



# FOOD SERVICE

## CATALOG





# VALRHONA

## LET'S IMAGINE THE BEST OF CHOCOLATE

Valrhona's story began in 1922 with passion, commitment and excellence as its guiding values.

Ever since, these three values have paved our way and allow us to push the boundaries when it comes to creativity and flavor.

Alongside our partners and customers, we make the best of chocolate every day. We do this in the way we select and cultivate cocoa, preserving terroirs' diversity and prioritizing sustainable links with our partner plantations. We do this when we make our chocolate and expand aromatic ranges by supplying all artisans with unique materials which let them express their creativity and unleash their talent. We do this by sharing our skills and lending our expertise to artisans and gourmet professionals.

By operating hand-in-hand with a diverse range of professionals who work with and enjoy chocolate, we can continue to create the best chocolate, express its infinite multitude of flavors and develop new tastes.

**Valrhona. Let's Imagine The Best Of Chocolate.**





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# VALRHONA'S COMMITMENTS



## 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 privileged 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 in its decision-making. Compliance with human rights labor laws and environmental laws are strictly adhered to, consistent with the pursuit of optimal economic performance while ensuring sustainability. Valrhona strives to improve **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 of expertise and 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 provides water filtration and sanitation services to the cocoa-producing community of Los Ranchos, Peru.



# CORPORATE SOCIAL RESPONSIBILITY

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 more than 25 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

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Created in 1989 by Frédéric Bau, a passionate and visionary pastry chef, l'École Valrhona has become a showcase for Valrhona's expertise, quality and creativity over the past 25 years.

In September 2014, 20 years after launching the brand in North America, Valrhona celebrated this anniversary with the opening of its world-renowned school for chefs, l'École Valrhona, in Brooklyn, NY.

This is the third continent l'École calls home. The culinary center operates three other schools – in Tain L'Hermitage, Paris-Versailles and Tokyo. Like its international counterparts, l'École Valrhona Brooklyn is dedicated to serving North American-based chefs as a vibrant and welcoming venue

to exchange ideas, share expertise, perfect techniques and discover current and emerging trends. During each class, our l'École Valrhona Pastry Chefs and esteemed Guest Chefs seek to help chefs build their businesses, bring value to their patrons and stay ahead of the culinary curve of trends, techniques and products. In addition, these classes are “think-tanks” for vibrant interaction among chefs who share a commitment to excellence and passion for what they do.

## Contact us for more information and to register:

Kira Posner

Tel: 718-522-7001 (ext 110)

or by email: [ecolebrooklyn@valrhona.com](mailto:ecolebrooklyn@valrhona.com)

<https://us.valrhona.com/support/pastry-chocolate-class>

## TECHNICAL SUPPORT AND CHEF SERVICES

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The Cercle V Program is based on a partnership between Valrhona and chefs. It rewards our best and most loyal customers by offering them exclusive benefits: opportunities to attend and participate in special events, technical support, previews of new products and exclusive recipes and inspirational ideas.

For more information on how to join and whether you qualify, please contact [colleen.gibson@valrhona.com](mailto:colleen.gibson@valrhona.com)

## VALRHONA PROFESSIONAL SITE

From information on new products for chefs and chocolatiers to schedules of demos and classes, [www.valrhonaprofessionals.com](http://www.valrhonaprofessionals.com) informs, educates, and instructs through regularly updated content and news. Industry professionals are able to access information, product usage, tips, recipes, and frequently asked questions. Chefs are also able to contact Valrhona for technical advice and support.



# The Valrhona Range

When choosing a Grand 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 chocolates 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, thoroughly familiarizing themselves with plantations in each region – taking note of the terrains, soils and climates that influence the characteristics of the cocoa beans 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 beans.



## DOUBLE FERMENTATION CHOCOLATES

To create a new range of sensory possibilities, after 10 years of working hand in hand with partner planters, Valrhona has 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.



## ORGANIC & FAIR TRADE CHOCOLATES

Four products with double certification that are organic and fair trade certified.

Sustainable development and fair trade have always been a key focus for Valrhona. Our Organic & Fair Trade Certified chocolates are a perfect reflection of the standards and daily practice Valrhona has used since it was founded.



## PROFESSIONAL SIGNATURE CHOCOLATES

With the Professional Signature range for industry 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.



## 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.

**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 = 3g



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   
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   
GLUTEN FREE

#### Bittersweet & Elegant

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

**Also Available:**  
106: 3 x 1kg blocks



### CARAÏBE 66%

4654   
GLUTEN FREE

#### Balanced & Roasted

CARAÏBE is a perfectly balanced blend. Subtly sweet taste 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   
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   
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   
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.




