kg block
NYANGBO 68%	6085	68%	Sugar 31% Fat 37%	○	○	○	○	○	●	14 months	3kg feve bag
ALPACO 66%	5572	66%	Sugar 32% Fat 40%	○	○	○	○	○	○	14 months	3kg feve bag
MANJARI 64%	4655 117	64%	Sugar 35% Fat 40%	○	○	○	○	○	○	14 months	3kg feve bag 3 x 1kg blocks
TAÏNORI 64%	5571	64%	Sugar 35% Fat 39%	○	○	○	○	○	○	14 months	3kg feve bag
ILLANKA 63%	9559	63%	Sugar 36% Fat 37%	○	○	○	○	○	○	14 months	3kg feve bag
MACAÉ 62%	6221	62%	Sugar 37% Fat 39%	○	○	○	○	○	●	14 months	3kg feve bag
BAHIBÉ 46%	9997	46%	Sugar 30% Milk 23% Fat 42%	○	○	○	●	○	○	12 months	3kg feve bag
ANDOA MILK 39%	15001	39%	Sugar 34% Milk 26% Fat 42%	○	○	○	○	●	○	15 months	3kg feve bag
TANARIVA 33%	4659	33%	Sugar 37% Milk 28% Fat 37%	●	○	○	○	○	○	12 months	3kg feve bag

● Ideal Application ○ Recommended Application - Application Not Possible

*The sugar percentage refers to added sugars. It does not represent the product's entire sugar content.

**Shelf Life: from time of production

100% PURE COCOA PASTE

Make your own custom creations by maximizing or minimizing the amount of cocoa paste you use with our line of 100% Pure Cocoa Pastes.

100% COCOA

ARAGUANI
PURE PASTE

5568 
GLUTEN FREE

SPECIAL
ORDER

Single
Origin
Venezuela



ALPACO
PURE PASTE

5569 
GLUTEN FREE

SPECIAL
ORDER

Single
Origin
Ecuador



MANJARI
PURE PASTE

5567 
GLUTEN FREE

SPECIAL
ORDER

Single
Origin
Madagascar



Name	Code	Min. Cocoa %	Composition	Bars	Mousses	Crèmeux & Ganaches	Ice Creams & Sorbets	Shelf Life**	Packaging
ARAGUANI	5568	100%	Sugar 0% Fat 54%	-	○	○	○	14 months	3 x 1kg blocks
ALPACO	5569	100%	Sugar 0% Fat 54%	-	○	○	○	14 months	3 x 1kg blocks
MANJARI	5567	100%	Sugar 0% Fat 54%	-	○	○	○	14 months	3 x 1kg blocks

● Ideal Application ○ Recommended Application - Application Not Possible

*The sugar percentage refers to added sugars. It does not represent the product's entire sugar content.

**Shelf Life: from time of production

DOUBLE FERMENTATION RANGE



Valrhona once again pushed the frontiers of chocolate with an innovative technique that opens the path for a new generation of aromatic profiles. This technique is double fermentation.

To create a new range of sensory possibilities, after 10 years of working hand in hand with partner planters, Valrhona discovered a revolutionary new way to process cocoa at plantations. The process builds on the aromas and chocolate flavor created through the first fermentation by initiating a second fermentation, this time bringing in additional outside flavors and aromas. The pulp from local fruits is added to the vats of cocoa beans, starting a second fermentation. This adds to the already rich and complex flavors of the cocoa, melding with the natural characteristics of the terroir to produce a totally unique flavor profile truly representing the region. Due to the very rare and limited production of these couvertures, these products may have limited availability.

DOUBLE FERMENTATION

ITAKUJA 55%



12219 
GLUTEN FREE

**Single Origin Brazil
Passion Fruit &
Chocolatey Intensity
Double Fermentation
with Passion Fruit**

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

KIDAVOA 50%



13757 
GLUTEN FREE

**Single Origin 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 by spicier, malty notes, which finally give way to cocoa-rich bitterness.



Name	Code	Min. Cocoa %	Composition	Coating	Molding	Bars	Mousses	Crèmeux & Ganaches	Ice Creams & Sorbets	Shelf Life**	Packaging
ITAKUJA 55%	12219	55%	Sugar 44% Fat 37%	-	○	●	○	○	○	14 months	3kg feve bag
KIDAVOA 50%	13757	50%	Sugar 34% Milk 15% Fat 39%	-	○	●	○	○	○	14 months	3kg feve bag

● Ideal Application ○ Recommended Application - Application Not Possible

*The sugar percentage refers to added sugars. It does not represent the product's entire sugar content.

