

# Food Service

PRODUCT BROCHURE



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# IMAGINING THE BEST OF **Chocolate**

As a partner to chefs since 1922 and a Innovations setting the standard in our market, Valrhona's vision is to imagine the best of chocolate with you. We believe in a collaborative approach to chocolate. We know that when we share our experiences, we can sustainably develop the chocolate world.



## **To imagine the best of chocolate, we must search the planet for the finest cocoa.**

This mission is carried out by our sourcing team, which selects the most unique cocoa varieties and forges long-term relationships with producers. Collaborating in this way allows us to constantly enrich our understanding of cocoa, become producers ourselves in some plantations and bring innovations to each stage of the chocolate-making process - growing, fermentation and drying - so that we can promote aromatic diversity in cocoa. The future of cocoa lies in the plantation, which is why we make an on-the-ground commitment alongside our cocoa producer partners. We invest to improve local communities' well-being and to create the cocoa growing techniques of the future through the Cacao Forest program.

## **To imagine the best of chocolate, we need ambition.**

Our ambition is to continually perfect our chocolate-making expertise, to push the creative boundaries with a constantly growing aromatic palette, and to innovate the next revolution in the world of chocolate. From couvertures to chocolate bonbons, decorations and chocolates you can simply enjoy, our product range is designed to create new horizons for you. With Valrhona, you can express your talent with total confidence in consistent quality and flavor. You can rely on a responsible partner fully committed to the environment, transparency and traceability. With Valrhona, you give your creations an extra dimension.

*“With Valrhona, you are part of forging a sustainable future for cocoa.”*

## **To imagine the best of chocolate, we share expertise.**

L'École Valrhona, the center for chocolate expertise, exists to train and support you. L'École's pastry chefs are here to guide you, and can even answer your questions by phone. When you join our network, you are able to share techniques, tips and recipes, allowing you to stay inspired, perfect your skills and move forward. For nearly 30 years, we have been encouraging creative pastry-making through events such as the Pastry World Cup and C3 Competition. Thanks to the Cité du Chocolat and our association with food industry training schools such as École Bocuse and École Ferrandi, we are fostering future talent and contributing to our profession's development. With Valrhona, you are part of a community passionate about chocolate.

The background of the entire page is a close-up photograph of a sunflower field. The sunflowers are in various stages of bloom, with bright yellow petals and dark brown centers. The lighting is natural, creating a warm and vibrant atmosphere. The sunflower in the foreground is slightly out of focus, while the one in the background is sharper.

## NOW MADE WITH **Sunflower Lecithin**

**Products containing lecithin are now made with sunflower instead of soy, for a more sustainable Valrhona. This change will take effect with the new packaging.**

- o **Unlike sunflower, soy is a major allergen.**
- o **Sunflower lecithin is more traceable**, and there is no risk of it containing GMOs. Worldwide crops of soy are usually genetically modified, although Valrhona has always bought soy lecithin guaranteed to be GMO-free.
- o **Sunflower seeds are available locally:** Sunflowers are grown throughout Europe and the United States, and the lecithin is produced stateside or in France. Soy lecithin, on the other hand, most often comes from India or Brazil.
- o **It's better for the environment than soy lecithin:** Growing sunflowers for lecithin uses fewer chemicals. No extensive deforestation has been observed in Europe for cultivation, and producers' living conditions are better.

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## 100% Traceable

**Valrhona's sourcing teams travel the world to select the finest, most unique cocoa plantations on the planet.**

Over time, Valrhona's sourcing team and producers have established special, long-term relationships rooted in trust. It is thanks to these producers that the team has been able to build up its unique professional expertise.

To imagine the best of chocolate, we launched the **Live Long program** to embody Valrhona's CSR policy. Valrhona's Live Long CSR Program found its feet in south-western Ghana. In May 2015, Valrhona sourcing team member Cédric was on a visit to the Wassa N'Kran community, where Valrhona was funding a new community center complete with a children's library and IT room, as well as a producer training base. He was warmly welcomed by a crowd holding up signs with the words "We are all Valrhoneas" and "Live Long Valrhona". This was our lightbulb moment: It was there and then that we decided "Live Long" would perfectly encapsulate our long-term CSR commitments in all their different iterations.

# OUR Sustainable APPROACH

We work hand-in-hand with our producers and customers not only to make products that look and taste great, but also to make the cocoa industry fair and sustainable. We are proud to have been awarded B Corp certification, joining a community of businesses working daily to do the right thing for our world.

## LIVE LONG COCOA

Our two major ambitions are improving cocoa producers' living conditions and protecting the environment. Long-term partnerships, traceability, community support projects, and actions to boost producer income are just some of the ways we are working towards this goal.

## LIVE LONG ENVIRONMENT

Valrhona is committed to reaching carbon neutrality by 2025 for our whole value chain from plantation to dinner plate. To meet these goals, we work to minimize greenhouse gas emissions, and to offset our remaining footprint through reforestation initiatives such as the Cacao Forest Program.

## LIVE LONG GASTRONOMY

Gastronomy is part of Valrhona's DNA, and now needs to undergo a reinvention to live up to its sustainable development goals. We believe that it's our responsibility to guide professionals towards more sustainable practices as they create a cuisine that is as meaningful as it is ethical.

## LIVE LONG TOGETHER

We want to invent a sustainability model with our stakeholders by helping producers and customers to overcome their challenges and creating a business where our people love to work. We are acutely aware that this will only become a reality if we work together in a spirit of coproduction - which is exactly how we will roll out our action plan.

*“ I was determined that we would make Valrhona a **B Corp company**, as our business model's success will enable us to have a positive impact on society and the environment. If a business is to last, it needs to weave together objectives around **people, profit and the planet**, and B Corp is a progressive initiative I wanted us to join. ”*

*Clementine Atzial* CEO at Valrhona



FIND OUR PARTNERS ON OUR INTERACTIVE MAP



Certified



Corporation

This company meets the highest standards of social and environmental impact

VALRHONA  
SELECTION

SAY HELLO TO

chocolatree 

CHOCOLATREE IS YOUR  
NEWEST PARTNER IN CREATION.

Valrhona will be fully transitioning from Valrhona Signature Décor to Chocolatree. Our new décor line will provide the same high-quality products, now using Grand Cru couvertures Extra Bitter 61% and Bitter Lactée 39%.

Chocolatree's goal is to offer you the best products to elevate, animate and finish your most beautiful, sweet creations. Attentive to the know-how and requirements of pastry professionals, the heart of the Chocolatree business is designing and manufacturing ready-to-go chocolate decorations that enable pastry chefs to complete their creations in the most authentic and fun way. We're excited for you to discover the ways that Chocolatree can benefit your business.

Our Chocolatree range will consist of 3 staple décor items, listed below. Please note the new item codes.



**REF. 49857\***  
CONGRATULATIONS RECTANGLE  
EXTRA BITTER 61% Dark Chocolate  
*\*Exportable to Canada*



**REF 17065\***  
"HAPPY BIRTHDAY" RECTANGLE  
EXTRA BITTER 61% Dark Chocolate  
AZO-Free  
*\*Exportable to Canada*



**REF. 49862\***  
HAPPY ANNIVERSARY RECTANGLE  
EXTRA BITTER 61% Dark Chocolate  
*\*Exportable to Canada*





# L'École Valrhona Brooklyn

Welcome to l'École Valrhona Brooklyn, home of unforgettable, hands-on and intimate learning experiences.

