

Laboratory Kitchen Products Catalog 2026

VALRHONA

Let's imagine the best of chocolate®

Certified B Corporation

Learn more at bcorp.com

Ethical
by vocation

Ingredients travelling for miles and miles, unregulated farming, deforestation… What if luxury food–and especially luxury chocolate–were to see difficult times because of environmental, social, and health issues?

At Valrhona, we have always looked at how our business and products impact people and the planet. We didn't waste any time deciding on the position we wanted to take. From that moment onwards, we defined ourselves as a company whose mission statement, "Together, good becomes better", conveys the strength of our commitment.

One hundred percent of our cocoa beans are traceable back to their producers.* As a result, we can work closely with our 16,979 farmers to improve their living conditions.

It is also with this approach in mind that we strive daily to create a collective movement of everyone in the culinary world so that, together, we can challenge the status quo and work together to invent new ways of doing things.

*In line with Regulation (EU) 2023/1115 on deforestation

This is how we have come up with gastronomy that tastes great, looks great, and does great things for the world, now and for future generations. So that everyone can help to drive change and take part, the ultimate best practice reference–The Ethical Gastronomy Handbook–is available to support our partners through the transition. It was with this same attitude to sharing a new vision for gastronomy that Valrhona's Experimental Pastry Chef, Frédéric Bau, provided us with recipes for pastries that were healthier, more ethical, and as delicious as ever in his book Measured Indulgence.

Thanks to this continuous hard work, Valrhona was proud to win its first certification in January 2022, renewed in October 2023, from a very demanding organization: B Corporation®. B Corporation helps embed our purpose and our commitment to making a positive impact in our company's DNA, enabling us to manage our impact on people and the natural world more thoughtfully.

"Together, good becomes better" has never been a more timely motto.

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Key Dates

IN VALRHONA'S HISTORY

1922



Albéric Guironnet, a pastry maker and confectioner based in Ardèche, founded the Chocolaterie du Vivarais in a former woodshop in Tain l'Hermitage. He was very attentive to quality, so he roasted his cocoa beans himself; this enabled him to become a supplier for other makers and pastry chefs.

1948



The Valrhona brand's first iconic product - the Rinette chocolate bonbon - remains as relevant as ever. In fact, it's still handmade at Tain l'Hermitage. It shares its name with Albert Gonnet's daughter, Catherine (or Rinette for short).

1986



By blending together different Grand Crus, Valrhona created the world's most bitter chocolate, Guanaja 70%. It was a near-instant success with professionals and consumers alike. The ideal accompaniment to coffee, it was presented in 5g "bitesize" squares in a metal container inspired by cigar boxes.

1989



The École du Grand Chocolat is founded in Tain l'Hermitage. It enabled Valrhona to share its expertise with professionals and chefs. As a center of excellence for chocolate, L'École Valrhona has become a real hub of creativity and innovation, and it's here that the industry's latest inspirations form and grow. Three other Écoles have opened since 1989: Tokyo in 2007, Viroflay in 2010 (which now moved to Paris) and Brooklyn in 2015.

1990



Valrhona was able to create Manjari 64%, the first Madagascan Single Origin, thanks to the strong partnerships it had forged with local producers to guarantee ethical and quality standards were firmly in place.

1992



At the foot of the Andes, the El Pedregal plantation is one of the world's heartlands for luxury cocoa, including the rare Porcelana variety. Valrhona created this plantation in 1992 to preserve the variety, making it a producer in its own right.

2001



The chocolate "fève" concept is launched.

2006

fonds solidaire VALRHONA

When it came into being, the Valrhona Business Foundation, or Valrhona Foundation as it is now known, had a double objective. One was to raise awareness among children and their families about both the world's vast diversity of flavors and healthy, varied diets. The other was to foster young people's interest in dessert professions and take them on their first steps towards training.

2012



During one of his cookery demonstrations, Frédéric Bau once absent-mindedly left his white chocolate in the bain-marie. The chocolate had taken on a blond hue and developed aromas reminiscent of shortbread and caramelized milk. It took eight years of research to perfect the recipe for Dulcey.

2013



Since 2013, the ambition of Valrhona's "Cité du Chocolat" has been pass on a love for great chocolate to every generation by offering sensory experiences, cookery workshops, virtual plantation visits and a few secrets from behind the scenes in the chocolate factory.

2020

Certified B Corporation
Learn more at bcorp.com

Valrhona obtained B Corporation certification. By joining the B Corp® movement, Valrhona reaffirmed its determination to create a model which would impact positively on people and the planet. Because businesses can no longer just be the best in the world - they now need to be the best for the world.

2022

100 years of Commitment

For 100 years now, cocoa partners, suppliers, employees, connoisseurs, makers and chefs from all over the world all contribute through their commitment to and involvement in, alongside Valrhona, the principle of "Together, good becomes better".

2023



Valrhona is throwing the chocolate-making rulebook out the window with Oqo, the first dark couverture made with whole unhulled cocoa beans. Its natural crunchy texture, intense flavor and authentically raw marbled look pave the way for vibrant taste experiences.

2025



Compoz is launched: Let your personality shine with unique chocolate you create yourself. Our professional customers can now create their own custom chocolate in just four steps thanks to the Valrhona Lab.

Pioneers

A partner of taste artisans for 100 years and a pioneer and benchmark name in the world of chocolate, Valrhona continues to innovate to inspire and support your creativity.

2008

CHOCOLATE CONCENTRATE

Made from the same blend of fine cocoa as Guanaja, P125 Cœur de Guanaja 80%'s aromatic strength is bolstered by its enhanced cocoa solids content. This chocolate concentrate does not contain any added cocoa butter.



P125
CŒUR DE GUANAJA
Blend

COCOA-RICH AND ROASTED NOTES

6360

2012

BLOND

With Dulcey, we wanted to break free from the traditional world of white chocolate. It is an ode to creativity and boldness that is revolutionizing the pastry-making world. The name "Dulcey" is now a byword for the mellow flavor found in this special blond chocolate.



BLOND DULCEY 35%

NOTES OF SHORTBREAD &
A HINT OF SALT

31870

2015

DOUBLE FERMENTATION

To create a new signature flavor, after over 10 years of working hand in hand with partner producers, Valrhona has revolutionized the way it processes its cocoa in plantations. Both Itakuja (made with passion fruit purée) and Kidavoa (whose cocoa beans are combined with banana) are **free from added flavors**.



ITAKUJA 55%
Brazilian cocoa beans

FRUITY & PASSION FRUIT

12219

2017

INSPIRATION

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



STRAWBERRY INSPIRATION

CANDIED FRUITS & STRAWBERRY

1123231

2022

OMBRÉ

A chocolate that is free from gastronomy's established conventions, with an intriguing indulgence blended with powerful cocoa flavors. Now is the time to reveal all the ideas you have never dared to express and redefine your creativity.



HUKAMBI 53%
Brazilian cocoa beans

COCOA-RICH, CEREALS & BITTERNESS

49787

2023

COUVERTURE CHOCOLATE MADE WITH WHOLE BEANS

Valrhona throws the chocolate-making rulebook out the window with Oqo, the first couverture made with whole unhulled cocoa beans. Its natural crunchy texture, intense flavor and authentically raw marbled look pave the way for vibrant taste experiences.



OQO 73%
Madagascan whole beans

FRUITY, ROASTED BEANS & CRUNCHY

40981

2024

CONFECTION

With Confection 80%, you can be sure you've chosen the most suitable chocolate for your recipe with the right cocoa intensity. A range of four Single Origin chocolates with no added cocoa butter that bring together all Valrhona's expertise to make and elevate fillings such as ganaches and creams as well as mousses, sponges, soufflés, and ice creams. Ghana, Equateur, République Dominicaine, Madagascar: single origin chocolates with aromatic profiles that reflect their cocoa's terroirs.



GHANA 80%
Ghana cocoa beans

VANILLA, TOASTED NUTS, BITTERNESS & COCOA-RICH

46174

2025

COMPOZ

Step into the new era of chocolate emotion and let your personality shine with unique chocolate you create yourself. Awaken your senses with the four Compoz families. With guidance from the unique online Valrhona Lab, you can blend cocoa, milk, sweet, and spicy bases. Expand outstanding chocolate's aromatic palette with your own custom creation.



INTRODUCTORY KIT

45348



100% of Valrhona's cocoa can be traced right back to the producer*

This mission is carried out by the Valrhona sourcing team, which selects the most unique cocoa varieties and forges long-term relationships with producers. This collaborative approach has allowed Valrhona to constantly enrich its knowledge of cocoa and even become a producer in certain plantations. As a result, it can innovate at every stage of the process, including cultivation, fermentation, and drying.

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 culture of the future.