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 38%	●	○	○	○	○	○	14 months	3kg feve bag 3 x 1kg blocks
ORIADO 60%	12164	60%	Sugar 38% Fat 39%	○	○	○	○	●	○	18 months	3kg feve bag
CARAQUE 56%	102	56%	Sugar 43% Fat 37%	●	○	○	○	○	○	14 months	3 x 1kg blocks

● Ideal Application ○ Recommended Application - Application Not Possible



## MILK CHOCOLATES

JIVARA  
40%4658 **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   
GLUTEN FREE**Milky & Creamy**

ORIZABA is delicately smooth with deep and intense milky notes.

Name	Code	Min. Cocoa %	Composition	Coating	Molding	Bars	Mousses	Crèmeux & Ganaches	Ice Creams & Sorbets	Shelf Life	Packaging
<b>JIVARA 40%</b>	4658 189	<b>40%</b>	Sugar 34% Milk 23% Fat 41%	○	○	○	○	●	●	12 months	3kg feve bag 3 x 1kg blocks
<b>ORIZABA 39%</b>	6640	<b>39%</b>	Sugar 37% Milk 18% Fat 39%	●	○	○	○	○	○	12 months	3kg feve bag

● Ideal Application ○ Recommended Application - Application Not Possible





# SINGLE ORIGIN CHOCOLATES

## DARK CHOCOLATES

### ARAGUANI 72%



4656   
GLUTEN FREE

#### Single Origin Venezuela Chocolatey & 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.



### NYANGBO 68%



6085   
GLUTEN FREE

#### Single Origin Ghana Chocolatey & Roasted

After a gently acidic opening, NYANGBO bursts with rounded, warm chocolatey 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 fruits.

Also Available  
117: 3 x 1kg blocks

### TAÏNORI 64%



5571   
GLUTEN FREE

#### Single Origin Dominican Republic Yellow Fruits & Intense

TAÏNORI slowly reveals fresh tropical fruit flavors followed by notes of toasted nuts and dried fruits 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 black fruits.

### 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 & Chocolatey

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
<b>ARAGUANI 72%</b>	4656	<b>72%</b>	Sugar 27% Fat 44%	○	○	○	○	○	○	14 months	3kg feve bag
<b>ANDOA DARK 70%</b>	12515	<b>70%</b>	Sugar 29% Fat 42%	○	○	●	○	○	○	18 months	3kg feve bag
<b>NYANGBO 68%</b>	6085	<b>68%</b>	Sugar 31% Fat 41%	○	○	○	○	○	●	14 months	3kg feve bag
<b>ALPACO 66%</b>	5572	<b>66%</b>	Sugar 33% Fat 40%	○	○	○	○	○	○	14 months	3kg feve bag
<b>MANJARI 64%</b>	4655 117	<b>64%</b>	Sugar 35% Fat 39%	○	○	○	○	○	○	14 months	3kg feve bag 3 x 1kg blocks
<b>TAÏNORI 64%</b>	5571	<b>64%</b>	Sugar 35% Fat 39%	○	○	○	○	○	○	14 months	3kg feve bag
<b>ILLANKA 63%</b>	9559	<b>63%</b>	Sugar 36% Fat 37%	○	○	○	○	○	○	14 months	3kg feve bag
<b>MACAÉ 62%</b>	6221	<b>62%</b>	Sugar 37% Fat 38%	○	○	○	●	○	●	14 months	3kg feve bag
<b>BAHIBÉ 46%</b>	9997	<b>46%</b>	Sugar 30% Milk 23% Fat 43%	○	○	○	●	●	○	12 months	3kg feve bag
<b>ANDOA MILK 39%</b>	15001	<b>39%</b>	Sugar 34% Milk 26% Fat 41%	○	○	○	○	●	○	15 months	3kg feve bag
<b>TANARIVA 33%</b>	4659	<b>33%</b>	Sugar 37% Milk 28% Fat 36%	●	○	○	○	○	○	12 months	3kg feve bag