Founded in 1989, by Valrhona and Frédéric Bau, l'École Valrhona was created to offer our customers inspiration, creativity, techniques and knowledge about chocolate. For over 30 years, l'École Valrhona and its chefs have been by your side, helping to cultivate your talent, uniqueness, professional creativity and growth. For over 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 over 30 years, we've been inspiring chefs and have been inspired by chefs. For over 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.

**For more information and to register for classes:**

Use the VALRHONA app or visit [us.valrhona.com](http://us.valrhona.com) and click "OUR CLASSES"



## 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](mailto:CercleV.NorthAmerica@valrhona.com)

### THE NEW VALRHONA APP

The Valrhona App for iOS is designed with you in mind, with powerful new tools for recipes, tempering, conversions, and video tutorials, along with Valrhona's Essentials Library. Access classes and events, and create your own customized app experience.

### VALRHONA PROFESSIONAL SITE

At [us.valrhona.com](http://us.valrhona.com), you'll find all the information you need, from innovative products, to recipes, classes, events, support, and more. This site was designed to give you a wealth of resources to maximize your potential.



# Couvertures & Chocolates

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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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**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.

# Grand Cru Chocolates

## SINGLE ORIGIN DARK CHOCOLATE COUVERTURES



**4656** **GLUTEN FREE**  
**ARAGUANI 72%**

**Single Origin Venezuela**  
SWEETLY SPICED, WOODY  
& FULL-BODIED  
A touch of vanilla, woody  
notes and hint of bitterness



**6085** **GLUTEN FREE**  
**NYANGBO 68%**

**Single Origin Ghana**  
SWEETLY SPICED,  
ROASTED & VANILLA  
Spiced, toasted, and  
vanilla notes



**5572** **GLUTEN FREE**  
**ALPACO 66%**

**Single Origin Ecuador**  
SWEETLY SPICED,  
NUTTY & WOODY  
Accents of dried fruit,  
nuts and woody notes



**4655** **GLUTEN FREE**  
**MANJARI 64%**

**Single Origin Madagascar**  
FRUITY, TANGY &  
BERRIES  
Fleshy notes of tangy  
red berries



**5571** **GLUTEN FREE**  
**TAÏNORI 64%**

**Single Origin Dominican Republic**  
BALANCED, & YELLOW FRUIT  
Notes of tangy yellow fruit  
reminiscent of the lavish fruits  
you'll find in the Dominican  
Republic



**48607** **GLUTEN FREE**  
**ILLANKA 63%**

**Single Origin Peru**  
FRUITY, TOASTED NUTS  
& SWEETNESS  
Smooth sweetness and dried  
fruit and nut notes.



**6221** **GLUTEN FREE**  
**MACAÉ 62%\***

**Single Origin Brazil**  
FRUITY, TOASTED NUTS  
& BLACK TEA  
Deep notes of black  
tea and roasted nuts  
\*Special Order Only

**FIND SELL SHEETS,  
PRODUCT DETAILS  
& MORE ON THE  
VALRHONA APP  
FOR IOS!**

Download on the  
**App Store**

NAME	CODE	MIN. COCOA%	INGREDIENTS	COATING	MOLDING	BAR	MOUSSES	CRÈMEUX & GANACHES	ICE CREAMS & SORBETS	SHELF LIFE*	PACKAGING
ARAGUANI	4656	72%	Sugar 27% Fats 44%							14 months	3kg bag of fèves
NYANGBO	6085	68%	Sugar 31% Fats 37%							14 months	3kg bag of fèves
ALPACO	5572 19851	66%	Sugar 32% Fats 40%							14 months	3kg bag of fèves
MANJARI	4655 117	64%	Sugar 35% Fats 40%							14 months	3kg bag of fèves 3 x 1kg slabs
TAÏNORI	5571	64%	Sugar 35% Fats 39%							14 months	3kg bag of fèves
ILLANKA	48607	63%	Sugar 36% Fats 37%							14 months	3kg bag of fèves
MACAÉ*	6221	62%	Sugar 37% Fats 39%							14 months	3kg bag of fèves

SHELF LIFE\* Calculated based on the date of manufacture. Ideal Application Recommended Application The sugar percentage in a product refers to added sugars. It does not represent the product's entire sugar content. The fat percentage represents the product's entire fat content.

\*SPECIAL ORDER ONLY

# Grand Cru Chocolates

## SINGLE ORIGIN VEGAN CHOCOLATE



**28074** **GLUTEN FREE**  
**AMATIKA 46%**

**Single Origin Madagascar**

**COCOA-RICH, CEREAL  
& TOASTED ALMONDS**

Creamy texture, notes of cocoa and  
toasted almonds, and a hint of tanginess



## SINGLE ORIGIN MILK CHOCOLATES



**9997** **GLUTEN FREE**  
**BAHIBE 46%**

**Single Origin  
Dominican Republic**

**COCOA-RICH, CEREAL  
& RIPE FRUIT**

Ripe fruity notes with a  
powerful hint of cocoa



**4659** **GLUTEN FREE**  
**TANARIVA 33%**

**Single Origin Madagascar**

**INDULGENT  
& SOFT CARAMEL**

Intensely smooth with soft  
caramel notes

NAME	CODE	MIN. COCOA %	INGREDIENTS	COATING	MOLDING	BAR	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	SHELF LIFE*	PACKAGING
AMATIKA	28074	46%	Sugar 37% Fats 42.9%							12 months	3 x 1kg slabs
BAHIBE	9997	46%	Sugar 30% Milk 23% Fats 42%							12 months	3kg bag of fèves
TANARIVA	4659 3692	33%	Sugar 37% Milk 28% Fats 37%							12 months	3kg bag of fèves 3 x 1kg slabs
ABINAO	5614	85%	Sugar 14% Fats 48%	-	-					12 months	3kg bag of fèves
GUANAJA	4653 106 19849	70%	Sugar 29% Fats 42%							14 months	3kg bag of fèves 3 x 1kg slabs

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# Grand Cru Chocolates

## DARK CHOCOLATE COUVERTURE BLENDS



**5614** **GLUTEN FREE**  
**ABINAO 85%**

**BITTERSWEET, WOODY & RAW COCOA**

Raw, woody intensity and bitterness



**4653** **GLUTEN FREE**  
**GUANAJA 70%**

**BALANCED, ROASTED & BITTERNESS**

Forceful tanginess and comforting notes of bitter cocoa nibs



**4654** **GLUTEN FREE**  
**CARAÏBE 66%**

**SWEETLY SPICED, ROASTED & BITTERNESS**

Intensely bitter notes, woody highlights and hints of toasted nuts



**4657** **GLUTEN FREE**  
**EXTRA BITTER 61%**

**SWEETLY SPICED, NUTS & COCONUT**

Notes of vanilla, coconut and slightly bitter cocoa

## MILK CHOCOLATE BLENDS



**102** **GLUTEN FREE**  
**CARAQUE 56%**

**SWEETLY SPICED, NUTS & SWEETNESS**

Sweet notes of roasted nuts and dried fruit with a touch of vanilla



**4658** **GLUTEN FREE**  
**JIVARA 40%**

**MILKY, MALT & VANILLA**

Mellow, malty cocoa-rich flavor



**6640** **GLUTEN FREE**  
**ORIZABA 39%**

**MILKY, FARM-FRESH MILK FLAVOR & CARAMELIZED NOTES**

Melt-in-the-mouth texture and distinct, farm-fresh milk notes

NAME	CODE	MIN. COCOA%	INGREDIENTS	COATING	MOLDING	BAR	MOUSSES	CRÈMEUX & GANACHES	ICE CREAMS & SORBETS	SHELF LIFE*	PACKAGING
<b>CARAÏBE</b>	4654 107 19843	66%	Sugar 33% Fats 40%							14 months	3kg bag of fèves 3 x 1kg slabs
<b>EXTRA BITTER</b>	4657 100 19846	61%	Sugar 38% Fats 40%							14 months	3kg bag of fèves 3 x 1kg slabs
<b>CARAQUE</b>	102 19850	56%	Sugar 43% Fats 37%							14 months	3 x 1kg slabs
<b>JIVARA</b>	4658 189 19848	40%	Sugar 34% Milk 23% Fats 41%							12 months	3kg bag of fèves 3 x 1kg slabs
<b>ORIZABA</b>	6640	39%	Sugar 37% Milk 18% Fats 39%							12 months	3kg bag of fèves