*In line with Regulation (EU) 2023/1115 on deforestation

© Pierre Ollier
"In the Heart of Millot", the Millot Plantation in Madagascar

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HIGHLIGHTS AND INNOVATIONS IN 2026

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GUANAJA

40 YEARS OF EXPLORATION

Created in 1986, Guanaja 70% has become an essential chocolate for chefs the world over. As the first dark chocolate to proudly display its cocoa content, it paved the way for a more precise, technical, and creative approach to flavor.





UNIQUE BLENDING EXPERTISE

Guanaja is a blend of our finest cocoas, designed to offer a stable and perfectly controlled aromatic character. This Valrhona signature guarantees a distinct bitterness, a long finish, and well-balanced power.

A CHOCOLATE DESIGNED FOR PROFESSIONALS

Having emerged out of pioneering work with chefs, Guanaja remains a reliable technical tool, ideal for pastries, chocolate-making, and catering. Its structure and intensity make it a guaranteed success in ganache, molded chocolates, cream, ice cream, or coating.

40 YEARS OF INSPIRATION

Guanaja is a Valrhona icon which continues to support makers with their creations. This chocolate is demanding, meticulously controlled, and more relevant than ever.

Guanaja means 40 years of exploration - and this is just the beginning.



Inspiration

**With Inspiration, break the rules of fruit and plant-based cuisine.
Explore new possibilities and unlock unforgettable sensory experiences.**



Natural

100% natural flavor and color. Each variety reveals the authentic richness of its ingredients, with no artificial flavors or preservatives.

Intense

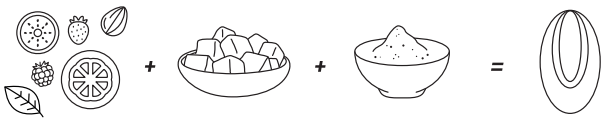
A palette of vibrant colors and intense flavors designed to awaken the senses. Every taste offers something **unique**, intense, unforgettable.

Original

Cocoa butter's crisp-yet-smooth texture combines with the bold flavor and vibrant color of fruits and tea. **This range works just like couverture chocolate** but has its own tempering temperatures.

Creative

This is true flavor emotion. The range celebrates creativity and breaks from tradition to deliver **unexpected colors and flavors** that surprise and stay with you.



Fruit or matcha tea + *Cocoa butter* and a pinch of lecithin + *Sugar* = *Inspiration beans*

New **Matcha Inspiration** joins our range of five fruit couvertures, showcasing Valrhona's signature expertise with **intense flavors and 100% natural colors**.

SAY HELLO TO GREEN: INTRODUCING MATCHA INSPIRATION!

New taste, new color: Matcha Inspiration is plant-based flavor, reinvented. The perfect blend: **intense yet refined**. Reveal matcha's **rich flavor** in a whole new form.

Carefully sourced from our premium Japanese supplier, this First Class matcha green tea delivers exceptional complexity. Matcha Inspiration blends **vegetal and bitter notes with lighter roasted, umami undertones for a truly unique flavor profile.**



SEE INSPIRATION RANGE PRODUCTS ON PAGE 26

Celaya

Valrhona is revisiting its iconic Celaya chocolate drink. We are proud to present two new rich and creamy products for easy-to-serve hot or cold chocolate drinks. This new range, crafted using a selection of exceptional ingredients, offers an array of three intense and unique flavors: While Celaya Dulcey has all the indulgent flavor of the iconic blond chocolate, Celaya Chocolate Hazelnut offers a subtle balance of roasted hazelnuts and cocoa. The original Celaya embodies the timeless strength of Valrhona dark chocolate.



CELAYA

All chocolate's potent flavor, with a velvety soft texture.

Made with a Valrhona chocolate blend for a very intense chocolate flavor.



CELAYA CHOCOLATE HAZELNUT

Notes of roasted hazelnuts and cocoa.

Made with pure hazelnut paste, bringing out the drink's unique intensity.



CELAYA DULCEY

Notes of shortbread and milky caramel.

Incomparably rich, indulgent, and mellow thanks to Dulcey chocolate.







*"With Celaya, you can prepare drinks with **the utmost precision** while saving time, **without compromising on quality**."*



Thomas Trefcon

EXPERT BARISTA
LE VERRE À MÉLANGE

FIND OUT MORE ABOUT THESE NEW PRODUCTS ON PAGE 60

Viennoisery

Valrhona's new Viennoisery range transforms your creations into intense and original sensory experiences. Two new sticks help you make creative fine viennoiseries the easy way: Raspberry Inspiration & Gianduja-Style show off everything that makes your hand-crafted expertise unique. These exceptional ingredients help your unique qualities shine.





RASPBERRY INSPIRATION STICKS



GIANDUJA-STYLE STICKS



*"The **new Sticks beautifully illustrate Valrhona's creativity**. This new range offers **two unique flavors: Gianduja-Style and Raspberry Inspiration**. The **texture** is **perfectly balanced** thanks to a carefully controlled melting point. The sticks melt gently and keep their shape during baking."*



Dayoon Park

PASTRY CHEF AT L'ÉCOLE VALRHONA KOREA

*"This **new range** is the product of **several years' work and reflection**. I find it enormously inspiring, because it **opens up new potential** in terms of **making viennoiseries**, and makes it possible to offer **highly unique and creative products** that you don't see on the market."*



David Briand

EXECUTIVE PASTRY CHEF, MOF 2019,
HEAD OF L'ÉCOLE VALRHONA IN TAIN-L'HERMITAGE

FIND OUT MORE ABOUT THESE NEW PRODUCTS ON PAGES 56-57

RASPBERRY INSPIRATION CHIPS







A GENEROUS, INDULGENT SIZE

*“The **chips’ even size** means you can be sure they are **well distributed throughout the dough**, for a **beautiful look when sliced** and a really **indulgent** experience. The **format is convenient** as you can use the chips right away, **saving you time in the kitchen**.”*



Mélanie Morea

PASTRY CHEF
L’ÉCOLE VALRHONA AT TAIN L’HERMITAGE

A variety of formats for a wide range of uses



RASPBERRY INSPIRATION CHIPS
(1,000 per kg)



DARK CHOCOLATE CHIPS
60% (4,000 per kg)



DARK CHOCOLATE CHIPS 52%
(7,500 per kg)

FIND OUT MORE ABOUT THESE NEW PRODUCTS ON PAGES 56-57

Ombrés

Ombré chocolate breaks every gastronomic convention, fusing the indulgence of milk with the power of cocoa.



Immerse yourself in the world of Ombré. This range is designed to **reinvent the pleasure of chocolate**, in which each tasting is an **invitation to indulge** and **awaken the senses**.

Creative

With its intense flavor, Ombré chocolate reveals the **power of cocoa** and strikes the **perfect balance** between **intensity** and **mellowness** in every creation.

Indulgent

Unprecedented aromatic power, but still with a **milky, indulgent sweetness**

Surprising

A range that **surprises** and lends a **new dimension to milk chocolate**

FIND OUT MORE ABOUT THE OMBRÉS RANGE ON PAGE 32

Confection 80%

You can be sure you've chosen the most suitable chocolate for your recipe with the right cocoa intensity.

Cocoa intensity and its variations

This range of **four Single Origin 80% chocolates contains no added cocoa butter**.

Rethink your technical approach to chocolate in your creations by **managing the cocoa's intensity** to suit your needs, thanks to the **innovative work** of L'École Valrhona.