**Shelf Life: from time of production



VALRHONA

VALRHONA

VALRHONA

VALRHONA

VALRHONA

VALRHONA

VALRHONA

PROFESSIONAL SIGNATURE

DARK CHOCOLATES

EXTRA COCOA PASTE 100%



134
 GLUTEN FREE

EXTRA COCOA PASTE singularly reinforces many products' chocolate flavor, enriching them to give a remarkable power.

TROPILIA DARK 70%



8517
 GLUTEN FREE

Versatile & Intense

With its high cocoa percentage, TROPILIA DARK will give chocolate intensity to your creations while being multi-purpose and easy to use.

SATILIA DARK 62%



7346
 GLUTEN FREE

Specifically For Coating

A bitter aromatic character on the palate and subtle sweet almond aromas which slowly give way to lingering toasted, chocolatey notes. Perfect for enrobing.

ÉQUATORIALE DARK 55%



4661
 GLUTEN FREE

Specifically For Coating

ÉQUATORIALE DARK is a remarkably rounded couverture with intensely chocolatey notes that is also easy to use. Perfect for enrobing.

TROPILIA DARK 53%



8515
 GLUTEN FREE

Balanced & Consistent

A go-to couverture for all pastry and baking professionals, TROPILIA DARK will satisfy a wide range of uses with the same consistent Valrhona quality. Its balanced cocoa percentage is particularly suited for ingredient pairing, and will not overpower other flavors in your creations.

EXTRA NOIR 53%



4664
 GLUTEN FREE

Specifically For Fillings

EXTRA NOIR is a Valrhona classic which is known for its highly pronounced chocolatey flavor and low cocoa butter content.

MILK CHOCOLATES

ÉQUATORIALE MILK 35%



4662
 GLUTEN FREE

Specifically For Coating

ÉQUATORIALE MILK is Valrhona's milk chocolate known for excellence in both its flavor and color.

SATILIA MILK 35%



7347
 GLUTEN FREE

Specifically For Coating

Intensely chocolatey, with the slightest hint of sugar and a light biscuit flavor.

TROPILIA MILK 29%



8516
 GLUTEN FREE

Milky & Rich

TROPILIA MILK is a couverture that offers sweet milk chocolate flavors for even more indulgent creations.

WHITE CHOCOLATES

ARIAGA WHITE 30%



12141
 GLUTEN FREE

Classic and Vanilla

Delicately sweet with a hint of vanilla, ARIAGA WHITE 30% is a classic and balanced white chocolate.



Name	Code	Min. Cocoa %	Composition	Coating	Molding	Bars	Mousses	Crèmeux & Ganaches	Ice Creams & Sorbets	Shelf Life**	Packaging
EXTRA COCOA PASTE	134	100%	Sugar 0% Fat 51%	-	-	-	○	○	○	14 months	3 x 1kg blocks
TROPILIA DARK 70%	8517	70%	Sugar 28% Fat 39% Milk powder 0.5%	-	○	-	○	○	○	14 months	12kg case of feves
SATILIA DARK 62%	7346	62%	Sugar 37% Fat 38%	●	○	○	○	○	○	14 months	12kg case of feves
ÉQUATORIALE DARK 55%	4661	55%	Sugar 43% Fat 38%	●	○	○	○	○	○	14 months	3kg feve bag
TROPILIA DARK 53%	8515	53%	Sugar 45% Fat 35%	-	○	○	○	○	○	14 months	12kg case of feves
EXTRA NOIR 53%	4664	53%	Sugar 46% Fat 31%	-	-	-	○	●	○	14 months	3kg feve bag
ÉQUATORIALE MILK 35%	4662	35%	Sugar 43% Milk 19% Fat 36%	●	○	○	○	○	○	12 months	3kg feve bag
SATILIA MILK 35%	7347	35%	Sugar 43% Milk 21% Fat 37%	●	○	○	○	○	○	12 months	12kg case of feves
TROPILIA MILK 29%	8516	29%	Sugar 40% Milk 20% Fat 33%	-	○	○	○	○	○	12 months	12kg case of feves
ARIAGA WHITE 30%	12141	30%	Sugar 43% Milk 26% Fat 36%	-	○	○	○	○	○	18 months	5kg box of discs

● Ideal Application ○ Recommended Application - Application Not Possible

*The sugar percentage refers to added sugars. It does not represent the product's entire sugar content.

**Shelf Life: from time of production

GOURMET CREATIONS

WHITE CHOCOLATES

IVOIRE 35%



4660

Smooth & a Hint of Vanilla

A white chocolate with only a hint of sweetness, IVOIRE reveals delicate flavors of warm milk and vanilla.

140: 3 x 1kg blocks

WAINA 35%



15002

Milky & Vanilla Notes

WAINA owes its slightly beige hue to the inclusion of blond cane sugar. It reveals intense notes of fresh milk on the palate, punctuated with creamy touches which combine beautifully with the aroma of bourbon vanilla.