● Ideal Application ○ Recommended Application - Application Not Possible


# 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



**TAÏNORI**  
PURE PASTE  
5570   
GLUTEN FREE  
SPECIAL ORDER  
Single Origin  
Dominican Republic



Name	Code	Min. Cocoa %	Composition	Bars	Mousses	Crèmeux & Ganaches	Ice Creams & Sorbets	Shelf Life	Packaging
<b>ARAGUANI</b>	5568	<b>100%</b>	Sugar 0% Fat 54%	-	○	○	○	14 months	3 x 1kg blocks
<b>ALPACO</b>	5569	<b>100%</b>	Sugar 0% Fat 54%	-	○	○	○	14 months	3 x 1kg blocks
<b>MANJARI</b>	5567	<b>100%</b>	Sugar 0% Fat 54%	-	○	○	○	14 months	3 x 1kg blocks
<b>TAÏNORI</b>	5570	<b>100%</b>	Sugar 0% Fat 54%	-	○	○	○	14 months	3 x 1kg blocks

● Ideal Application ○ Recommended Application - Application Not Possible



# DOUBLE FERMENTATION RANGE

Valrhona is once again redefining what chocolate is 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 has 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. The pulp from local fruits is added to the vats of cocoa beans starting a second fermentation adding 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 43% Fat 38%	-	○	●	○	○	○	14 months	3kg feve bag
KIDAVOA 50%	13757	50%	Sugar 40% Fat 39%	-	○	●	○	○	○	14 months	3kg feve bag

● Ideal Application ○ Recommended Application - Application Not Possible



# ORGANIC & FAIR TRADE CERTIFIED RANGE

CERTIFIED RANGE

## 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.



## ORIADO 60%



12164   
GLUTEN FREE

**Grand Cru Blend:**  
**Peru and Dominican**  
**Republic**  
**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.



## ANDOA MILK 39%



15001   
GLUTEN FREE

**Single Origin Peru**  
**Intense Milky &**  
**Chocolatey Notes**

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



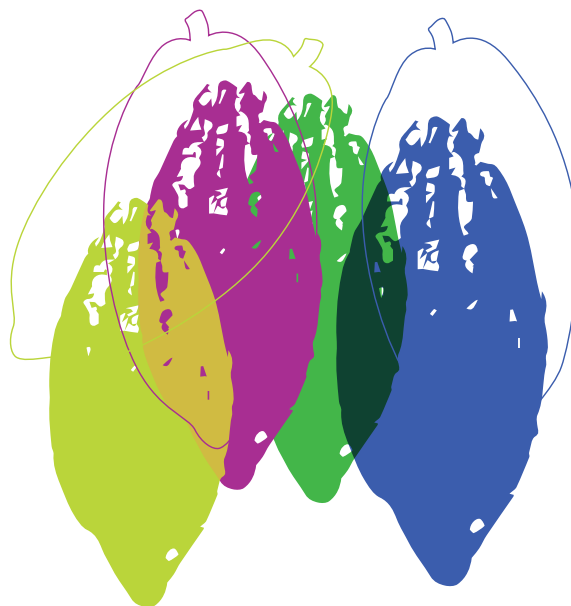
## WAINA 35%



15002   
GLUTEN FREE

**Gourmet Creation**  
**Milky & Vanilla Notes**

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



Name	Code	Min. Cocoa %	Composition	Coating	Molding	Bars	Mousses	Crèmeux & Ganaches	Ice Creams & Sorbets	Shelf Life	Packaging
ANDOA DARK 70%	12515	70%	Sugar 29% Fat 42%	○	○	●	○	○	○	18 months	3kg feve bag
ORIADO 60%	12164	60%	Sugar 38% Fat 39%	○	○	○	○	●	○	18 months	3kg feve bag
ANDOA MILK 39%	15001	39%	Sugar 34% Milk 26% Fat 41%	○	○	○	○	●	○	15 months	3kg feve bag
WAINA 35%	15002	35%	Sugar 42% Milk 21% Fat 41%	-	○	○	●	○	○	12 months	3kg feve bag