POWERFUL INTENSITY | BALANCED INTENSITY | LIGHT INTENSITY



Four aromatic profiles, each reflecting a terroir

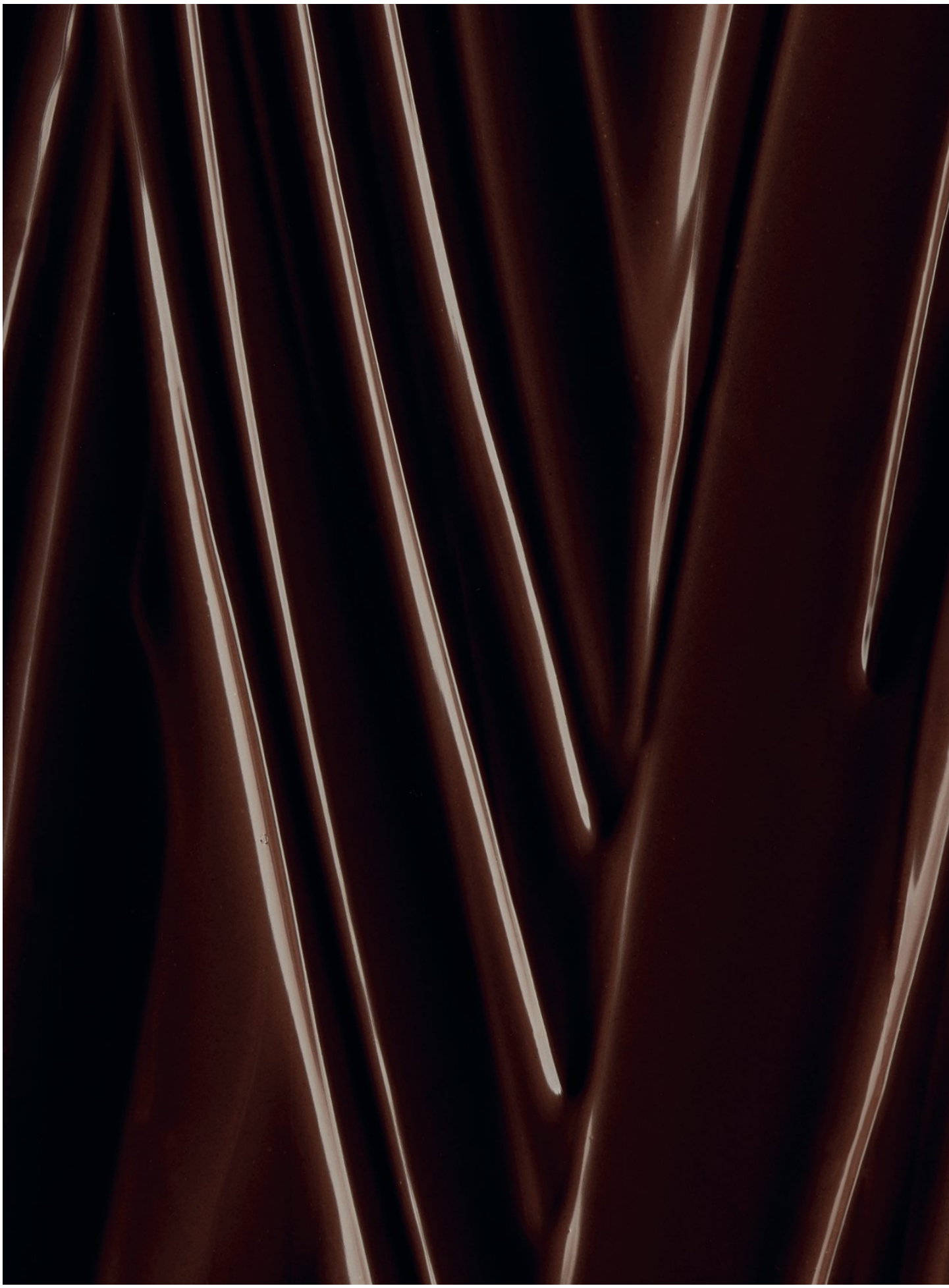
GHANA 80%	RÉPUBLIQUE DOMINICAINE 80%	ÉQUATEUR 80%	MADAGASCAR 80%
			
VANILLA, ROASTED NUTS	TANGY, RIPE FRUIT	BITTER, VEGETAL	SUMMER BERRIES, ACIDIC



A range designed for specific uses

Perfect for **middles** (crémeux, ganache), **mousses, sponges, soufflés, and ice creams**. Not suitable for coating and molding.

SEE PRODUCTS FROM THE CONFECTION RANGE ON PAGE 28





CHOCOLATES

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WHICH COUVERTURES SHOULD YOU USE FOR COATING?

All our couvertures have been chosen for their flavor and technical characteristics so that you can **make fine, glossy, high-quality coatings**.

SINGLE ORIGIN*

COUVERTURES	ORIGIN	COMPOSITION
TULAKALUM 75%	BELIZE	Sugar 25% Fat 43%
MILLOT 74% BIO	MADAGASCAR	Sugar 26% Fat 44%
ARAGUANI 72%	VENEZUELA	Sugar 27% Fat 44%
ANDOA NOIRE 70% BIO	PERU	Sugar 29% Fat 42%
NYANGBO 68%	GHANA	Sugar 31% Fat 41%
ALPACO 66%	ECUADOR	Sugar 32% Fat 41%
★ MANJARI 64%	MADAGASCAR	Sugar 35% Fat 39%
TAÏNORI 64%	DOMINICAN REPUBLIC	Sugar 35% Fat 38%
MACAÉ 62%	BRAZIL	Sugar 37% Fat 39%
★ HUKAMBI 53%	BRAZIL	Sugar 25% Milk 21% Fat 45%
AMATIKA 46%	MADAGASCAR	Sugar 38% Fat 43%
BAHIBÉ 46%	DOMINICAN REPUBLIC	Sugar 30% Milk 23% Fat 43%
ANDOA LACTÉE 39% BIO	PERU	Sugar 33% Milk 26% Fat 42%
TANARIVA 33%	MADAGASCAR	Sugar 38% Milk 28% Fat 36%

INDULGENT CREATIONS

COUVERTURES	COMPOSITION
★ BLOND DULCEY 35%	Sugar 29% Milk 24% Fat 43%
AMATIKA BLANCHE 35%	Sugar 42% Fat 41%
IVOIRE 35%	Sugar 43% Milk 22% Fat 41%
★ OPALYS 33%	Sugar 32% Milk 32% Fat 44%

BLENDS

COUVERTURES	COMPOSITION
★ GUANAJA 70%	Sugar 29% Fat 42%
★ CARAÏBE 66%	Sugar 32% Fat 40%
XOCOLINE 65%	Maltitol 34% Fat 43%
EXTRA BITTER 61%	Sugar 38% Fat 40%
ORIADO 60% BIO	Sugar 39% Fat 39%
XOCOLINE LACTÉE 41%	Maltitol 34% Milk 24% Fat 41%
★ JIVARA 40%	Sugar 35% Milk 23% Fat 41%
BITTER LACTÉE 39%	Sugar 41% Milk 18% Fat 38%

PROFESSIONAL SIGNATURE CHOCOLATES

COUVERTURES	COMPOSITION
SATILIA NOIRE 70%	Sugar 30% Fat 40%
SATILIA NOIRE 62%	Sugar 37% Fat 38%
ÉQUATORIALE NOIRE 55%	Sugar 43% Fat 38%
SATILIA LACTÉE 38%	Sugar 42% Milk 19% Fat 37%
ÉQUATORIALE LACTÉE 35%	Sugar 43% Milk 19% Fat 39%
SATILIA BLANCHE 31%	Sugar 41% Milk 27% Fat 38%

★ Our iconic products

* Cocoa beans from a single origin

WHICH CHOCOLATES SHOULD YOU USE FOR ICE CREAMS AND SORBETS?

L'École Valrhona recommends a selection of chocolates for iced recipes.

CHOCOLATES	SORBETS	MILK ICE CREAMS	ICE CREAMS	SOFT SERVE ICE CREAMS
P 125 CŒUR DE GUANAJA	●●●	●●●	●●	●●
CONFECTION 80%	●●●	●●●	●●	●●
MILLOT 74% BIO	●●●	●●	●	●
GUANAJA 70%	●●	●●	●	●
NYANGBO 68%	●	●●	●	●
EXTRA AMER 67%	●●	●	●	●
CARAIBE 66%	●●	●●	●	●
ILLANKA 63%	●●●	●●●	●●	●●
MACAÉ 62%	●	●●●	●●●	●●
ORIADO 60% BIO	●	●●●	●●	●●
HUKAMBI 53%		●●●	●●	●●
BAHIBÉ 46%		●●●	●●	●●
JIVARA 40%		●●●	●●	●●
CARAMÉLIA 36%		●●	●	●●
BLOND DULCEY 35%		●●●	●	●●
IVOIRE 35%		●●	●●●	●●
OPALYS 33%		●●	●●	●●
HAZELNUT PRALINÉ 66%	●	●●	●	●●
CARAMELIZED 50% ALMOND & HAZELNUT PRALINÉ	●●	●●●	●●	●
50% ALMOND & HAZELNUT PRALINÉ	●●	●●●	●●	●
COCOA POWDER	●	●	●●	

● Possible use ●● Recommended use ●●● Ideal product for this use

WHICH CHOCOLATES SHOULD YOU USE FOR FILLINGS?

L'École Valrhona recommends these chocolates, with no added cocoa butter, for preparing ganaches and creams.