**SHELF LIFE\*** Calculated based on the date of manufacture. Ideal Application Recommended Application The sugar percentage in a product refers to added sugars. It does not represent the product's entire sugar content. The fat percentage represents the product's entire fat content.

# Certified Organic Chocolates

## DARK CHOCOLATE COUVERTURES

## MILK CHOCOLATE

## WHITE CHOCOLATE



**48608** <sup>K<sup>D</sup></sup> **GLUTEN FREE**  
**ANDOA DARK 70%**

**Single Origin Peru**

FRUITY, WOODY &  
BITTERNESS  
Nutty notes with hints  
of woodiness and a  
bitter edge



**12164** <sup>K<sup>D</sup></sup> **GLUTEN FREE**  
**ORiado 60%**

BALANCED, VANILLA  
& COCONUT  
Creamy, mellow  
vanilla notes



**15001** <sup>K<sup>D</sup></sup> **GLUTEN FREE**  
**ANDOA MILK 39%**

**Single Origin Peru**

FARM-FRESH MILK FLAVOR  
& A HINT OF ACIDITY  
Warm, mellow notes of  
dairy milk



**15002** <sup>K<sup>D</sup></sup>  
**WAINA 35%**

VANILLA & FARM-FRESH  
MILK FLAVOR  
Waina's notes of cane sugar,  
dairy milk and bourbon vanilla



**Valrhona** has always honored commitments to the **welfare of cocoa growing communities and nature**, and our organic range has secured **USDA Organic certification**. Sustainability and fair trade have always been priorities for Valrhona, and with our **no-added-sugar range**, you can also enjoy fine milk and dark chocolates without excess sweetness.

NAME	CODE	MIN. COCOA%	INGREDIENTS	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	SHELF LIFE*	PACKAGING
<b>ANDOA DARK</b>	<b>48608</b>	70%	Sugar 29% Fats 40%	☺	☺	☺	☺	☺	☺	18 months	3kg bag of fèves
<b>ORiADO</b>	<b>12164</b>	60%	Sugar 39% Fats 39%	☺	☺	☺	☺	☺	☺	18 months	3kg bag of fèves
<b>ANDOA MILK</b>	<b>15001</b>	39%	Sugar 33% Milk 26% Fats 42%	☺	☺	☺	☺	☺	☺	15 months	3kg bag of fèves
<b>WAINA</b>	<b>15002</b>	35% cocoa butter	Sugar 42% Milk 21% Fats 42%	-	☺	☺	☺	☺	☺	12 months	3kg bag of fèves

SHELF LIFE\* Calculated based on the date of manufacture. ☺ Ideal Application ☺ Recommended Application The sugar percentage in a product refers to added sugars. It does not represent the product's entire sugar content. The fat percentage represents the product's entire fat content.

# No Added Sugar Chocolates

## DARK CHOCOLATE COUVERTURES



**5904**  **GLUTEN FREE**  
**XOCOLINE DARK 65%**

SWEETLY SPICED, BITTERSWEET  
 & A HINT OF ACIDITY  
 Bitter, tangy vanilla notes



**6972**  **GLUTEN FREE**  
**XOCOLINE MILK 41%**

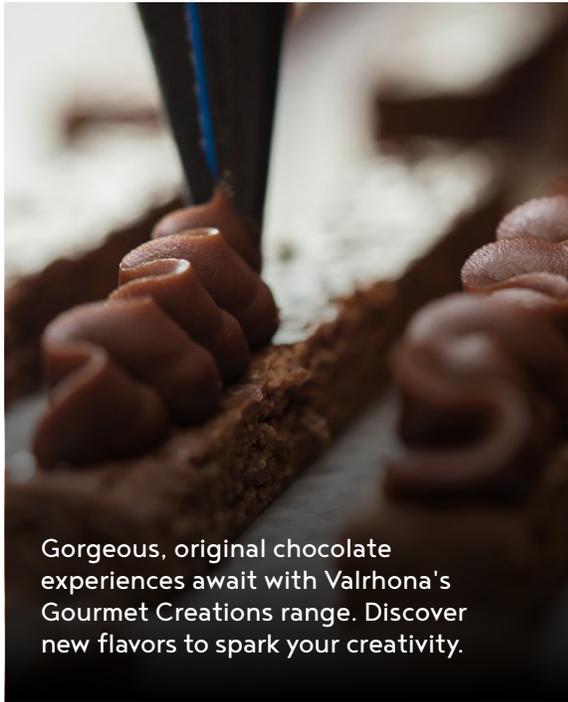
MILKY, COCOA-RICH  
 & A HINT OF BITTERNESS  
 Subtle, chocolate, lightly bitter notes

NAME	CODE	MIN. COCOA%	INGREDIENTS	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	SHELF LIFE*	PACKAGING
<b>XOCOLINE DARK</b>	5904	65%	Maltitol 34% Fats 43%							14 months	3 x 1kg slabs
<b>XOCOLINE MILK</b>	6972	41%	Maltitol 34% Milk 24% Fats 41%							12 months	3 x 1kg slabs

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# Gourmet Creations



Gorgeous, original chocolate experiences await with Valrhona's Gourmet Creations range. Discover new flavors to spark your creativity.