● Ideal Application ○ Recommended Application - Application Not Possible

# 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 gourmet 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.



Name	Code	Min. Cocoa %	Composition	Coating	Molding	Bars	Mousses	Crèmeux & Ganaches	Ice Creams & Sorbets	Shelf Life	Packaging
<b>EXTRA COCOA PASTE</b>	134	<b>100%</b>	Sugar 0% Fat 54%	-	-	-	○	○	○	14 months	3 x 1kg blocks
<b>TROPILIA DARK 70%</b>	8517	<b>70%</b>	Sugar 28% Fat 39% Milk powder 0.5%	-	○	-	○	○	○	14 months	12kg case of feves
<b>SATILIA DARK 62%</b>	7346	<b>62%</b>	Sugar 37% Fat 38%	●	○	○	○	○	○	14 months	12kg case of feves
<b>ÉQUATORIALE DARK 55%</b>	4661	<b>55%</b>	Sugar 43% Fat 38%	●	○	○	○	○	○	14 months	3kg feve bag
<b>TROPILIA DARK 53%</b>	8515	<b>53%</b>	Sugar 45.6% Fat 35%	-	○	○	○	○	○	14 months	12kg case of feves
<b>EXTRA NOIR 53%</b>	4664	<b>53%</b>	Sugar 45% Fat 31%	-	-	-	○	●	○	14 months	3kg feve bag
<b>ÉQUATORIALE MILK 35%</b>	4662	<b>35%</b>	Sugar 43% Milk 19% Fat 39%	●	○	○	○	○	○	12 months	3kg feve bag
<b>SATILIA MILK 35%</b>	7347	<b>35%</b>	Sugar 43% Milk 21% Fat 37%	●	○	○	○	○	○	12 months	12kg case of feves
<b>TROPILIA MILK 29%</b>	8516	<b>29%</b>	Sugar 46.6% Milk 23.8% Fat 33%	-	○	-	○	○	○	12 months	12kg case of feves

● Ideal Application ○ Recommended Application - Application Not Possible



# INNOVATIONS

## P 125 CŒUR DE GUANAJA

### P125 CŒUR DE GUANAJA



6360   
GLUTEN FREE

#### Chocolate Concentrate

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

Using the same blend of premium cocoas 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 Department has 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, you get a deeper, "mahogany" chocolate color.



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

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

● Ideal Application    ○ Recommended Application    - Application Not Possible

# GOURMET CREATIONS

## WHITE CHOCOLATES

### IVOIRE 35%



4660   
GLUTEN FREE

#### 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   
GLUTEN FREE

#### Milky & Vanilla Notes

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



### OPALYS 33%



8118   
GLUTEN FREE

#### 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 genuine 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   
GLUTEN FREE

#### Hazelnut & Chocolatey

The gourmet 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 sugar set off by a refined hint of bitterness.

### MILK ORANGE 35%



123   
GLUTEN FREE

A gourmet combination of luxury cocoa and milk aromas alongside the unmistakable freshness of orange.

**SPECIAL ORDER**

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 21% Fat 41%	○	○	○	○	○	●	12 months	3kg feve bag 3 x 1kg blocks
WAINA 35%	15002	35%	Sugar 42% Milk 21% Fat 41%	-	○	○	●	○	○	12 months	3kg feve bag
OPALYS 33%	8118	33%	Sugar 32% Milk 33% Fat 43%	●	●	○	○	○	●	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 39% Milk 20% Fat 43%	-	●	○	○	○	○	10 months	3kg feve bag
XOCOLINE MILK 41%	6972	41%	Maltitol 35% Milk 24% Fat 40%	○	○	○	○	○	○	12 months	3 x 1kg blocks
MILK ORANGE 35%	123	35%	Sugar 43% Milk 19% Orange flavoring 0.3% Fat 40%	-	○	○	○	○	○	10 months	3 x 1kg blocks

● Ideal Application ○ Recommended Application - Application Not Possible

# DARK CHOCOLATES

## XOCOPILI 72%



5145   
GLUTEN FREE

### 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   
GLUTEN FREE

### Licorice & Creamy

This chocolate's sweet gourmet 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
<b>XOCOPILI 72%</b>	5145	<b>72%</b>	Sugar 26% Spices 4% Fat 42%	-	-	-	-	-	-	18 months	1kg tub of pearls
<b>XOCOLINE 65%</b>	5904	<b>65%</b>	Maltitol 34% Fat 42%	○	○	○	○	○	○	14 months	3 x 1kg blocks
<b>CAFÉ NOIR 57%</b>	120	<b>57%</b>	Sugar 40% Coffee 1.3% Fat 37%	-	○	○	○	○	○	10 months	3 x 1kg blocks
<b>DARK ORANGE 56%</b>	122	<b>56%</b>	Sugar 43% Orange Flavoring 0.3% Fat 38%	-	○	○	○	○	○	10 months	3 x 1kg blocks
<b>ORELYS 35%</b>	13536	<b>35%</b>	Sugar 42% Fat 45%	-	○	○	○	●	○	12 months	3kg feve bag
<b>DULCEY 32%</b>	9458	<b>32%</b>	Sugar 28.8% Fat 45%	○	○	○	○	●	●	12 months	3kg feve bag

● Ideal Application ○ Recommended Application - Application Not Possible





KALRHONA

KALRHONA

KALRHONA

KALRHONA

KALRHONA

KALRHONA

# BLOND RANGE




With our Blond Range, Valrhona stands out from the traditional world of white chocolate by combining expertise with unique, natural ingredients. These carefully selected raw materials give the Blond Range its utterly unique colors and tastes, offering you a whole new avenue for your creativity. Discover two sensory experiences with DULCEY 32% and ORELYS 35%, and combine indulgent deliciousness with fresh flavors in multiple applications for pastry and chocolate.