SINGLE ORIGIN*

CHOCOLATES	ORIGIN	COMPOSITION
GHANA 80%	GHANA	Sugar 20% Fat 43%
RÉPUBLIQUE DOMINICAINE 80%	DOMINICAN REPUBLIC	Sugar 20% Fat 43%
MADAGASCAR 80%	MADAGASCAR	Sugar 20% Fat 43%
ÉQUATEUR 80%	ECUADOR	Sugar 20% Fat 43%

These chocolates are shown on page 28

BLENDS

CHOCOLATES	COMPOSITION
P125 CŒUR DE GUANAJA	Sugar 19% Fat 38%
EXTRA AMER 67%	Sugar 32% Fat 38%
EXTRA NOIR 53%	Sugar 46% Fat 31%

These chocolates are shown on page 29

The chocolates contain no added cocoa butter and are also suitable for making mousses, crémeux, ice creams, or sorbets. Use each chocolate's symbols to find out its potential uses.

* Cocoa beans from a single origin

EXPERTISE FROM THE PLANTATION TO THE CHOCOLATE FACTORY

Valrhona's chocolate-making expertise empowers flavor makers to explore endless creative possibilities and devise their own personal signatures.

It all starts with the **selection of raw ingredients**, particularly the **cocoa beans**: Valrhona's sourcing team travels the world **to select the finest, most unique cocoa beans directly from plantations**.

We distinguish **blended chocolates from single origin chocolates**. For blended chocolates, our taste experts characterize the sensory profile of each batch of cocoa and **meticulously blend the aromatic profiles that are typical of each origin** until they **achieve an unvarying and unique taste**.

Single origin* chocolates, meanwhile, are split into two groups: Single Origin Grand Crus made from cocoa beans sourced in a specific geographical area (such as a region or district), and Cuvées, which come from small plantations and are available in limited amounts. Both groups are **representative of a single country's aromatic profile**.

Long-term taste quality and consistency are guaranteed by our expert know-how and the care we lavish on each manufacturing stage.

Are you looking for a chocolate that is full of character, capturing all the flavor of one or more terroirs? Explore the chocolates in our cocoa library.



Examples of exclusive origins (not guaranteed year-round)
** In line with Regulation (EU) 2023/1115 on deforestation

> "Being a partner means supporting a diversified model for agriculture – including in cocoa farming – which works alongside other crops such as fruit and citrus trees. This way, producers' income is diversified and more secure."

Nans Mouret
Sourcer

*Single origin cocoa beans

Stand out from the crowd

CUVÉES

Dare to pursue excellence with our unique Single Origin* couvertures that showcase rare cocoa grown on small plantations. We've discovered these **diamonds in the rough** with their unique, unexpected tastes, and polished them into gems, meeting different people along the way and encouraging our sourcers' love for promising new terroirs, including, Vanuatu and São Tomé. **With Cuvées du Sourceur, take your customers on an exceptional chocolate journey.**

DARK



SAO TOMÉ 76%

Cocoa beans from São Tomé, São Tomé Island

BITTER, COCOA NIBS & WOODY

With a character reminiscent of São Tomé's volcanic terrain and tropical forests, this captivating chocolate's bitterness is underpinned by woody notes and hints of cocoa nibs.

No lecithin

Sugar 24%
Fat 43%

1kg slab: 40959



HAÏTI 66%

Haitian cocoa beans, Northern Plain

COCOA NIBS, FRUITY & SPICY

Notes of ripe fruit and cocoa nibs mingle with a touch of spice to evoke the flamboyant colors of twilight in the Haitian wilderness.

No lecithin

Sugar 34%
Fat 40%

1kg slab: 19264



VANUATU 66%

Vanuatu cocoa beans, Malekula Island

TOASTED NIBS, WARM SPICES & DRIED FRUIT

Notes of grilled cocoa, warm spices and dried fruit take us to the heart of the Pacific Ocean and the island of Vanuatu, where we discover a rare and unique cocoa.

Sugar 32%
Fat 40%

3kg bag of fèves: 44722

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.

Coating/Molding | Bars | Ganaches/Creams/Mousses | Ice creams/Sorbets

WHOLE COCOA BEAN COUVERTURE

Valrhona is throwing the chocolate-making rulebook out the window with Oqo, the first couverture made with **whole unhulled cocoa beans**. Its **natural crunchy texture**, **intense flavor** and authentically raw **marbled look** pave the way for **vibrant taste experiences**.

DARK



OQO 73%

Madagascan whole beans, Ambanja District

FRUITY, ROASTED BEANS & CRUNCHY

Like the crackling sound of a fire, Oqo's whole cocoa bean pieces take you back to cocoa's earliest origins.

No lecithin | No vanilla

Sugar 27%
Fat 44%

3 × 1kg slabs: 40981

⚠ OQO IS NOT SUITABLE FOR MACHINE COATING.

What is a whole cocoa bean?



DOUBLE FERMENTATION

To create a **new signature flavor**, after over 10 years of working hand in hand with partner producers, Valrhona has revolutionized the way it processes its cocoa in plantations. Once the first fermentation is completed and the cocoa's primary aromas are revealed, a **new ingredient is added** to trigger a **second fermentation phase**. Both **Itakuja** (made with passion fruit purée) and **Kidavoa** (whose cocoa beans are combined with banana) are **free from added flavors**.

DARK



ITAKUJA 55%

Brazilian cocoa beans, Southern Bahia region

FRUITY & PASSION FRUIT

Itakuja's cocoa-rich, passion fruit notes dance a passionate samba to the beat of Bahia's famous carnival.

Sugar 44%
Fat 37%

3kg bag of fèves: 12219

MILK



KIDAVOA 50%

Madagascan cocoa beans, Ambanja District

COCOA-RICH, FRUITY & BANANA

Kidavoa's cocoa-rich banana notes lend it a warm, melodic tone straight out of a Madagascan a cappella choir.

Sugar 34%
Milk 15%
Fat 39%

3kg bag of fèves: 13757

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.

Coating/Molding | Bars | Ganaches/Creams/Mousses | Ice creams/Sorbets

INSPIRATION

A PALETTE OF FLAVORS, A WORLD OF NEW EMOTIONS

With Inspiration, break the rules of fruit and plant-based cuisine. Explore new possibilities and unlock unforgettable sensory experiences.

FRUIT COUVERTURES



STRAWBERRY INSPIRATION

CANDIED FRUIT & STRAWBERRY

The sweet, candied notes of Strawberry Inspiration call to mind the joy of biting into a biscuit covered in fresh fruit jam.

Cocoa butter 38%
Powdered strawberry 14%
Sugar 47%
Fat 39%

3kg bag of drops: 1123231



RASPBERRY INSPIRATION

CANDIED FRUIT & RASPBERRY

Raspberry Inspiration, with its hint of acidity, evokes the cheerful scent of homemade raspberry jam.

Cocoa butter 36%
Powdered raspberry 12%
Sugar 52%
Fat 37%

3kg bag of drops: 1123234



PASSION FRUIT INSPIRATION

TROPICAL FRUIT & PASSION FRUIT

The tropical, tangy notes of Passion Fruit Inspiration hint at the freshness of a passion fruit sorbet under the summer sun.

Cocoa butter 32%
Powdered passion fruit juice 17%
Sugar 60%
Fat 34%

3kg bag of fèves: 15390



YUZU INSPIRATION

CITRUS FRUIT & YUZU

Yuzu Inspiration wonderfully expresses the sweetness and bitterness of the yuzu, an iconic Japanese citrus fruit, dazzling like the rays of the rising sun.

Cocoa butter 34%
Powdered yuzu juice 2%
Sugar 55%
Fat 35%

3kg bag of fèves: 19998



ALMOND INSPIRATION

NUTS & SWEET ALMOND

The sweet, fresh almond notes of Almond Inspiration take us on a stroll through an almond orchard on a beautiful summer's day.

Cocoa butter 31%
Almond cake powder 31%
Sugar 39%
Fat 42%

3kg bag of fèves: 14029



NEW

MATCHA INSPIRATION

MATCHA GREEN TEA

With its vegetal notes and subtle bitterness, Matcha Inspiration echoes the serenity of a Japanese tea ritual, where the aroma of matcha meets gentle sweetness.

Cocoa butter 35%
Sugar 56%
MATCHA 8.1%
Fat 36%

3kg bag of fèves: 45614

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Coating/Molding Bars Ganaches/Pastry creams/Mousses Ice cream/Sorbets Drinks

THESE COUVERTURES ARE NOT SUITABLE FOR COATING, BUT ARE SUITABLE FOR MOLDING.

AMATIKA

PLANTS AND INDULGENCE CAN GO HAND IN HAND



AMATIKA 46%

Cocoa beans from Madagascar, Ambanja District

COCOA-RICH, CEREALS & ROASTED ALMONDS

The creamy texture of Amatika gives way to notes of cocoa, roasted almonds, and a hint of tanginess, reminiscent of a picnic in the peaceful ambiance of a Malagasy garden.