## DARK CHOCOLATES



**120**  **GLUTEN FREE**  
**CAFÉ NOIR 57%**

**INDULGENT & COFFEE**  
Notes of dark chocolate and smooth coffee



**122**  **GLUTEN FREE**  
**NOIR ORANGE 56%**

**INDULGENT & ORANGE**  
A timeless blend with candied orange notes

## MILK CHOCOLATES



**7098**  **GLUTEN FREE**  
**CARAMÉLIA 36%**

**INDULGENT & SALTED CARAMEL**  
Chocolatey smoothness and indulgent salted caramel notes



**11603**  **GLUTEN FREE**  
**AZÉLIA 35%**

**INDULGENT & HAZELNUT**  
Comforting notes of toasted hazelnut



**31870**  **GLUTEN FREE**  
**BLOND DULCEY 35%**

**BISCUITY & A HINT OF SALT**  
Subtly salty, mellow biscuit flavor, with caramelized milky tones



**13536**  **GLUTEN FREE**  
**BLOND ORELYS 35%**

**BISCUITY & LICORICE**  
Flecked with glimmers of golden brown muscovado sugar, with notes of biscuit and licorice

## BLOND CHOCOLATES

# Gourmet Creations

## WHITE CHOCOLATES



**4660** <sup>D</sup>  
**IVOIRE 35%**

**BALANCED &  
WARM MILK**

Comforting notes  
of warm milk



**8118** <sup>D</sup>  
**OPALYS 33%**

**VANILLA &  
FRESH MILK**

A hint of sweetness  
and delicate milky,  
vanilla flavor

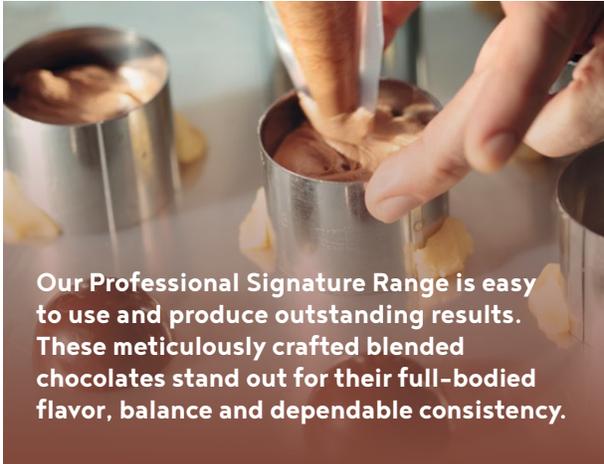


NAME	CODE	MIN. COCOA %	INGREDIENTS	COATING	HOLDING	BAR	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	SHELF LIFE*	PACKAGING
<b>NOIR ORANGE</b>	122	56%	Sugar 43% Orange Flavoring 0.3% Fats 38%	-						10 months	3 x 1kg slabs
<b>CAFÉ NOIR</b>	120	57%	Sugar 40% Coffee 1.3% Fats 37%	-						10 months	3 x 1kg slabs
<b>CARAMÉLIA</b>	7098	36%	Sugar 34% Milk 20% Fats 38%	-						12 months	3kg bag of fèves
<b>AZÉLIA</b>	11603	35%	Sugar 30% Milk 21% Fats 44%	-						10 months	3kg bag of fèves
<b>BLOND DULCEY</b>	31870 27008	35% COCOA BUTTER	Sugar 29% Fats 44%							12 months	3kg bag of fèves
<b>BLOND ORELYS</b>	13536	35% COCOA BUTTER	Sugar 28.8% Fats 40%	-						12 months	3kg bag of fèves
<b>IVOIRE</b>	4660 140 19741	35% cocoa butter	Sugar 43% Milk 22% Fats 40%							12 months	3kg bag of fèves 3 x 1kg slabs
<b>OPALYS</b>	8118	33% cocoa butter	Sugar 32% Milk 32% Fats 44%							10 months	3kg bag of fèves

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# Professional Signature

## DARK CHOCOLATE COUVERTURES



Our Professional Signature Range is easy to use and produce outstanding results. These meticulously crafted blended chocolates stand out for their full-bodied flavor, balance and dependable consistency.



**8517** **TROPILIA DARK 70%**

ROUNDED & BITTERSWEET



**4661** **GLUTEN FREE ÉQUATORIALE DARK 55%**

ROUNDED & VANILLA



**7346** **GLUTEN FREE SATILIA DARK 62%**

ROUNDED & TOASTED NUTS



**4664** **GLUTEN FREE EXTRA NOIR 53%**

ROUNDED & TOASTED NUTS



**8515** **GLUTEN FREE TROPILIA DARK 53%**

ROUNDED & VANILLA



**THE 12 KG CASE**

Most Professional Signature products are available in a 12kg case to suit the needs of high volume customers.

NAME	CODE	MIN. COCOA%	INGREDIENTS	COATING	MOLDING	BAR	MOUSSES	CRÈMEUX & GANACHES	ICE CREAMS & SORBETS	SHELF LIFE*	PACKAGING
<b>TROPILIA DARK 70%</b>	8517	70%	Sugar 27% Fats 40%	-	-	-				14 months	12kg case of fèves
<b>ÉQUATORIALE DARK</b>	4661 19836	55%	Sugar 43% Fats 38%							14 months	3kg bag of fèves 12kg case of fèves
<b>EXTRA NOIR</b>	4664	53%	Sugar 46% Fats 31%	-	-	-				14 months	3kg bag of fèves
<b>SATILIA NOIRE</b>	7346	62%	Sugar 37% Fats 38%							14 months	12kg case of fèves
<b>TROPILIA DARK 53%</b>	8515 19852	53%	Sugar 45% Fats 35%	-						14 months 12 months	12kg case of fèves

SHELF LIFE\* Calculated based on the date of manufacture. Ideal Application Recommended Application The sugar percentage in a product refers to added sugars. It does not represent the product's entire sugar content. The fat percentage represents the product's entire fat content.

# Professional Signature

## MILK CHOCOLATES

## WHITE CHOCOLATE



**4662** **ÉQUATORIALE MILK 35%**  
ROUNDED



**7347** **GLUTEN FREE**  
**SATILIA MILK 35%**  
ROUNDED



**8516** **TROPILIA MILK 29%**  
ROUNDED



**12141** **GLUTEN FREE**  
**ARIAGA WHITE 30%**  
ROUNDED



NAME	CODE	MIN. COCOA%.	INGREDIENTS	COATING	MOLDING	BAR	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	SHELF LIFE*	PACKAGING
<b>ÉQUATORIALE MILK 35%</b>	<b>4662</b> <b>19844</b>	70%	Sugar 43% Milk 19% Fats 36%							12 months	3kg bag of fèves 12kg case of fèves
<b>SATILIA MILK 35%</b>	<b>7347</b>	35%	Sugar 43% Milk 21% Fats 37%							12 months	12kg case of fèves
<b>TROPILIA MILK 29%</b>	<b>8516</b>	29%	Sugar 40% Milk 20% Fats 33%	-						12 months	12kg case of fèves
<b>ARIAGA WHITE 30%</b>	<b>12141</b>	30% COCOA BUTTER	Sugar 43% Milk 26% Fats 36%	-						18 months	5kg case of discs

SHELF LIFE\* Calculated based on the date of manufacture. Ideal Application Recommended Application The sugar percentage in a product refers to added sugars. It does not represent the product's entire sugar content. The fat percentage represents the product's entire fat content.



# Innovations Range

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Reimagine your recipes to include remarkable flavors thanks to the Innovationsing, innovative Valrhona products that have broken new gastronomical ground. We are deeply committed to providing you with inspiring products that will guide your creativity.

THE BLOND RANGE P. 19

P125 CŒUR DE GUANAJA P. 19

INSPIRATION P. 20

DOUBLE FERMENTATION P. 21

# Blond Range

CREATED IN 2012

With our blond range, we sought to stand out from the traditional world of white chocolate by combining our chocolatiers' expertise with unique ingredients. These carefully selected raw materials give the blond-colored range its utterly unique color and flavor.



**31870**  **GLUTEN FREE**  
**DULCEY 35%**

**BISCUITY & A HINT OF SALT**  
Subtly salty, mellow biscuit flavor,  
with caramelized milky tones



**13536**  **GLUTEN FREE**  
**ORELYS 35%**

**BISCUITY & LICORICE**  
Flecked with glimmers of golden muscovado  
sugar, with notes of biscuit and licorice

## P125 Cœur De Guanaja

CREATED IN 2008

The very first Dark Chocolate Concentrate, P125 Cœur De Guanaja, is a technical solution 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



**6360**  **GLUTEN FREE**  
**P125 CŒUR DE GUANAJA**  
**CHOCOLATE CONCENTRATE**

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.