OPALYS 33%



8118

Milky & Delicate

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

MILK CHOCOLATES

CARAMÉLIA 36%



7098 GLUTEN FREE

Caramel & Salted Butter Notes

Unlike caramel-flavored milk chocolates made with caramelized sugar, CARAMÉLIA uses real dairy-based caramel, resulting in a particularly silky smooth milk chocolate with clear cocoa notes and vibrant hints of salted butter caramel.

AZÉLIA 35%



11603

Hazelnut & Chocolatey

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

*Contains nuts

XOCOLINE MILK 41%



6972 GLUTEN FREE

Milk Chocolate with No Added Sugar

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


Name	Code	Min. Cocoa %	Composition	Coating	Molding	Bars	Mousses	Crèmeux & Ganaches	Ice Creams & Sorbets	Shelf Life**	Packaging
IVOIRE 35%	4660 140	35%	Sugar 43% Milk 22% Fat 40%	○	○	○	○	○	●	12 months	3kg feve bag 3 x 1kg blocks
WAINA 35%	15002	35%	Sugar 42% Milk 21% Fat 42%	-	○	○	●	○	○	12 months	3kg feve bag
OPALYS 33%	8118	33%	Sugar 32% Milk 32% Fat 44%	●	○	○	○	○	○	10 months	3kg feve bag
CARAMÉLIA 36%	7098	36%	Sugar 34% Milk 20% Fat 38%	-	●	○	○	○	○	12 months	3kg feve bag
AZÉLIA 35%	11603	35%	Sugar 30% Milk 21% Fat 44%	-	●	○	○	○	○	10 months	3kg feve bag
XOCOLINE MILK 41%	6972	41%	Maltitol 34% Milk 24% Fat 41%	○	○	○	○	○	○	12 months	3 x 1kg blocks

● Ideal Application ○ Recommended Application - Application Not Possible


*The sugar percentage refers to added sugars. It does not represent the product's entire sugar content.

**Shelf Life: from time of production

DARK CHOCOLATES

**XOCOPILI
72%**5145 **Spicy & Salty Dark
Chocolate Pearls**

All the force of a luxury salted chocolate combined with a subtle mix of spices enhances the best in your gourmet creations.

**XOCOLINE
DARK 65%**5904 

GLUTEN FREE

**Dark Chocolate with
No Added Sugar**

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

**CAFÉ NOIR
57%**120 

GLUTEN FREE

**Arabica &
Cocoa Blend**


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

**DARK
ORANGE 56%**122 

GLUTEN FREE

A gourmet blend of luxury cocoa aromas and the unmistakable freshness of orange notes.

BLOND CHOCOLATES

**ORELYS
35%**13536 **Licorice & Creamy**

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

**DULCEY
32%**9458 

GLUTEN FREE

Creamy & Toasty

DULCEY is a smooth creamy chocolate with a velvety, enveloping texture and a warm, blond color. The first notes are buttery, toasty, and not too sweet, gradually giving way to flavors of freshly baked shortbread and a hint of salt.

Name	Code	Min. Cocoa %	Composition	Coating	Molding	Bars	Mousses	Crèmeux & Ganaches	Ice Creams & Sorbets	Shelf Life**	Packaging
XOCOPILI 72%	5145	72%	Sugar 26% Spices 4% Fat 40%	-	-	-	-	-	-	18 months	1kg tub of pearls
XOCOLINE 65%	5904	65%	Maltitol 34% Fat 43%	○	○	○	○	○	○	14 months	3 x 1kg blocks
CAFÉ NOIR 57%	120	57%	Sugar 40% Coffee 1.3% Fat 37%	-	○	○	○	○	○	10 months	3 x 1kg blocks
DARK ORANGE 56%	122	56%	Sugar 43% Orange Flavoring 0.3% Fat 38%	-	○	○	○	○	○	10 months	3 x 1kg blocks
ORELYS 35%	13536	35%	Sugar 29% Milk 35% Fat 40%	-	○	○	○	●	○	12 months	3kg feve bag
DULCEY 32%	9458	32%	Sugar 29% Milk 33% Fat 44%	○	○	○	○	●	○	12 months	3kg feve bag

● Ideal Application ○ Recommended Application - Application Not Possible

*The sugar percentage refers to added sugars. It does not represent the product's entire sugar content.

**Shelf Life: from time of production

INNOVATIONS

DARK CHOCOLATES

P 125 CŒUR DE GUANAJA

Using the same blend of premium cocoa as GUANAJA 70%, **P125 CŒUR DE GUANAJA 80%** is less sweet than a classic chocolate couverture, and its aromatic power has been reinforced with a higher cocoa powder content.

Valrhona's Research and Development Team developed an innovative technology to create the very first Dark Chocolate Concentrate: **P125 CŒUR DE GUANAJA**. This technical solution is intended to boost the chocolate intensity of your recipes.