VEGAN

Sugar 38%
Fat 43%

3kg bag of fèves: 51470



AMATIKA BLANCHE 35%

NUTS & ALMONDS

The sweet almond and nutty notes of Amatika Blanche are an invitation to calm contemplation, like observing rippling reflections in a tranquil river in summer.

VEGAN

Sugar 42%
Fat 41%

3kg bag of fèves: 43096

XOCOLINE

DARK



XOCOLINE 65%

Blend

SWEETLY SPICED, BITTERSWEET & A HINT OF ACIDITY

Xocoline's bitter, tangy, vanilla-inflected notes ring out with a light playfulness like music strummed on a guitar.

With sweeteners

Maltitol 34%
Fat 43%

3 × 1kg slabs: 5904

MILK



XOCOLINE LACTÉE 41%

Blend

MILKY, COCOA-RICH & A HINT OF BITTERNESS

Xocoline Lactée's subtle, chocolate, lightly bitter notes remind you of the sparkling white flowers on a cacao tree.

With sweeteners

Maltitol 34%
Milk 24%
Fat 41%

3 × 1kg slabs: 6972

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The fat percentage represents the product's entire fat content.

Coating/Molding | Bars | Ganaches/Creams/Mousses | Ice creams/Sorbets

Your fillings
with no added cocoa butter

SINGLE ORIGIN

CONFECTION

These chocolates can be characteristic of one or more terroirs. Similarly to a product with a protected geographical indication, **Grand Cru Single Origin** chocolates are **truly representative of their origin's aromatic profile**, so they reveal all the finesse and intensity of their home terroir.

DARK

NEW PRODUCTS



GHANA 80%

Ghana cocoa beans, Tarkwa and Assin Fosu Districts

VANILLA, TOASTED NUTS, BITTERNESS & COCOA-RICH

Ghana 80%, with its sweet notes of vanilla and coconut, roasted nuts and cocoa, whisks us away to the heart of Ghana's plantations.

No added cocoa butter

Sugar 20%
Fat 43%

3kg bag of fèves: 46174



RÉPUBLIQUE DOMINICAINE 80%

Dominican Republic cocoa beans, Duarte Province

TANGY, RIPE FRUIT, BITTER & COCOA-RICH

République Dominicaine 80%, with its tangy notes of ripe fruit and more subtle cocoa notes, lets us in on the secrets of the island of Santo Domingo.

No added cocoa butter

Sugar 20%
Fat 43%

3kg bag of fèves: 46176



ÉQUATEUR 80%

Ecuador cocoa beans, 9 terroirs*

BITTER, HERBAL, ASTRINGENT & SWEETLY SPICED

Équateur 80% leads us deep within the Amazonian ecosystem with its bitter, herbal, and sweetly spiced notes.

No added cocoa butter

Sugar 20%
Fat 43%

3kg bag of fèves: 46175



MADAGASCAR 80%

Madagascar cocoa beans, Ambanja District

BERRIES, TANGY, ROASTED COCOA NIBS & BITTERNESS

Madagascar 80% is a mirror held up to the Malagasy terroir, with its notes of tangy berries and slightly bitter toasted cocoa nibs.

No added cocoa butter

Sugar 20%
Fat 43%

3kg bag of fèves: 46173

⚠ THESE CHOCOLATES ARE NOT SUITABLE FOR TEMPERING, MOLDING, OR COATING.

* Vinces, Quinindé, Simon Bolivar, La Union, Mata de cacao, Ricaurte, San José del Tambo, Naranjal, Lagarto

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The fat percentage represents the product's entire fat content.

Coating/Molding · Bars · Ganaches/Creams/Mousses · Ice creams/Sorbets

BLENDS

DARK CHOCOLATE CONCENTRATE



P 125 CŒUR DE GUANAJA

Blend

COCOA-RICH AND ROASTED NOTES

P125 Cœur de Guanaja 80% brings a more intense chocolate flavor and a softer, more melting texture to lots of recipes (including ice creams and ganaches).

⚠ P125 CŒUR DE GUANAJA IS NOT SUITABLE FOR TEMPERING, MOLDING, OR COATING.

No added cocoa butter

Sugar 19%
Fat 38%

3kg bag of fèves: 6360

DARK



EXTRA AMER 67%

Blend

ROUNDED & TOASTED NUTS

Holds up very well to cooking.

⚠ EXTRA AMER 67% IS NOT SUITABLE FOR TEMPERING, MOLDING, OR COATING.

No added cocoa butter

Sugar 32%
Fat 38%

3kg bag of fèves: 4663



EXTRA NOIR 53%

Blend

ROUNDED & TOASTED NUTS

Holds up very well to cooking.

⚠ EXTRA NOIR 53% IS NOT SUITABLE FOR TEMPERING, MOLDING, OR COATING.

No added cocoa butter No vanilla

Sugar 46%
Fat 31%

3kg bag of fèves: 4664

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Coating/Molding Bars Ganaches/Creams/Mousses Ice creams/Sorbets

Your essential chocolates

SINGLE ORIGIN

DARK



TULAKALUM 75%

Belizean cocoa beans,
Cayo District

FRUITY & TANGY, WITH A COCOA NIB FLAVOR

Tulakalum's fruity intensity and powerful cocoa nibs dreamily encapsulate the gorgeous biodiversity of Belize, an endlessly colorful country with rich culture and histories.

No lecithin

Sugar 25%
Fat 43%

3kg bag of fèves: 25295



MILLOT 74%

Madagascan cocoa beans,
Ambanja District

FRUITY, TANGY & FULL-BODIED

The intensity of Madagascar's untouched nature finds its likeness in Millot chocolate, with its powerful tangy and bittersweet flavors and its notes of fruit and cocoa nibs.

No lecithin | No vanilla

Sugar 32%
Fat 38%

3kg bag of fèves: 31508



ARAGUANI 72%

Venezuelan cocoa beans,
Sur de Lago region

SWEETLY SPICED, WOODY & FULL-BODIED

Araguani's touch of vanilla, woody notes and hint of bitterness take you on an adventure through Venezuela's mountains, forests and saltwater lakes.

Sugar 27%
Fat 44%

3kg bag of fèves: 4656



ANDOA NOIRE 70%

Peruvian cocoa beans,
Piura region, San Martin, Amazonas

FRUITY, WOODY & BITTERNESS

Andoa Noire's nutty notes conjure up Peru's warm, fragrant air, while its hints of woodiness and bitter edge seem to melt into the tranquil twilight atmosphere.

No vanilla

Sugar 29%
Fat 42%

3kg bag of fèves: 12515



NYANGBO 68%

Ghanaian cocoa beans,
Tarkwa and Assin Fosu Districts

SWEETLY SPICED, ROASTED & VANILLA

Nyangbo's spiced, roasted, and vanilla notes bring you on a journey to Ghana's rich mustard-colored earth.

Sugar 31%
Fat 41%

3kg bag of fèves: 6085



ALPACO 66%

Ecuadorian cocoa beans,
9 terroirs**

SWEETLY SPICED, NUTS & WOODY

Alpaco's accents of nuts and woody notes take you sailing down the Amazon River through its lush wilderness.

Sugar 32%
Fat 41%

3kg bag of fèves: 5572

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** Vinces, Quinindé, Simon Bolivar, La Union, Mata de cacao, Ricaurte, San José del Tambo, Naranjal, Lagarto
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The fat percentage represents the product's entire fat content.

Coating/Molding | Bars | Ganaches/Creams/Mousses | Ice creams/Sorbets

DARK



MANJARI 64% ✪

Madagascan cocoa beans,
Ambanja District

FRUITY, TANGY & BERRIES

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

Sugar 35%
Fat 39%

3kg bag of fèves: 4655



TAÏNORI 64%

Cocoa beans from the Dominican Republic,
Duarte Province

BALANCED, FRUITY & YELLOW FRUIT

The bountiful fruits of the Dominican Republic's early morning markets are reflected in Taïnori's tangy notes of tropical fruit.

Sugar 35%
Fat 38%

3kg bag of fèves: 5571



ILLANKA 63%

Peruvian cocoa beans,
Piura region

FRUITY, TOASTED NUTS & SWEETNESS

Illanka takes you on a journey through the peaks and valleys of the Peruvian Andes as its unique flavor profile dramatically sways between smooth sweetness and fruity and nutty notes.

Sugar 36%
Fat 37%

3kg bag of fèves: 9559



MACAÉ 62%

Brazilian cocoa beans,
Southern Bahia region

FRUITY, TOASTED NUTS & BLACK TEA

Macaé's deep notes of black tea and toasted nuts take you on a timeless, spellbinding journey through Brazil's ancient Atlantic rainforest, the Mata Atlantica.