NAME	CODE	MIN. COCOA%	INGREDIENTS	COATING	MOLDING	BAR	MOUSSES	CRÈMEUX & GANACHES	ICE CREAMS & SORBETS	SHELF LIFE*	PACKAGING
<b>P125 CŒUR DE GUANAJA</b>	<b>6360</b> <b>8234</b>	80%	Sugar 19% Fats 34%	-	-	-				18 months	3kg bag of fèves 12kg case of fèves
<b>BLOND DULCEY</b>	<b>31870</b> <b>27008</b>	35% COCOA BUTTER	Sugar 29% Fats 44%							12 months	3kg bag of fèves 12kg case of fèves
<b>BLOND ORELYS</b>	<b>13536</b>	35% COCOA BUTTER	Sugar 28.8% Fats 40%	-						12 months	3kg bag of fèves

SHELF LIFE\* Calculated based on the date of manufacture.  Ideal Application  Recommended Application The sugar percentage in a product refers to added sugars. It does not represent the product's entire sugar content. The fat percentage represents the product's entire fat content.

# INSPIRATION

Inspiration is Valrhona's first range of fruit couvertures, created with natural flavors and colors. All Valrhona's chocolate-making expertise has been used to develop this technical feat which combines the unique texture of chocolate with the intense flavor and color of fruit.

## THE RECIPE

## FRUIT



## COCOA BUTTER AND A PINCH OF LECITHIN



## SUGAR



### 14029 ALMOND INSPIRATION

**NUTTY & SWEET  
ALMONDS**  
Sweet notes of  
fresh almond.



### 15391 STRAWBERRY INSPIRATION

**CANDIED FRUIT  
& STRAWBERRY**  
The sweet candied  
strawberry notes.



### 15390 PASSION FRUIT INSPIRATION

**TROPICAL &  
PASSION FRUIT**  
Tropical, tangy notes  
of passion fruit.



### 19999 RASPBERRY INSPIRATION

**CANDIED FRUIT  
& RASPBERRY**  
A hint of acidity and  
flavors of homemade  
raspberry jam.



### 19998 YUZU INSPIRATION

**CITRUS & YUZU**  
Sweet and bitter  
notes of fresh yuzu.

## WHAT MAKES INSPIRATION™ EXCEPTIONAL?

### UNIQUE TEXTURE OF CHOCOLATE

Inspiration can be  
used just like any other  
Valrhona couverture

### INTENSE FLAVOR AND COLOR

Developed using  
Valrhona's R&D  
expertise

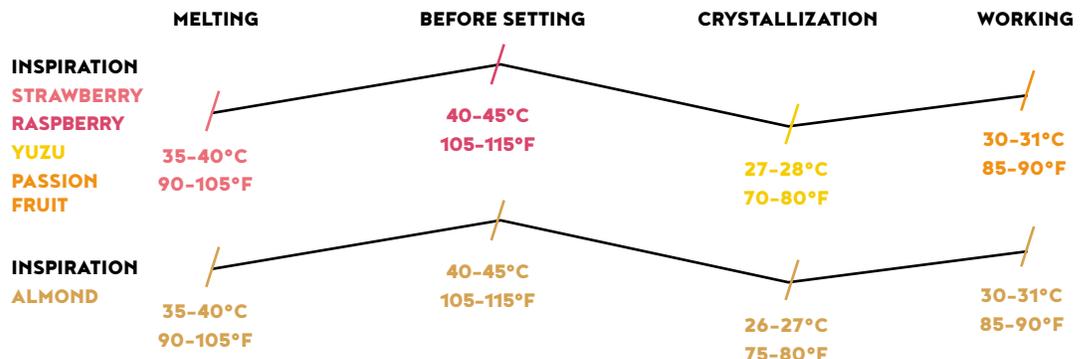
### 100% NATURAL INGREDIENTS

No preservatives,  
added colors, or  
artificial flavors

### PERFECTLY SUITED FOR ALL CLIENTS

Naturally Dairy  
Free, Vegan, and  
Gluten Free

## TEMPERING GUIDE FOR INSPIRATION™



NAME	CODE	INGREDIENTS	COATING	MOLDING	BARS	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	SHELF LIFE*	PACKAGING
<b>ALMOND INSPIRATION</b>	14029	Cocoa butter 30% Almond 31% Sugar 39% Fats 42%	☺	☺	☺	☺	☺	☺	14 months	3kg bag of fèves
<b>STRAWBERRY INSPIRATION</b>	15391	Cocoa butter 37% Strawberry 14% Sugar 47% Fats 39%	-	☺	☺	☺	☺	-	10 months	3kg bag of fèves
<b>PASSION FRUIT INSPIRATION</b>	15390	Cocoa butter 32% Passion Fruit Juice 17.3% Sugar 49.3% Fats 34%	-	☺	☺	☺	☺	-	10 months	3kg bag of fèves
<b>RASPBERRY INSPIRATION</b>	19999	Cocoa butter 35% Powdered raspberry 11% Sugar 52% Fats 37%	-	☺	☺	☺	☺	-	10 months	3kg bag of fèves
<b>YUZU INSPIRATION</b>	19998	Cocoa butter 34% Yuzu juice 2.4% Sugar 55% Fats 38%	-	☺	☺	☺	☺	-	10 months	3kg bag of fèves

# Double Fermentation Range

CREATED IN 2015



After over 10 years of working closely with partner producers, Valrhona has revolutionized the processing of cocoa in its plantations. Once the traditional fermentation process is complete, we add another ingredient - fruit naturally rich in sugar - which triggers a second phase of fermentation, infusing the chocolates with the flavor of the fruit for a new range of aromatic possibilities.



**12219** GLUTEN FREE

**ITAKUJA 55%**

**Single Origin Brazil**

**FRUITY & PASSION FRUIT**

Cocoa-rich, passion fruit notes



**13757** GLUTEN FREE

**KIDAVOIA 50%**

**Single Origin Madagascar**

**COCOA-RICH & BANANA**

Cocoa-rich banana notes



NAME	CODE	MIN. COCOA%	INGREDIENTS	COATING	MOLDING	BARS	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	SHELF LIFE*	PACKAGING
<b>ITAKUJA</b>	12219	55%	Sugar 44% Fats 37%	-	☺	☺	☺	☺	☺	14 months	3kg bag of fèves
<b>KIDAVOIA</b>	13757	50%	Sugar 34% Fats 39%	-	☺	☺	☺	☺	☺	14 months	3kg bag of fèves

SHELF LIFE\* Calculated based on the date of manufacture. ☺ Ideal Application ☺ Recommended Application The sugar percentage in a product refers to added sugars. It does not represent the product's entire sugar content. The fat percentage represents the product's entire fat content.



# Praliné & Nut Range

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Valrhona's range of nut products brings together three essential families: Pralinés, "Gianduja-Style" and Almond Pastes.

PRALINÉS P. 23  
"GIANDUJA-STYLE &  
ALMOND PASTES" P. 24

# Pralinés

## CAMELIZED

From pecan to pistachio, almond to hazelnut, these pralinés will wow your customers and reinvent your creations.



**2258**   
**60% HAZELNUT**

**Rome Hazelnuts**

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



**2260**   
**60% ALMOND**

**Valencia Almonds**

A beautiful balance of cooked caramel and almond notes.