With P125 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

Because it is so concentrated, **P125 CŒUR DE GUANAJA** imparts a deeper, "mahogany" chocolate color.

6360 
GLUTEN FREE

DARK CHOCOLATE CONCENTRATE

- An intense chocolate flavor
- A more malleable texture
- A darker colored chocolate
- Not a couverture
- Maximum strength
- Low cocoa butter content


P125 CŒUR DE GUANAJA
is not suitable for
tempering, molding
or coating.



Name	Code	Min. Cocoa %	Composition	Coating	Molding	Bars	Mousses	Crèmeux & Ganaches	Ics, Creams & Sorbets	Shelf Life**	Packaging
P125 CŒUR DE GUANAJA	6360	80%	Sugar 19% Fat 34%	-	-	-	○	○	●	18 months	3kg feve bag

● Ideal Application ● Recommended Application - Application Not Possible

*The sugar percentage refers to added sugars. It does not represent the product's entire sugar content.

**Shelf Life: from time of production

With our **BLOND RANGE**, Valrhona stands out from the traditional world of white chocolate by combining expertise with unique, natural ingredients to invent the first blond-colored chocolates. Valrhona's utterly unique colors and tastes offer you a whole new avenue for your creativity.



DULCEY 32%

How an oversight became a marvel!

During a pastry demonstration, Chef Frédéric Bau accidentally left white chocolate in a bain-marie for too long. After realizing what happened, he noticed that the color had turned blond and the chocolate was emitting a delicate scent of freshly baked shortbread and caramelized milk. It took another 8 years of research and development to arrive at the DULCEY 32% we know today, and to perfect a unique recipe for a new world of creativity and flavors.

9458

GLUTEN FREE

Creamy & Toasty

A natural golden blond

AROMATIC QUALITIES

DULCEY is a smooth creamy chocolate with a velvety, enveloping texture and a warm, blond color. The first notes are buttery, toasty, and not too sweet, gradually giving way to flavors of freshly baked shortbread and a hint of salt.

Name	Code	Min. Cocoa %	Composition	Coating	Molding	Bars	Mousses	Crèmeux & Ganaches	Ice Creams & Sorbets	Shelf Life**	Packaging
DULCEY 32%	9458	32%	Sugar 29% Milk 35% Fat 44%	○	○	○	○	●	●	12 months	3kg feve bag

**Blond is not a legal definition.

● Ideal Application ○ Recommended Application - Application Not Possible

*The sugar percentage refers to added sugars. It does not represent the product's entire sugar content.

**Shelf Life: from time of production



ORELYS 35%

A sweet addition to our Blond Range featuring dark muscovado sugar

Made with dark muscovado sugar, ORELYS 35% offers specific aromatics that blend freshness, indulgent flavor and subtle licorice notes.

13536

Licorice & Creamy

Naturally flecked with glimmers of bronze

AROMATIC QUALITIES

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

Name	Code	Min. Cocoa %	Composition	Coating	Molding	Bars	Mousses	Crèmeux & Ganaches	Ice Creams & Sorbets	Shelf Life**	Packaging
ORELYS 35%	13536	35%	Sugar 29% Milk 33% Fat 40%	-	○	○	○	●	○	12 months	3kg feve bag

● Ideal Application ○ Recommended Application - Application Not Possible

*The sugar percentage refers to added sugars. It does not represent the product's entire sugar content.

**Shelf Life: from time of production

INSPIRATION™

Valrhona introduces INSPIRATION, the first ever range of fruit and nut couvertures.

These innovative new couvertures are created entirely with natural ingredients for vibrant colors and flavors.

Harnessing nearly a century of our chocolate-making expertise, Valrhona developed this advanced technical feat which combines the unique texture and functionality of chocolate with the intense flavor and color of fruit and nuts.

THE RECIPE FOR INSPIRATION

The water contained in fruit and nuts used to prevent chefs from achieving satisfying, intense flavors in countless applications such as mousses, ganaches, crèmeux, molded bonbons and more. With ALMOND INSPIRATION, PASSION FRUIT INSPIRATION, and STRAWBERRY INSPIRATION, Valrhona has made fruit and nuts as versatile as chocolate!

Since INSPIRATION has the benefit of containing no water content, now for the first time ever, molding, coating, more vibrant ganaches, and countless other preparations are possible, offering new tools with which chefs can experiment and create.



What makes
INSPIRATION™
exceptional?