Sugar 37%
Fat 39%

3kg bag of fèves: 6221



✪ Iconic chocolates

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Coating/Molding · Bars · Ganaches/Creams/Mousses · Ice creams/Sorbets

Your essential chocolates

SINGLE ORIGIN

OMBRÉS

NEW PRODUCTS



SIOKA 56%

Côte d'Ivoire cocoa beans

COCOA-RICH, BITTERNESS & BEURRE NOISETTE

Like the majestic waters of the Sassandra River, this milk chocolate amazes with its intense cocoa notes, bitterness and beurre noisette notes.

No lecithin

Sugar 21.8%
Milk 16.5%
Fat 44%

3kg bag of fèves: 54171



HUKAMBI 53% ✪

Brazilian cocoa beans, Southern Bahia region

COCOA-RICH, CEREALS & BITTERNESS

Hukambi's surprising blend of cocoa, bitter and lightly shortbread-inflected notes ushers us in to discover the mysteries of the fauna and flora living in the shadows of Brazil's ancient forests.

No lecithin

Sugar 25%
Milk 21%
Fat 45%

3kg bag of fèves: 49787

MILK



BAHIBÉ 46%

Cocoa beans from the Dominican Republic, Duarte Province

COCOA-RICH, CEREALS & RIPE FRUIT

Bahibé combines ripe fruity notes with a powerful hint of cocoa to evoke all the power of the Dominican Republic's waterfalls and lush plantlife.

Sugar 30%
Milk 23%
Fat 43%

3kg bag of fèves: 9997



ANDOA LACTÉE 39%

Peruvian cocoa beans, Piura region, San Martin, Amazonas

FARM-FRESH MILK FLAVOR & A HINT OF TANGINESS

Andoa Lactée unfurls through warm, mellow notes of dairy milk, much like a pan pipe melody drifting over the foothills of the Andes.

No vanilla

Sugar 33%
Milk 26%
Fat 42%

3kg bag of fèves: 15001



TANARIVA 33%

Madagascan cocoa beans, Ambanja District

INDULGENT & SOFT CARAMEL

Tanariva is an intensely smooth milk chocolate with soft caramel notes. Its sunlit flavor captures the joy of resting on the banks of the Sambirano River.

Sugar 38%
Milk 28%
Fat 36%

3kg bag of fèves: 4659

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✪ Iconic chocolates

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Coating/Molding · Bars · Ganaches/Creams/Mousses · Ice creams/Sorbets

BLENDS

DARK



ABINAO 85%

Blend

BITTERSWEET, WOODY & RAW COCOA

Abinao's raw, woody intensity and bitterness capture the essence of an immense African jungle shrouded by a dark night.

Sugar 14%
Fat 48%

3kg bag of fèves: 5614



GUANAJA 70% ✪

Blend

BALANCED, ROASTED & BITTER

Guanaja's forceful tanginess and its comforting notes of bitter cocoa nibs call and respond like the warm, harmonious tones of woodwind instruments intermingling with celebratory song and the gentle rhythm of a percussion section.

Sugar 29%
Fat 42%

3kg bag of fèves: 4653
12kg box of fèves: 19849



CARAÏBE 66% ✪

Blend

SWEETLY SPICED, ROASTED & BITTERSWEET

With its intensely bitter notes, woody highlights and hints of toasted nuts, Caraïbe leads you on an intoxicating dance through the cacao forest.

Sugar 32%
Fat 40%

3kg bag of fèves: 4654
12kg box of fèves: 19843



EXTRA BITTER 61%

Blend

SWEETLY SPICED, NUTS & COCONUT

Extra Bitter's notes of vanilla, fleshy coconut and slightly bitter cocoa conjure up the fiery heat of the wind blowing over desert dunes.

Sugar 38%
Fat 40%

3kg bag of fèves: 4657
12kg box of fèves: 19846



ORIADO 60%

Blend

BALANCED, VANILLA & COCONUT

Oriado's creamy, vanilla-inflected mellowness lulls you into a siesta on warm sands, as the sun intoxicatingly caresses your skin.

Sugar 39%
Fat 39%

3kg bag of fèves: 12164

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✪ Iconic chocolates

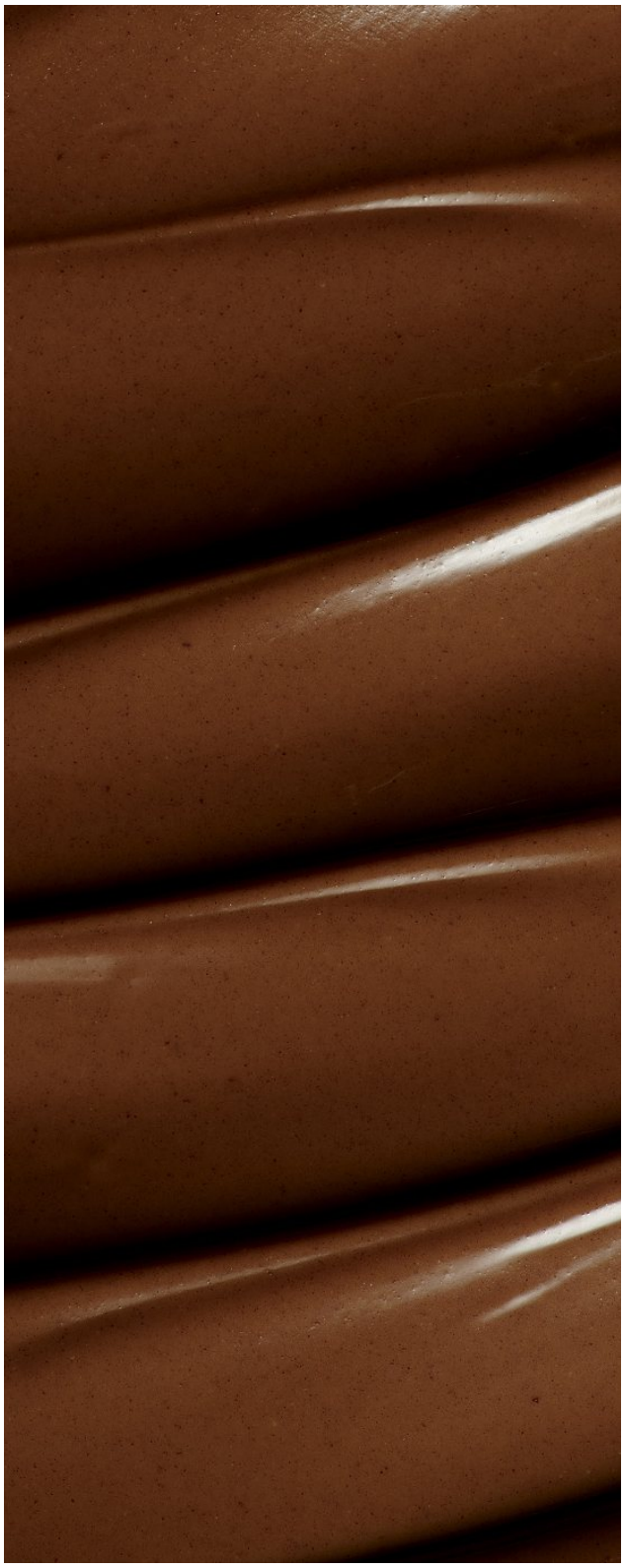
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Coating/Molding · Bars · Ganaches/Creams/Mousses · Ice creams/Sorbets

Your essential chocolates

BLENDS

MILK





JIVARA 40% ✪

Blend

MILKY, MALT & VANILLA

With its mellow, malty cocoa-rich flavor, Jivara feels as warm as the sun's kiss on a golden summer morning.

Sugar 35%
Milk 23%
Fat 41%

3kg bag of fèves: 4658
12kg box of fèves: 19848



BITTER LACTÉE 39%

Blend

FRESH MILK FLAVOR & A HINT OF VANILLA

Bitter Lactée opens with distinctive notes of fresh milk and vanilla followed by echoes of sweet cocoa, which prolong the tasting experience like the bass notes on the piano concluding a piece of music.

Sugar 41%
Milk 18%
Fat 38%

3kg bag of fèves: 19953
12kg box of fèves: 19893



CARAMÉLIA 36%

Blend

INDULGENT & SALTED CARAMEL

Caramélia's chocolatey smoothness and indulgent salted caramel notes instantly bring a smile to your face, conjuring up memories of wonderful times spent with friends.

No vanilla

Sugar 34%
Milk 20%
Fat 38%

3kg bag of fèves: 7098



AZÉLIA 35%

Blend

INDULGENT & HAZELNUT-INFLECTED

Azélia's indulgent notes of roasted hazelnut feel every bit as velvety as a warm down blanket on winter's first icy days.