**2261**   
**50% ALMOND & HAZELNUT**

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



## NUTTY



**5621**   
**50% CRUNCHY ALMOND & HAZELNUT**

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



**11937**   
**50% PECAN**

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



**11936**   
**42% PISTACHIO**

Sweet, indulgent pistachio notes. A unique, bright color.



NAME	CODE	FLAVOR	% NUTS	INGREDIENTS	MOUSES	CRÈMEUX & GANACHES	ICE CREAMS & SORBETS	SHELF LIFE*	PACKAGING
<b>HAZELNUT</b>	<b>2258</b>	Rich Caramel	60%	Hazelnuts 60% Sugar 40% Fats 39%				12 months	5kg bucket
<b>60% ALMOND</b>	<b>2260</b>	Rich Caramel	60%	Almonds 60% Sugar 40% Fats 36%				12 months	5kg bucket
<b>ALMOND &amp; HAZELNUT</b>	<b>2261</b>	Rich Caramel	50%	Almonds 25% Hazelnuts 25% Sugar 50% Fats 30%				12 months	5kg bucket
<b>CRUNCHY ALMOND &amp; HAZELNUT</b>	<b>5621</b> <b>19973</b>	Toasted & Nutty	50%	Almonds 25% Hazelnuts 25% Sugar 49% Fats 28%				12 months	5kg bucket 2kg bucket
<b>PECAN</b>	<b>11937</b> <b>19972</b>	Toasted & Nutty	50%	Pecans 50% Sugar 50% Fats 36%				12 months	5kg bucket 2kg bucket
<b>PISTACHIO</b>	<b>11936</b>	Toasted & Nutty	42%	Pistachios 42% Almonds 18% Sugar 40% Fats 28%				12 months	5kg bucket

SHELF LIFE\* Calculated based on the date of manufacture.  Ideal Application  Recommended Application The sugar percentage in a product refers to added sugars. It does not represent the product's entire sugar content. The fat percentage represents the product's entire fat content.

# Gianduja-Style & Almond Pastes



**6993** **GLUTEN FREE**  
**GIANDUJA MILK 35%**

A mixture of luxury cocoas, hazelnuts and milk. A melt-in-the-mouth texture.



**2264** **GLUTEN FREE**  
**GIANDUJA DARK 34%**

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



**3212** **GLUTEN FREE**  
**70% ALMOND PASTE FROM PROVENCE\***

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

*\*Special Order Only*



**7942** **GLUTEN FREE**  
**55% ALMOND PASTE\***

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

*\*Special Order Only*

## GIANDUJA-STYLE

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



## ALMOND PASTES

The almonds in our almond pastes are blanched and their skins removed, before they are cooked in sugar syrup. This mixture is then ground as roughly or finely as the end product requires. One of our two products uses Provençal almonds.



NAME	CODE	% NUTS	INGREDIENTS	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	SHELF LIFE*	PACKAGING	
<b>GIANDUJA MILK 35%</b>	<b>6993</b> <b>7112</b>	35%	Hazelnuts 35% Sugar 35% Cocoa 16% Milk 13% Fats 40%				9 months	3 x 1kg slabs 1kg slab	
<b>GIANDUJA DARK 34%</b>	<b>2264</b>	34%	Hazelnuts 34% Sugar 34% Cocoa 28% Milk 3% Fats 41%				9 months	3 x 1kg slabs	
<b>ALMOND PASTE FROM PROVENCE</b>	<b>3212</b>	70%	Almonds 70% Sugar 17.4%				5 months	4kg tub	<i>*SPECIAL ORDER ONLY</i>
<b>ALMOND PASTE</b>	<b>7942</b>	55%	Almonds 55% Sugar 38.4%				8 months	3.5kg tub	<i>*SPECIAL ORDER ONLY</i>

**SHELF LIFE\*** Calculated based on the date of manufacture. Ideal Application Recommended Application The sugar percentage in a product refers to added sugars. It does not represent the product's entire sugar content. The fat percentage represents the product's entire fat content.



# Pure Cocoa Range

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

PURE PASTES P. 26

COCOA NIBS P. 26

COCOA POWDER P. 26

COCOA BUTTER P. 26

# Single Origin 100% Cocoa Pastes



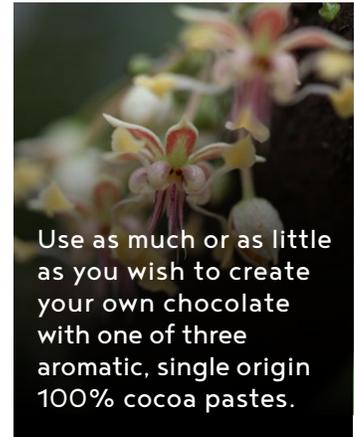
**5568** **GLUTEN FREE**  
**ARAGUANI\***  
 Single Origin  
 Venezuela  
 100% COCOA PASTE  
 \*Special Order Only



**5567** **GLUTEN FREE**  
**MANJARI\***  
 Single Origin  
 Madagascar  
 100% COCOA PASTE  
 \*Special Order Only



**5569** **GLUTEN FREE**  
**ALPACO\***  
 Single Origin  
 Ecuador  
 100% COCOA PASTE  
 \*Special Order Only



Use as much or as little as you wish to create your own chocolate with one of three aromatic, single origin 100% cocoa pastes.

NAME	MIN. COCOA %	INGREDIENTS	COATING	HOLDING	BARs	MOUSSES	CRÉMEUX & GANACHES	ICE CREAMS & SORBETS	SHELF LIFE*	PACKAGING
<b>PURE PASTES</b>	100%	Sugar 0% Fats 54%	-	-	-				14 months	3 x 1kg slabs

\*SPECIAL ORDER ONLY

SHELF LIFE\* Calculated based on the date of manufacture. Ideal Application Recommended Application The sugar percentage in a product refers to added sugars. It does not represent the product's entire sugar content. The fat percentage represents the product's entire fat content.

# Nibs, Powder, & Cocoa Butter

## COCOA NIBS



**3285** **GLUTEN FREE**  
**COCOA NIBS**

**INGREDIENTS**  
 100% Cocoa Beans  
 Fats 54%

**PACKAGING**  
 1kg bag

**SHELF LIFE\***  
 12 months

## COCOA POWDER



**159** **GLUTEN FREE**  
**COCOA POWDER**

**INGREDIENTS**  
 Cocoa powder  
 Fats 21%

**PACKAGING**  
 Box = 3 x 1kg bags  
 25kg box

**SHELF LIFE\***  
 24 months

## COCOA BUTTER



**160** **GLUTEN FREE**  
**COCOA BUTTER**

**INGREDIENTS**  
 100% cocoa butter  
 Fats 100%

**PACKAGING**  
 3kg bucket

**SHELF LIFE\***  
 8 months



# Service Products

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Valrhona's range of Service Products optimizes your time while maintaining quality. Whether you want to decorate your creations or need shells to build them in, we have the right products for all your needs.