THE UNIQUE TEXTURE OF CHOCOLATE
Inspiration can be used just like any other Valrhona couverture

AN INTENSE FLAVOR AND COLOR
Developed using Valrhona's R&D expertise

100% NATURAL INGREDIENTS
No preservatives, added colors, or artificial flavors

ALMOND INSPIRATION

14029

Natural & Fresh Almond

The first of its kind, ALMOND INSPIRATION features the creamy texture of chocolate with the sweet intensity of pure natural almond. Ground almonds are mixed with cocoa butter, sugar, and lecithin to create a completely unique product with all the freshness of almonds in the form of a chocolate.



UNIQUE

NATURAL

Key Ingredient:
Ground Almonds



Other Ingredients:
Sugar, Cocoa Butter,
Soy Lecithin



ALMOND INSPIRATION



PASSION FRUIT INSPIRATION

15390

Intense & Tangy

With the development of PASSION FRUIT INSPIRATION, our experts were able to innovatively replace cocoa with powdered passion fruit juice, making it possible to use passion fruit like you would a chocolate.



INTENSE

POWERFUL

Key Ingredient:
Powdered Passion
Fruit Juice



Other Ingredients:
Sugar, Cocoa Butter,
Soy Lecithin



PASSION FRUIT INSPIRATION



STRAWBERRY INSPIRATION

15391

Tangy & Sweet

Freeze-dried strawberry powder gives STRAWBERRY INSPIRATION the highly concentrated, vibrant flavor and color that shines through in every application.



TANGY

CANDIED
STRAWBERRY

Key Ingredient:
Freeze-dried
Strawberry Powder



Other Ingredients:
Sugar, Cocoa Butter,
Soy Lecithin, Dried
Glucose Syrup



STRAWBERRY INSPIRATION



Name	Code	Cocoa Butter %	Composition	Coating	Molding	Bars	Mousses	Crèmeux & Ganaches	Ice Creams & Sorbets	Shelf Life**	Packaging
ALMOND INSPIRATION	14029	30%	Almond 31% Sugar 39% Fat 42%	○	○	○	○	●	○	14 months	3kg feve bag
PASSION FRUIT INSPIRATION	15390	32%	Passion Fruit 17.3% Sugar 49.3% Fat 34%	●	●	○	○	○	-	10 months	3kg feve bag
STRAWBERRY INSPIRATION	15391	37%	Strawberry 14% Sugar 47% Fat 39%	●	●	○	○	○	-	10 months	3kg feve bag

● Possible Application ● Ideal Application ○ Recommended Application - Application Not Possible
*The sugar percentage refers to added sugars. It does not represent the product's entire sugar content.
**Shelf Life: from time of production



NUT PRODUCTS

Enjoy the warm, nutty taste of Valrhona's Praliné Range, Gianduja-Style Products, and Almond Pastes.

PRALINÉS	28
GIANDUJA	29
ALMOND PASTES	29

CHOOSE YOUR PRALINÉ FROM EACH FAMILY BASED ON 3 KEY CONSIDERATIONS:



1 CHOICE OF NUT:
Choose from four flavorful nut varieties: almonds, hazelnuts, pecans and pistachios, sourced around the world by Valrhona in regions with the highest quality.

2 CHOICE OF FLAVOR:
CAMELIZED NOTES
Pralinés with an intensely caramelized flavor
NUTTY NOTES
Pralinés with a highly nutty flavor

3 INTENSITY OF FLAVOR:
The scale icon indicates the intensity of flavor for each Praliné.

PRALINÉS

CAMELIZED NOTES

60% HAZELNUT 2258
This 60% HAZELNUT PRALINÉ paste is delicately sweet with notes of soft caramel.

5kg Tub

60% ALMOND 2260
This 60% ALMOND PRALINÉ paste offers a fine balance between cooked caramel notes and sweet notes.

5kg Tub

50% ALMOND HAZELNUT 2261
Slightly sweet and sugary caramel notes perfectly accompany the flavor of almonds and hazelnuts in this praliné paste.

5kg Tub

NUTTY NOTES

50% CRUNCHY ALMOND HAZELNUT 5621
This praliné paste includes pieces of nuts to give the praliné extra crunch which perfectly compliments the flavors of crushed, lightly roasted almonds and hazelnuts.

5kg Tub

50% PECAN 11937
This PECAN PRALINÉ has a surprisingly intense aromatic profile featuring a golden brown color, intense nutty taste, and a subtle bitter finish.

5kg Tub

42% PISTACHIO 11936
The striking color and rich pistachio flavor distinguish this indulgent praliné. The smooth texture is perfect for your pastry creations.