## 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
<b>DULCEY 32%</b>	9458	<b>32%</b>	Sugar 28.8% Fat 45%	○	○	○	○	●	●	12 months	3kg feve bag

\*\*Blond is not a legal definition.

● Ideal Application ○ Recommended Application – Application Not Possible




# 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. An inspiring product that opens up a whole world of possibilities for pastry professionals as the latest addition to the Blond Range.



13536 

GLUTEN FREE

**Licorice & Creamy**

**Naturally** flecked with  
**glimmers of bronze**

### AROMATIC QUALITIES

This chocolate's sweet gourmet 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 42% Fat 45%	-	○	○	○	●	○	12 months	3kg feve bag

● Ideal Application ○ Recommended Application - Application Not Possible



**Muscovado sugar** is a pure, unrefined cane sugar renowned for its strong molasses flavor and moist texture. The name of this sugar finds its origin from the Spanish word for unrefined, "mascabado," since this sugar never undergoes the spinning process used to dry and remove plant material from other sugars. This keeps more molasses and mineral richness giving it that unique flavor which characterizes ORELYS 35%.





# Nut Products

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

- 26 PRALINÉS
- 27 GIANDUJA
- 28 ALMOND PASTES

## 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:

##### CARAMELIZED 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

## CARAMELIZED NOTES

### 60% HAZELNUT

10862 <sup>D</sup>  
GLUTEN FREE

This 60% Hazelnut praliné paste is delicately sweet with notes of soft caramel.

**3kg Pouch or 5kg Tub (item #2258)**



### 60% ALMOND

10857 <sup>D</sup>  
GLUTEN FREE

This 60% Almond praliné paste offers a fine balance between the cooked caramel notes and sweet notes.

**3kg Pouch**



### 50% ALMOND HAZELNUT

10859 <sup>D</sup>  
GLUTEN FREE

Slightly sweet and sugary caramel notes preserve the flavor of almonds and hazelnuts in this praliné paste.

**3kg Pouch**



## NUTTY NOTES

### CRUNCHY ALMOND HAZELNUT 50%

5621 <sup>D</sup>  
GLUTEN FREE

This praliné paste comes with pieces of nuts to give the praliné extra crunch which perfectly complements the flavors of crushed, lightly roasted almonds and hazelnuts.

**5kg Tub**



### 50% PECAN

11937 <sup>D</sup>  
GLUTEN FREE

This Pecan praliné has a surprisingly intense aromatic profile featuring a golden brown color, intense nutty taste, and a subtle bitter finish.

**5kg Tub**



NEW



### 42% PISTACHIO

11936 <sup>D</sup>  
GLUTEN FREE

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

**5kg Tub**



NEW



Name	Code	Nut %	Composition	Mousses	Crèmeux & Ganaches	Ice Creams & Sorbets	Shelf Life	Packaging
<b>60% HAZELNUT</b>	10862 (pouch) 2258 (tub)	60%	Hazelnuts 60% Sugar 40% Fat 38%	●	●	●	12 months	3kg pouch or 5kg tub
<b>60% ALMOND</b>	10857	60%	Almonds 60% Sugar 40% Fat 34%	●	●	○	12 months	3kg pouch
<b>50% ALMOND &amp; HAZELNUT PRALINÉ</b>	10859	50%	Almonds 25% Hazelnuts 25% Sugar 50% Fat 30%	●	●	●	12 months	3kg pouch
<b>50% CRUNCHY ALMOND &amp; HAZELNUT PRALINÉ</b>	5621	50%	Almonds 25% Hazelnuts 25% Sugar 50% Fat 28%	●	●	●	12 months	5kg tub
<b>NEW 50% PECAN</b>	11937	50%	Pecans 50% Sugar 50% Fat 36%	●	●	○	12 months	5kg tub
<b>NEW 42% PISTACHIO</b>	11936	42%	Pistachios 42% Almonds 18% Sugar 40% Fat 34%	●	●	○	12 months	5kg tub