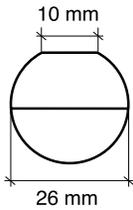
TRUFFLE SHELLS, BATONS &

CHOCOLATE CHIPS P. 28

FINISHINGS P. 29

GLAZES P. 29

# Truffle Shells



## 1732 <sup>△<sup>D</sup></sup> **GLUTEN FREE** **DARK TRUFFLE SHELL**

DARK CHOCOLATE 55%

### INGREDIENTS

Cocoa 55% min.  
Added sugar 43%  
Fats 38%

### PACKAGING

1 box = 504 pieces

### SHELF LIFE\*

12 months

### WEIGHT

Approx. 2.6g/chocolate



## 1733 <sup>△<sup>D</sup></sup> **MILK TRUFFLE SHELL**

MILK CHOCOLATE 35%

### INGREDIENTS

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

### PACKAGING

1 box = 504 pieces

### SHELF LIFE\*

10 months

### WEIGHT

Approx. 2.6g/chocolate



## 1734 <sup>△<sup>D</sup></sup> **IVOIRE TRUFFLE SHELL**

WHITE CHOCOLATE 35%

### INGREDIENTS

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

### PACKAGING

1 box = 504 pieces

### SHELF LIFE\*

8 months

### WEIGHT

Approx. 2.6g/chocolate

# Batons & Chocolate Chips

## CHOCOLATE BATONS



## 12789 <sup>△<sup>D</sup></sup> **DARK CHOCOLATE BÂTONS 55%**

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 Bâtons - 55%  
8cm  
1.6kg box  
(Approx. 300 pieces)



## **DARK CHOCOLATE BÂTONS 48%**

Designed to please all tastes and palates with powerful cocoa notes and natural vanilla extract ideal 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 <sup>△<sup>D</sup></sup>**  
3.2g Bâtons - 48%  
8cm  
1.6kg box  
(Approx. 500 pieces)

**12061 <sup>△<sup>D</sup></sup>**  
5.3g Bâtons - 48%  
8cm  
1.6kg box  
(Approx. 300 pieces)

## CHOCOLATE CHIPS



## 12140 <sup>△<sup>D</sup></sup> **DARK CHOCOLATE CHIPS 60%**

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  
(4000 drops/kg)



## 12060 <sup>△<sup>D</sup></sup> **DARK CHOCOLATE CHIPS 52%**

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 box  
(Approx. 7500 chips/kg)

# Finishings

## CHOCOLATE PEARLS



**4341**  **DARK CHOCOLATE PEARLS**

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

**PACKAGING**

4kg bag

**SHELF LIFE\***

14 months



**4719**  **DARK CHOCOLATE CRUNCHY PEARLS**

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

**PACKAGING**

3kg bag

**SHELF LIFE\***

14 months



**8425**  **CARAMÉLIA CRUNCHY PEARLS**

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



Reinforce chocolate flavor or add a little bit of crunch to your creations with Valrhona's line of decorative chocolate pearls.



**10840**  **DULCEY CRUNCHY PEARLS**

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

**PACKAGING**

3kg bag

**SHELF LIFE\***

10 months



**10843**  **OPALYS CRUNCHY PEARLS**

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

**PACKAGING**

3kg bag

**SHELF LIFE\***

10 months



**11820**  **DARK PATE A GLACER** GLUTEN FREE

(18% COCOA MINIMUM)

**PACKAGING**

10kg case with sealed bag

**SHELF LIFE\***

12 months

**STORING**

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

## GLAZES



**5010**  **ABSOLU CRISTAL NEUTRAL GLAZE** GLUTEN FREE

**PACKAGING**

Lidded 5kg tub

**SHELF LIFE\***

12 months

**BEFORE OPENING**

12 months in a cool, dry place

**AFTER OPENING**

1 month in the refrigerator



# Chocolate Drinks



Always striving to offer the most premium products, Valrhona has leveraged its expertise to craft the ultimate chocolate drinks. Explore these products for rich, indulgent and smooth chocolate beverages.

DARK HOT CHOCOLATE MIX P. 31  
NYANGBO 68% GROUND CHOCOLATE P. 31

# Chocolate Drinks

## SINGLE ORIGIN GROUND CHOCOLATE

## DARK HOT CHOCOLATE MIX



### 32181 <sup>AKD</sup> GLUTEN FREE NYANGBO 68% GROUND CHOCOLATE

#### Single Origin Ghana

SWEETLY SPICED,  
ROASTED & VANILLA

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

#### PACKAGING

2.5kg bag

#### SHELF LIFE\*

14 months

#### STORING

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



### 28592 <sup>AKD</sup> GLUTEN FREE DARK HOT CHOCOLATE MIX

#### Made in the USA

VERSATILE, RICH, I  
NDULGENT & DAIRY FREE

Made in the USA with 31% dark chocolate, this rich Hot Chocolate Mix is the easiest solution for preparing indulgent, smooth chocolate drinks. Extremely easy to use and versatile, Valrhona Dark Hot Chocolate Mix can be used to prepare hot and iced preparations. Packed in a convenient and elegant resealable 5lb bag.

#### PACKAGING

5lb bag, 1 case = 6 bags

#### SHELF LIFE\*

18 months

#### STORING

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



Introducing Dark Hot Chocolate Mix, the first Valrhona product ever made in the USA. Valrhona has leveraged its expertise to craft the ultimate hot chocolate mix recipe, featuring two of its popular products: VALRHONA COCOA POWDER and DARK CHOCOLATE CHIPS.



### OUR TRUSTED COCOA PARTNERSHIP FOR NYANGBO 68%

In the southern part of Ghana, growing cocoa trees has been a tradition for over a century. This sunny, fertile and humid area with warm, sun-baked earth is home to the cocoa used to make **Nyangbo 68% Ground Chocolate**.

Founded in 1997, our partner FEDCO places farmers at the heart of their ambitions, working to improve livelihoods and protect the environment. Our Nyangbo cocoa comes exclusively from eight cocoa producing communities around Tarkwa who are part of FEDCO's network. Throughout our partnership, we have worked together to support the community with social and environmental projects like building a community center, library, schools, and a technology center all benefiting thousands of children and adults. We are proud to help support this vibrant community as we work together to bring you this delicious chocolate.

# COCOA LIBRARY

ARE YOU LOOKING FOR A PARTICULAR COLOR,  
ORIGIN, CERTIFICATION OR COCOA CONTENT?  
WITH OUR COCOA LIBRARY, IT IS EASY TO CAN FIND  
JUST THE PRODUCT YOU NEED.