Sugar 30%
Milk 21%
Fat 44%

3kg bag of fèves: 11603

✪ Iconic chocolates

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Coating/Molding | Bars | Ganaches/Creams/Mousses | Ice creams/Sorbets

BLOND COLORED



BLOND DULCEY 35% ✪

NOTES OF SHORTBREAD & A HINT OF SALT

With its very subtly salty, mellow shortbread flavor, Dulcey and its caramelized milky tones conjure up our childhoods before our very eyes, stirring up a whirlwind of delicious, uniquely personal memories.

Sugar 29%
Milk 24%
Fat 43%

3kg bag of fèves: 31870

WHITE



WAINA 35%

VANILLA & FARM-FRESH MILK FLAVOR

Waina's sweet notes of cane sugar and bourbon vanilla make this particularly smooth white chocolate open up like a fresh white flower in the first days of spring.

Sugar 43%
Milk 21%
Fat 42%

3kg bag of fèves: 15002



IVOIRE 35%

BALANCED & WARM MILK

Ivoire white chocolate's comforting notes of hot milk recall the sound of children's laughter as they share moments of pure joy together.

Sugar 43%
Milk 22%
Fat 41%

3kg bag of fèves: 4660
12kg box of fèves: 19741



OPALYS 33% ✪

VANILLA & FRESH MILK FLAVOR

Opalys is a white chocolate with the merest hint of sweetness whose delicate milky, vanilla flavor conjures up all the purity of a mountaintop snow shower in spring.

Sugar 32%
Milk 32%
Fat 44%

3KG bag of fèves: 8118

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✪ Iconic chocolates

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Coating/Molding · Bars · Ganaches/Creams/Mousses · Ice creams/Sorbets

Professional Signature

We guarantee that these chocolates are **easy to use** and produce **outstanding results**.
These **meticulously crafted** blended chocolates stand out for their **full-bodied flavor and perfect gustatory balance**.

DARK

NEW



SATILIA NOIRE 70%
ROUNDED & BITTER

Sugar 30%
Fat 40%

12kg box of fèves: 46178



SATILIA NOIRE 62%
ROUNDED & TOASTED NUTS

Sugar 37%
Fat 38%

12kg box of fèves: 7346



ÉQUATORIALE NOIRE 55%
ROUNDED & VANILLA

Sugar 43%
Fat 38%

3kg bag of fèves: 4661
12kg box of fèves: 19836



TROPILIA NOIRE 53%
ROUNDED & VANILLA

Sugar 45%
Fat 35%

12kg box of fèves: 8515

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The fat percentage represents the product's entire fat content.

Coating/Molding · Bars · Ganaches/Creams/Mousses · Ice creams/Sorbets

MILK



SATILIA LACTÉE 38%

ROUNDED

No vanilla

Sugar 42%
Milk 19%
Fat 37%

12kg box of fèves: 45894



ÉQUATORIALE LACTÉE 35%

ROUNDED

Sugar 43%
Milk 19%
Fat 39%

3kg bag of fèves: 4662
12kg box of fèves: 19844



TROPILIA LACTÉE 29%

ROUNDED

No vanilla

Sugar 46%
Milk 23%
Fat 33%

12kg box of fèves: 8516

WHITE



SATILIA BLANCHE 31%

ROUNDED

Sugar 41%
Milk 27%
Fat 38%

12kg box of fèves: 19959

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The fat percentage represents the product's entire fat content.

Coating/Molding · Bars · Ganaches/Creams/Mousses · Ice creams/Sorbets





PRALINÉS & CO

RAW PRALINÉS **P.40**
CARAMELIZED PRALINÉS **P.41**
NUTTY PRALINÉS **P.42-43**
GIANDUJA-STYLE **P.44**
ALMOND PASTES **P.45**

Pralinés & Co

The Valrhona nut range brings together three essential families: Pralinés, Gianduja-Style and Almond Pastes.

Pralinés first appeared in Valrhona's workshops more than 90 years ago. Expert skills and handiwork are employed at every stage in the manufacturing process. This way, our operators can keep a close watch over each praliné on a daily basis, guaranteeing you a consistent texture and flavor. As the pioneers of caramelized cooking, we can also provide you with a wide range of nutty pralinés. This kitchen technique brings out all green almonds' and fresh hazelnuts' raw flavor.

RAW PRALINÉS

PRODUCTION SECRETS FOR RAW PRALINÉ

Raw praliné tastes fresh and nutty. It is made without cooking the sugar. This blend of coarsely ground roasted nuts and confectioners' sugar **has a grainy texture and an indulgent taste.**





CRUNCHY 50% ALMOND & HAZELNUT

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

TOASTED NOTES

Almonds 25%
Hazelnuts 25%
Sugar 49%
Fat 28%

Use within* 12 months

5kg tub: 5621



RAW 50% ALMOND & HAZELNUT

This product doesn't use cooked sugar, it is a simple combination of roasted, slightly ground nuts. A grainy texture and indulgent flavor.

TOASTED NOTES

Almonds 25%
Hazelnuts 25%
Sugar 49%
Fat 29%

Use within* 12 months

5kg tub: 47202

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.

*Use within calculated based on the date of manufacture

Ganaches/Creams/Mousses · Ice creams/Sorbets · Pralinés for frames

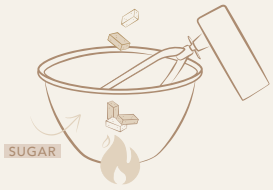
Intensity of your pralinés (toasted or caramelized)

CARAMELIZED PRALINÉS

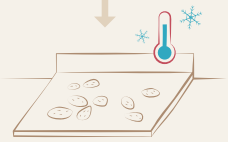
PRODUCTION SECRETS FOR

CARAMELIZED PRALINÉ

A pure-sugar liquid caramel is made in a copper cauldron over a live flame, into which nuts - oven-roasted hazelnuts and/or almonds - are added at the end of the cooking process. After mixing, the syrup-coated nuts are cooled on a table and then ground and refined. This process has been the hallmark of a Valrhona praliné for over 90 years, allowing us to make intensely caramelized products.



CARAMELIZING
SUGAR + ROASTED NUTS



COOLING ON A WORK SURFACE
and BREAKING UP



PRE-GRINDING + GRINDING UNTIL SMOOTH



60% ALMOND

Spanish Valencia Almonds

A beautiful balance of cooked caramel and almond notes.

CARAMELIZATION

Almonds 60%
Sugar 40%
Fat 36%

Use within* 12 months

5kg tub: 2260



50% ALMOND

A beautiful balance of cooked caramel and almond notes.

CARAMELIZATION

Almonds 50%
Sugar 50%
Fat 30%

Use within* 12 months

5kg tub: 2259



50% ALMOND & HAZELNUT

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

CARAMELIZATION

Almonds 25%
Hazelnuts 25%
Sugar 50%
Fat 30%

Use within* 12 months

5kg tub: 2261



50% HAZELNUT

Powerful hints of cooked caramel that finish with hazelnut notes.

CARAMELIZATION

Hazelnuts 50%
Sugar 50%
Fat 30%

Use within* 12 months

5kg tub: 2257



60% HAZELNUT

Italian Romana Hazelnuts

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

CARAMELIZATION

Hazelnuts 60%
Sugar 40%
Fat 39%

Use within* 12 months

5kg tub: 2258

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.

*Use within calculated based on the date of manufacture

Ganaches/Creams/Mousses Ice creams/Sorbets Pralinés for frames

Intensity of your pralinés (toasted or caramelized)

NUTTY PRALINÉS

SPECIALTIES

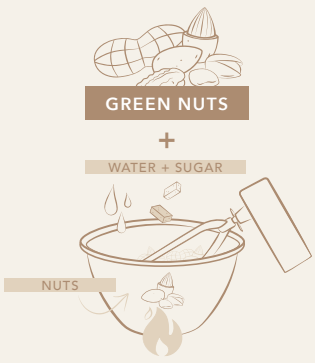
PRODUCTION SECRETS FOR NUTTY PRALINÉ

The nuts are cooked over a high heat in a sugar syrup, from which the water evaporates, leaving the nuts completely coated with grains of sandy sugar.

As the cooking continues, the sugar will caramelize, roasting the nuts right to the core.

For each recipe, the final toasting temperature determines how the nutty notes and caramel balance alongside one another.

This technique is known as sablage in French (which roughly translates as "crumbling") and it is what gives the warm, full-bodied nutty notes in Valrhona's Praliné range all their intensity and elegance.