5kg Tub

Name	Code	Nut %	Composition	Mousses	Crèmeux & Ganaches	Ice Creams & Sorbets	Shelf Life**	Packaging
60% HAZELNUT	2258	60%	Hazelnuts 60% Sugar 40% Fat 39%	●	○	○	12 months	5kg tub
60% ALMOND	2260	60%	Almonds 60% Sugar 40% Fat 36%	●	○	○	12 months	5kg tub
50% ALMOND & HAZELNUT PRALINÉ	2261	50%	Almonds 25% Hazelnuts 25% Sugar 50% Fat 30%	○	○	●	12 months	5kg tub
50% CRUNCHY ALMOND & HAZELNUT PRALINÉ	5621	50%	Almonds 25% Hazelnuts 25% Sugar 49% Fat 28%	○	○	●	12 months	5kg tub
50% PECAN	11937	50%	Pecans 50% Sugar 50% Fat 36%	○	●	○	12 months	5kg tub
42% PISTACHIO	11936	42%	Pistachios 42% Almonds 18% Sugar 40% Fat 28%	○	●	○	12 months	5kg tub

● Ideal Application ○ Recommended Application - Application Not Possible

*The sugar percentage refers to added sugars. It does not represent the product's entire sugar content.

**Shelf Life: from time of production

GIANDUJA & ALMOND PASTES

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

In Valrhona ALMOND PASTES, almonds are blanched and their skins removed, before being cooked in sugar syrup. This mixture is then ground as roughly or finely as the end product requires.

GIANDUJA DARK 34%

2264  GLUTEN FREE

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

3 x 1 kg blocks
*Contains nuts



GIANDUJA MILK 35%

6993  GLUTEN FREE

A mixture of luxury cocoas, hazelnuts and milk with a melty texture.

3 x 1 kg blocks
*Contains nuts



Name	Code	Min. Nuts %	Composition	Mousses	Crèmeux & Ganaches	Ice Creams & Sorbets	Shelf Life	Packaging
GIANDUJA DARK 34%	2264	34%	Hazelnuts 34% Sugar 34% Cocoa 28% Milk 3% Fat 41%	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	9 months	3 x 1kg blocks
GIANDUJA MILK 35%	6993	35%	Hazelnuts 35% Sugar 35% Cocoa 16% Milk 13% Fat 40%	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	9 months	3 x 1kg blocks

● Ideal Application ○ Recommended Application - Application Not Possible

*The sugar percentage refers to added sugars. It does not represent the product's entire sugar content.

**Shelf Life: from time of production

ALMOND PASTE FROM PROVENCE 70%

3212  GLUTEN FREE

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

4kg Tub
*Contains nuts



ALMOND PASTE 55%

7942  GLUTEN FREE

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

3.5kg Tub
*Contains nuts



Name	Code	Min. Cocoa %	Composition	Mousses	Crèmeux & Ganaches	Ice Creams & Sorbets	Shaping	Shelf Life**	Packaging
70% ALMOND PASTE FROM PROVENCE	3212	70%	Almonds 70% Sugar 17.4%	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	-	5 months	4kg tub
55% ALMOND PASTE	7942	55%	Almonds 55% Sugar 38.4%	<input type="radio"/>	<input type="radio"/>	-	-	12 months	3.5kg tub

● Ideal Application ○ Recommended Application - Application Not Possible

*The sugar percentage refers to added sugars. It does not represent the product's entire sugar content.

**Shelf Life: from time of production



SERVICE PRODUCTS

Valrhona offers a range of products to facilitate your creativity and optimize your time without compromising quality.

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TRUFFLE SHELLS

Valrhona provides ready to fill chocolate truffle shells for bonbon making. These products let you stand out and assemble original delights.

FOR CHOCOLATE BONBONS

DARK TRUFFLE SHELL



1732
 GLUTEN FREE

Dark Chocolate 55%

**Composition: Cocoa 55%
Sugar 43% Fat 38%**

**Packaging: 1 box = 504 pieces
Shelf Life: 12 months
Weight: Approx. 2.6g/chocolate**

MILK TRUFFLE SHELL



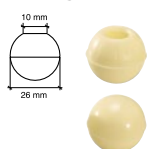
1733

Milk Chocolate 35%

**Composition: Cocoa 35%
Sugar 43% Milk 19% Fat 39%**

**Packaging: 1 box = 504 pieces
Shelf Life: 10 months
Weight: Approx. 2.6g/chocolate**

IVOIRE TRUFFLE SHELL



1734

IVOIRE 35%

**Composition: Cocoa 35%
Sugar 43% Milk 21% Fat 41%**

**Packaging: 1 box = 504 pieces
Shelf Life: 8 months
Weight: Approx. 2.6g/chocolate**

FINISHING TOUCHES

Glazes and pastes are indispensable products when finishing your desserts and pastries, saving you time and guaranteeing beautiful results.

ABSOLU CRISTAL NEUTRAL GLAZE



5010
 GLUTEN FREE

Transparent & Flavorless. A central part of all your desserts, this unique product guarantees exceptionally textured creations. It provides shiny glazes and coatings and a flawless hold at warm or cold temperatures.