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COLOR	MIN. COCOA%	SINGLE ORIGIN	PRODUCT	RANGE	SUB-RANGE	PACKAGING	CODE	PAGE
DARK	85%	-	ABINAO	Couvertures	Grand Cru Chocolates	3kg bag of fèves	5614	11
	80%	-	P125 CŒUR DE GUANAJA	Innovations Range	P125 Cœur de Guanaja	3kg bag of fèves 12kg case of fèves	6360 8234	19
	72%	VENEZUELA	ARAGUANI	Couvertures	Grand Cru Chocolates	3kg bag of fèves	4656	9
	70%	-	GUANAJA	Couvertures	Grand Cru Chocolates	3kg bag of fèves 3 x 1kg slabs 12kg case of fèves	4653 106 19849	11
	70%	PERU	ANDOA DARK	Couvertures	Certified Organic Chocolates	3kg bag of fèves	48608	32
	70%		TROPILIA DARK	Couvertures	Professional Signature	12kg case of fèves	8517	36
	68%	GHANA	NYANGBO	Couvertures	Grand Cru Chocolates	3kg bag of fèves	6085	9
	66%	ECUADOR	ALPACO	Couvertures	Grand Cru Chocolates	3kg bag of fèves 12kg case of fèves	5572 19851	9
	66%	-	CARAÏBE	Couvertures	Grand Cru Chocolates	3kg bag of fèves 3 x 1kg slabs 12kg case of fèves	4654 107 19843	11
	65%	-	XOCOLINE	Couvertures	No Added Sugar Chocolates	3 x 1kg slabs	5904	32
	64%	MADAGASCAR	MANJARI	Couvertures	Grand Cru Chocolates	3kg bag of fèves 3 x 1kg slabs	4655 117	29
	64%	DOMINICAN REPUBLIC	TAÏNORI	Couvertures	Grand Cru Chocolates	3kg bag of fèves	5571	9
	63%	PERU	ILLANKA	Couvertures	Grand Cru Chocolates	3kg bag of fèves	48607	9
	62%	BRAZIL	MACAÉ	Couvertures	Grand Cru Chocolates	3kg bag of fèves	6221	9
	62%	-	SATILIA DARK	Couvertures	Professional Signature	12kg case of fèves	7346	36
	61%	-	EXTRA BITTER	Couvertures	Grand Cru Chocolates	3kg bag of fèves 3 x 1kg slabs 12kg case of fèves	4657 100 19846	11
	60%	-	ORIADO	Couvertures	Certified Organic Chocolates	3kg bag of fèves	12164	32
	59%	-	ARIAGA NOIRE	Couvertures	Professional Signature	5kg case of fèves	12143	36
	57%	-	CAFÉ NOIR	Couvertures	Indulgent Chocolates	3 x 1kg slabs	120	34
	56%	-	CARAQUE	Couvertures	Grand Cru Chocolates	3 x 1kg slabs 12kg case of fèves	102 19850	11
	56%	-	NOIR ORANGE	Couvertures	Indulgent Chocolates	3kg bag of fèves	122	34
	55%	-	ÉQUATORIALE DARK	Couvertures	Professional Signature	3kg bag of fèves 12kg case of fèves	4661 19836	36
	55%	BRAZIL	ITAKUJA	Innovations Range	Double Fermentation	3kg bag of fèves	12219	21
	53%	-	EXTRA NOIR	Couvertures	Professional Signature	3kg bag of fèves	4664	36
53%	-	TROPILIA DARK	Couvertures	Professional Signature	12kg case of fèves 12kg case of fèves ME*	8515 19852	36	

# Cocoa Library

COLOR	MIN. COCOA%	SINGLE ORIGIN	PRODUCT	RANGE	SUB-RANGE	PACKAGING	CODE	PAGE
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VEGAN	46%	-	AMATIKA	Couvertures	Grand Cru Chocolates	3 x 1kg slabs	28074	31
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MILK	50%	MADAGASCAR	KIDAVOA	Innovations Range	Double Fermentation	3kg bag of fèves	13757	21
	46%	DOMINICAN REPUBLIC	BAHIBÉ	Couvertures	Grand Cru Chocolates	3kg bag of fèves	9997	31
	41%	-	XOCOLINE MILK	Couvertures	No Added Sugar Chocolates	3 x 1kg slabs	6972	32
	40%	-	JIVARA	Couvertures	Grand Cru Chocolates	3kg bag of fèves 3 x 1kg slabs 12kg case of fèves	4658 189 19848	11
	39%	-	ORIZABA	Couvertures	Grand Cru Chocolates	3kg bag of fèves	6640	31
	39%	-	BITTER MILK	Couvertures	Grand Cru Chocolates	3 x 1kg slabs 12kg case of fèves	6591 19893	31
	39%	PERU	ANDOA MILK	Couvertures	Certified Organic Chocolates	3kg bag of fèves	15001	32
	36%	-	CARAMÉLIA	Couvertures	Indulgent Chocolates	3kg bag of fèves	7098	34
	35%	-	AZÉLIA	Couvertures	Indulgent Chocolates	3kg bag of fèves	11603	34
	35%	-	ÉQUATORIALE MILK	Couvertures	Professional Signature	3kg bag of fèves 12kg case of fèves	4662 19844	37
	35%	-	SATILIA MILK	Couvertures	Professional Signature	12kg case of fèves	7347	37
	33%	MADAGASCAR	TANARIVA	Couvertures	Grand Cru Chocolates	3kg bag of fèves 3 x 1kg slabs	4659 3692	31
	29%	-	TROPILIA MILK	Couvertures	Professional Signature	12kg case of fèves	8516	37

WHITE	35% COCOA BUTTER	-	WAINA	Couvertures	Certified Organic Chocolates	3kg bag of fèves	15002	32
	35% COCOA BUTTER	-	IVOIRE	Couvertures	Indulgent Chocolates	3kg bag of fèves 3 x 1kg slabs 12kg case of fèves	4660 140 19741	35
	33% COCOA BUTTER	-	OPALYS	Couvertures	Indulgent Chocolates	3kg bag of fèves	8118	35
	31% COCOA BUTTER	-	SATILIA WHITE	Couvertures	Professional Signature	12kg case of fèves	19959	37
	30% COCOA BUTTER	-	ARIAGA WHITE	Couvertures	Professional Signature	5kg case of fèves	12141	37

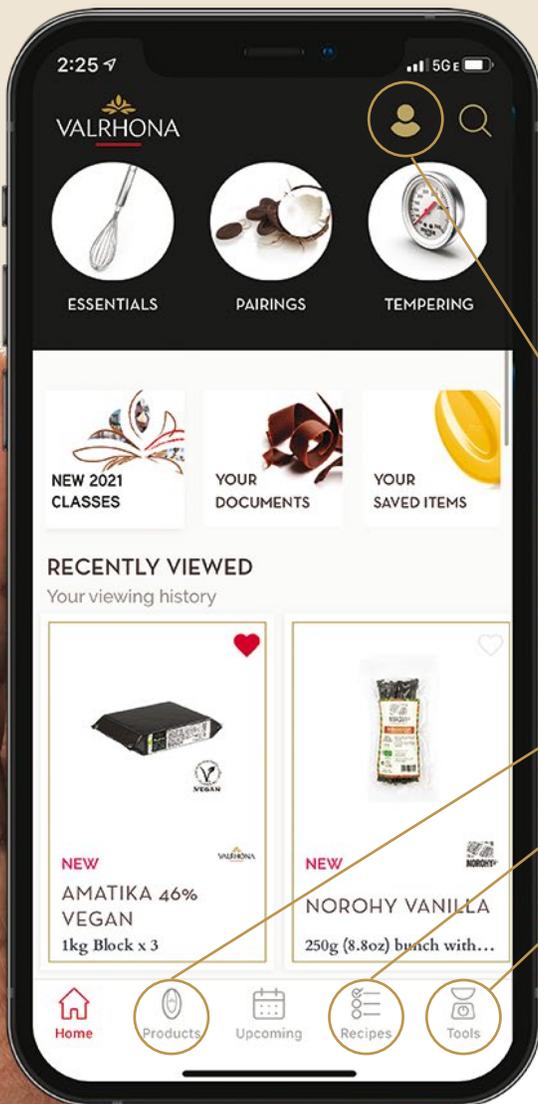
BLOND	35% COCOA BUTTER	-	BLOND DULCEY	Innovations Range	The Blond Range	3kg bag of fèves 12kg case of fèves	31870 27008	19
	35% COCOA BUTTER	-	BLOND ORELYS	Innovations Range	The Blond Range	3kg bag of fèves	13536	19

 ORGANIC CHOCOLATE

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