● Ideal Application ○ Recommended Application - Application Not Possible

# 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.

## HAZELNUT DARK 34%

2264  **GLUTEN FREE**

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

**3 x 1 kg blocks**  
\*Contains 28% Cocoa and 34% Nuts.



## HAZELNUT MILK 35%

6993  **GLUTEN FREE**

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

**3 x 1 kg blocks**  
\*Contains 16% Cocoa and 35% Nuts.



Name	Code	Min. Nuts %	Composition	Mousses	Crèmeux & Ganaches	Ice Creams & Sorbets	Shelf Life	Packaging
HAZELNUT DARK 34%	2264	34%	Hazelnuts 34% Sugar 34% Cocoa 28% Milk 3% Fat 40%	●	●	●	9 months	3 x 1kg blocks
HAZELNUT MILK 35%	6993	35%	Hazelnuts 35% Sugar 35% Cocoa 16% Milk 13% Fat 39%	●	●	●	9 months	3 x 1kg blocks

● Ideal Application ○ Recommended Application - Application Not Possible

## 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 whole 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 15.5%	●	●	●	-	5 months	4kg tub
55% ALMOND PASTE	7942	55%	Almonds 55% Sugar 34.6%	●	●	-	-	12 months	3.5kg tub

● Ideal Application ○ Recommended Application - Application Not Possible







# Service Products

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

- 30 TRUFFLE SHELLS
- 30 FINISHING TOUCHES
- 32 FILLINGS
- 33 DRINKS
- 34 AMENITIES
- 35 SEASONAL OFFERINGS

# TRUFFLE SHELLS

Valrhona provides ready to fill chocolate truffle shells for bonbon making. These are products which 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



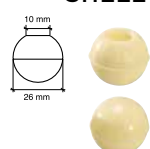
1733   
GLUTEN FREE

**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   
GLUTEN FREE

**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.

## DARK CHOCOLATE PEARLS




4341   
GLUTEN FREE

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

**Packaging: 4kg bag**  
**Shelf Life: 14 months**

## DARK CHOCOLATE CRUNCHY PEARLS



4719 <sup>D</sup>


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 <sup>D</sup>


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 <sup>D</sup>

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 <sup>D</sup>

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

**Packaging: 3kg bag**  
**Shelf Life: 10 months**

\*Contains gluten

## DARK CHOCOLATE BÂTONS



12789 <sup>D</sup>  
GLUTEN FREE

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

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

## DARK CHOCOLATE BÂTONS



- A recipe designed to please all tastes and palates: Powerful cocoa notes and natural vanilla extracts.
- Specially shaped batons that do not pierce the dough.
- Composition perfectly suited to cooking.
- Different shapes so you can choose the best product(s) for your needs.

12062 <sup>D</sup>  
GLUTEN FREE

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

**SPECIAL ORDER**

12061 <sup>D</sup>  
GLUTEN FREE

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



## DARK CHOCOLATE CHIPS 52%



12060   
GLUTEN FREE

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

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

## DARK CHOCOLATE CHIPS 60%



12140   
GLUTEN FREE

- 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 POWDER



159   
GLUTEN FREE

Pure unsweetened Dutch processed cocoa powder, processed with alkali.

**Composition:**  
Cocoa powder 100%  
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:** 6 x 1 Liter  
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   
GLUTEN FREE

Dark chocolate 61%  
**Packaging:**  
244 sticks/box  
Weight: 1kg/box

### GUANAJA SQUARE



0510   
GLUTEN FREE

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



0511   
GLUTEN FREE

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   
GLUTEN FREE

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  
GLUTEN FREE

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  
GLUTEN FREE

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  
GLUTEN FREE

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  
GLUTEN FREE

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 1<sup>st</sup> to  
February 14<sup>th</sup>.  
Available on special  
order the rest of  
the year.

## EASTER BONBONS

### ASSORTMENT OF GRAND CRU GANACHE EGGS



11638  
GLUTEN FREE  
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



0857  
GLUTEN FREE

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

9591  
GLUTEN FREE  
Salted Butter Caramel Gull's Egg  
Packaging: 2 kg box of 167 pieces per box

### ASSORTMENT OF SUGAR COATED CANDY EGGS



0800  
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



0836  
GLUTEN FREE

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

Packaging: 5kg, approx.  
4.1g per piece (1,120 pieces per box)  
\*Contains Nuts.

Available from  
February - April.





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