**Composition: Sugar 36%
Packaging: 5kg tub
Shelf Life: 12 months
Before opening: 12 months in a cool, dry place
After opening: 1 month in the refrigerator**

DARK PÂTE À GLACER



11820
 GLUTEN FREE

18% cocoa minimum

**Packaging: 10kg case with sealed bag
Shelf Life: 12 months
Preservation: Store in a cool, dry place between 60-65°F (16-18°C)**






FILLINGS

Reinforce chocolate flavor or add a little bit of crunch. This range of fillings has the perfect solution for your creations.

CHOCOLATE PEARLS

DARK CHOCOLATE PEARLS

4341 
Dark Chocolate 55% solid pearls. Perfect for baking or toppings.

Packaging: 4kg bag
Shelf Life: 14 months



DARK CHOCOLATE CRUNCHY PEARLS

4719
Biscuity cereals coated in 55% Dark Chocolate. Perfect for toppings or use in cold preparations.

Packaging: 3kg bag
Shelf Life: 14 months

*Contains gluten



CARAMÉLIA CRUNCHY PEARLS

8425
Biscuity cereals coated in CARAMÉLIA Milk Chocolate with a fine caramel taste. Perfect for toppings or use in cold preparations.

Packaging: 3kg bag
Shelf Life: 12 months

*Contains gluten



OPALYS CRUNCHY PEARLS

10843
Biscuity cereals coated in OPALYS White Chocolate. Perfect for toppings or use in cold preparations.

Packaging: 3kg bag
Shelf Life: 10 months

*Contains gluten



DULCEY CRUNCHY PEARLS

10840
Biscuity cereals coated in DULCEY Blond Chocolate. Perfect for toppings or use in cold preparations.

Packaging: 3kg bag
Shelf Life: 10 months


*Contains gluten



CHOCOLATE BÂTONS

DARK CHOCOLATE BÂTONS



12789 
A premium composition created using Valrhona Grand Cru Chocolate with rounded, chocolatey notes that perfectly resists melting. A high cocoa content (55%) gives the product a strong cocoa flavor.

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

DARK CHOCOLATE BÂTONS



A recipe designed to please all tastes and palates with powerful cocoa notes and natural vanilla extract perfectly suited for baking. These specially shaped batons do not pierce the dough and come in different shapes so you can choose the best product for your needs.

12062  **SPECIAL ORDER**
3.2g - 48% Cocoa
8cm
1.6kg box
(Approx. 500 pieces)

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



CHOCOLATE CHIPS

DARK CHOCOLATE CHIPS 52%



12060

A perfect recipe designed to be easy to use in pastries and baked goods with a popular flavor that will please all your customers. A smaller 6mm (.24 inch) chip perfect for all your needs.

Packaging:
6kg case
(Approx. 7,500 chips/kg)

DARK CHOCOLATE CHIPS 60%



12140

A balanced product with a high cocoa content that gives it a powerful cocoa flavor accompanied by a natural vanilla aroma. A standard 8mm (.33 inch) chocolate chip in a large quantity to supply a vast array of recipes.

Packaging:
5kg case
(Approx. 4,000 chips/kg)



COCOA PRODUCTS

COCOA POWDER



159

GLUTEN FREE
Pure unsweetened Dutch processed Cocoa Powder, processed with alkali.

Composition:
Cocoa Powder
Fat 21%

Packaging:
Box = 3 x 1kg bags
Shelf Life: 24 months

COCOA BUTTER



160

GLUTEN FREE
Composition:
Cocoa Butter 100%
Fat 100%

Packaging:
3kg bucket
Shelf Life: 8 months

COCOA NIBS



3285

GLUTEN FREE
Composition:
Cocoa Nibs 100%
Fat 54%

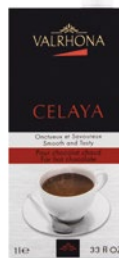
Packaging:
1kg bag
Shelf Life: 12 months



DRINKS

Made using real chocolate couverture, this ready to serve product allows you to easily offer your customers a delicious luxurious hot chocolate. It has a unique, thick and creamy consistency combined with a highly chocolatey flavor that lingers on the palate with only a hint of sweetness. Shelf stable.

CELAYA HOT CHOCOLATE



3209
GLUTEN FREE

A chocolate drink with 17.5% dark chocolate.

Packaging: 1 Liter
Master case: 12 units
Shelf Life: 8 months



AMENITIES

Valrhona quality products for all your amenity needs: in-room gifts and coffee breaks for hotels, banquet additions for catering or even to offer with a restaurant check. Discover the perfect range to bring your customer experience to the next level.

ÉCLAT 5112 

Dark chocolate 61%

Packaging:
244 sticks/box
Weight: 1kg/box



GUANAJA SQUARE 510 

Extraordinary bitterness with an aromatic and complex range of fruit, coffee, molasses, and floral notes.

Packaging:
5g Squares
200 squares/box
Weight: 1kg/box



CARAÏBE SQUARE 511 

Aromatic with a long finish, its fruity and barely sweet taste reveals the delicate flavors of almonds and roasted coffee.

Packaging:
5g Squares
200 squares/box
Weight: 1kg/box



MANJARI SQUARE 1895 

Fresh, acidic, sharp bouquet with red fruit notes.

Packaging:
5g Squares
200 squares/box
Weight: 1kg/box



JIVARA MILK SQUARE 1896 

This exceptional milk chocolate has pronounced cocoa taste, which finally reveals notes of malt and vanilla.

Packaging:
5g Squares
200 squares/box
Weight: 1kg/box



SEASONAL OFFERINGS

Discover Valrhona's Heart bonbons crafted for memorable events, seasonal amenities and buffets.

HEART BONBONS RANGE

DARK MANJARI HEART



9314

Dark chocolate ganache made from Grand Cru MANJARI 64%. Coated in dark chocolate.

Packaging: 2 kg box of 180 bonbons (approx.)
Unit weight: 11g

*Contains Nuts.

VANILLA WHITE HEART



9318

Vanilla Ganache coated in IVOIRE white chocolate and decorated with dark chocolate.

Packaging: 2 kg box of 180 bonbons (approx.)
Unit weight: 11g

PASSION MILK HEART



9316

Milk chocolate ganache with passion fruit purée. Coated in milk chocolate with orange decor.

Packaging: 2 kg box of 180 bonbons (approx.)
Unit weight: 11g

RASPBERRY DARK HEART



10757

Dark chocolate ganache with raspberry purée. Coated in dark chocolate with pink decor.

Packaging: 2 kg box of 180 bonbons (approx.)
Unit weight: 11g

*Contains Nuts.

Available from January 1st to February 14th. Available on special order the rest of the year.

EASTER BONBON RANGE

ASSORTMENT OF GRAND CRU GANACHE EGGS



11638

Dark & Milk Chocolates
4 foil colors.

Packaging: 5 kg box (Approx. 667 pieces per box)
Unit weight: 7.5g

ASSORTMENT OF ALMOND AND HAZELNUT PRALINÉ EGGS



857

Enrobed in Dark & Milk Chocolates
4 foil colors. A fine balance between nutty and caramel notes for delicious flavors.

Packaging: 2 kg box of 267 pieces per box
Unit weight: 7.5g

*Contains Nuts.

GULL'S EGGS



An Easter tradition: a delicious center with a crispy sugar coating. Coated in dark chocolate and a thin sugar shell. Speckled effect.

7688

Almond & Hazelnut Praliné Gull's Egg
*Contains Nuts.

9591

Salted Butter Caramel Gull's Egg
Packaging: 2 kg box of 167 pieces per box

ASSORTMENT OF SUGAR COATED CANDY EGGS



800

GLUTEN FREE

Multicolored sugar coated eggs filled with sugar syrup in 3 flavors: orange, peach, and apple

Sweet delights in 3 colors offering a range of taste sensations for use as coatings, dessert decorations & more.

Packaging: 5 kg box of 667 pieces per box

LAYERED EGGS



836

Sophisticated layers of delicate, crispy sugar
Assortment of white chocolate layered eggs in 6 colors.

Packaging: 5kg, approx. 4.1g per piece (1,220 pieces per box)

*Contains Nuts.

Available from February - April.

VALRHONA SIGNATURE

Premium decorations for your chocolate and
pastry creations

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To further meet your pastry needs, Valrhona is proud to offer a range of decor developed exclusively with Valrhona's chocolate and pastry expertise and values to add a luxurious touch to your creations. Our range of transfer sheets, 3D texture sheets, and chocolate decorations are sure to help make your desserts distinct. The Valrhona Signature Range is made using our exceptional Grand Cru Chocolates including GUANAJA 70% dark, JIVARA 40% milk, and OPALYS 33% white chocolate, and uses 100% pure cocoa butter, is completely AZO-free, and available with many natural, non-synthetic colorants.

TRANSFER SHEETS

Add a chic pop of color to any preparation with Valrhona Signature transfer sheets. Made with 100% pure cocoa butter and AZO-free colorants.

CHOCOLATE DECORATIONS

Finish your desserts off with a beautiful decoration that tastes as great as it looks. Made with Valrhona Grand Cru Chocolate and AZO-free colors.

3D TEXTURE SHEETS

3D Texture Sheets add an extra level of texture to any creation to help your desserts stand out. Use them on the sides or tops of cakes or yule logs, or add texture to your plated desserts or chocolate bonbons.



VALRHONA

LET'S IMAGINE THE BEST OF CHOCOLATE®

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