55% ALMOND 12.5% COCONUT

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

TOASTED NOTES

Almonds 55% Coconut 12.5% Sugar 32.5% Fat 36%		Use within* 12 months	5kg tub: 19822



50% PECAN

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

TOASTED NOTES

Pecans 50% Sugar 50% Fat 37%		Use within* 12 months	5kg tub: 11937



42% PISTACHIO

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

TOASTED NOTES

Pistachios 42% Almonds 18% Sugar 40% Fat 28%		Use within* 12 months	5kg tub: 11936

PEANUT PASTE



70% PEANUT PASTE

Our Peanut Paste is reminiscent of classic pralinés; its distinguishing features are its crunchy texture and intense peanut flavor with candied notes.

TOASTED NOTES

Peanuts 70% Sugar 30% Fat 34%		Use within* 12 months	5kg tub: 19864

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The fat percentage represents the product's entire fat content.

*Use within calculated based on the date of manufacture

Ganaches / Creams / Mousses Ice creams / Sorbets

Intensity of your pralinés (toasted or caramelized)

NUTTY PRALINÉS

THE CLASSICS



70% ALMOND

Spanish Valencia Almonds

Richly toasted almond notes with only a hint of sweetness.

TOASTED NOTES

Almonds 70%
Sugar 30%
Fat 36%

Use within* 12 months

5kg tub: 9015



66% HAZELNUT

Italian Romana Hazelnuts

An unusually powerful nutty taste, with a pure hazelnut flavor that lingers on the palate.

TOASTED NOTES

Hazelnuts 53%
Almonds 14%
Sugar 33%
Fat 39%

Use within* 12 months

5kg tub: 7531



50% ALMOND & HAZELNUT

Only the slightest hint of sugar on the palate thanks to roasted nutty notes. A beautifully warm brown hue that draws the eye.

TOASTED NOTES

Almonds 25%
Hazelnuts 25%
Sugar 49%
Fat 29%

Use within* 12 months

5kg tub: 4697
2kg tub: 19971



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The fat percentage represents the product's entire fat content.

*Use within calculated based on the date of manufacture

Ganaches/Creams/Mousses Ice creams/Sorbets

Intensity of your pralinés (toasted or caramelized)

GIANDUJA-STYLE

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



Gianduja pieces with hazelnuts



LIGHT HAZELNUT 39%

Hazelnut paste, made with cocoa butter.

Lactose-free

Hazelnuts 39% Sugar 50% Cocoa butter 11% Fat 35%		Use within* 9 months	5kg tub: 2266



MILK HAZELNUT 35%

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

Hazelnuts 35% Sugar 35% Cocoa 16% Milk 13% Fat 40%		Use within* 9 months	3 × 1kg slabs: 6993 1kg slab: 7112



DARK HAZELNUT 34%

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

Hazelnuts 34% Sugar 34% Cocoa 28% Milk 3% Fat 41%		Use within* 9 months	3 × 1kg slabs: 2264

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.

*Use within calculated based on the date of manufacture

Ganaches/Creams/Mousses Ice creams/Sorbets

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.
Two of our four products use Provençal almonds,
and there are several cocoa percentages to choose from to suit different applications.



A blossoming almond orchard



70% PROVENÇAL ALMOND PASTE

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

Almonds 70%	Use within* 5 months	4kg tray: 3212	



50% PROVENÇAL ALMOND PASTE

A classic Provençal almond flavor, with balanced aromas.

Almonds 50%	Use within* 5 months	4kg tray: 3211	

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The fat percentage represents the product's entire fat content.

*Use within calculated based on the date of manufacture

Ganaches/Creams/Mousses Ice creams/Sorbets Modelling





ABSOLUTELY COCOA

PURE PASTES **P.48**

COCOA NIBS, COCOA POWDER,
COCOA BUTTER **P.49**

COCOA FRUIT JUICE CONCENTRATE **P.50-51**

Absolutely cocoa

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

PURE PASTES

Use as much or as little as you wish to create your own chocolate with one of five specific origins: Venezuela, Dominican Republic, Ecuador, Madagascar or Brazil.



ARAGUANI
Single Origin Venezuela

Sugar 0%
Fat 54%
Use within* 14 months
3 × 1kg slabs: 5568



TAÏNORI
Single Origin Dominican Republic

Sugar 0%
Fat 54%
Use within* 14 months
3 × 1kg slabs: 5570



ALPACO
Single Origin Ecuador

Sugar 0%
Fat 54%
Use within* 14 months
3 × 1kg slabs: 5569



MANJARI
Single Origin Madagascar

Sugar 0%
Fat 54%
Use within* 14 months
3 × 1kg slabs: 5567



MACAÉ
Single Origin Brazil

Sugar 0%
Fat 54%
Use within* 14 months
3 × 1kg slabs: 25426



COCOA PASTE
Extra 100%

Extra Cocoa Paste 100% reinforces many products' chocolate flavor like no other, enriching them as a taste experience to give them a remarkable power.

Sugar 0%
Fat 54%
Use within* 14 months
3 × 1kg slabs: 134

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.
*Use within calculated based on the date of manufacture
Ganaches/Creams/Mousses Ice creams/Sorbets

COCOA NIBS

Make your own chocolate using the finest and most unique cocoa beans and bring out the best each terroir has to offer in Haiti, Venezuela, Peru, Brazil, Ghana, and Madagascar.

1KG PACKAGING



COCOA NIBS
Single Origin Ghana

100% cocoa beans Fat 54%	Use within* 12 months	1kg bag: 3285

11KG PACKAGING



NIBS
Single Origin Haiti

COCOA-RICH, TANGY

Sugar 0% Fat 54%	Use within* 18 months	11kg box: 27632



NIBS
Single Origin Venezuela

TOASTED, FULL-BODIED, WARMLY SPICED

Sugar 0% Fat 54%	Use within* 18 months	11kg box: 27631



NIBS
Single Origin Peru

ACIDITY, BITTERNESS, CITRUS FRUITS

Sugar 0% Fat 54%	Use within* 18 months	11kg box: 27630



NIBS
Single Origin Brazil

TOASTED, BITTERNESS, DRIED FRUIT

Sugar 0% Fat 54%	Use within* 18 months	11kg box: 27634



NIBS
Single Origin Ghana

SWEET SPICES, TOASTED NUTS

Sugar 0% Fat 54%	Use within* 18 months	11kg box: 27583



NIBS
Single Origin Madagascar

TANGY, FRUITY, TOASTED NUTS

Sugar 0% Fat 54%	Use within* 18 months	11kg box: 27633

COCOA POWDER



COCOA POWDER

Cocoa powder Fat 21%	Use within* 24 months	Box of 3 × 1kg bags: 159

COCOA BUTTER



COCOA BUTTER

100% cocoa butter Fat 100%	Use within* 8 months	3kg tub: 160



COCOA BUTTER DROPS

100% cocoa butter Fat 100%	Use within* 8 months	10kg box: 28047

By opting for the Fairtrade/Max Havelaar label, we enable producers to get improved pay and decent working conditions while also helping to protect the environment. For more information, go to www.maxhavelaarfrance.org

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The fat percentage represents the product's entire fat content.

*Use within calculated based on the date of manufacture

COCOA FRUIT JUICE CONCENTRATE 72°BX

Oabika is a cocoa juice concentrate derived from **cocoa mucilage**.
This white pulp protects the beans in their pod and remains incredibly underused.
Its nuanced aromatic profile oscillates between **fruity and tangy notes** and instantly transports us to the heart of the plantations, where we can discover the rare and exceptional taste of cocoa tree fruit. Its syrupy texture and amber color make it a very special ingredient and the new star in restaurant and store kitchens around the world.





OABIKA

100% cocoa pulp Fat 0.15%	Use within* 12 months	5kg bag-in-box: 34200

The recommended uses for this product are coatings, sauces, glazes, ganaches, jellies, mousses, creams, ice creams, sorbets, and drinks.

The extraordinary taste of cocoa fruit

When you taste Oabika, you will experience the extraordinary flavor of cocoa fruit, with powerful acidity and surprising aromas. It has a very nuanced profile, oscillating between subtle fermented notes, fruity notes of small, tangy berries such as redcurrant and more indulgent notes of candied fruit.

Oabika is an ode to creative escapism. The unusual taste instantly transports you deep inside cocoa plantations to uncover a mysterious fruit, with an exceptional treasure hidden inside the pod.

Adding value to an exceptional raw material

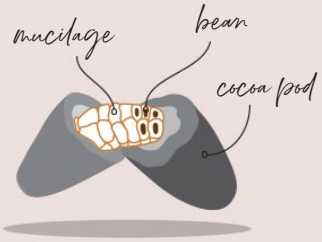
Fresh juice is harvested directly from cacao plantations in Ghana, then filtered, pasteurized, and gently reduced at 72 degrees Brix, producing a 100% natural concentrate from the cocoa pulp.

The name Oabika (inspired by “gold of the pod” translated into Twi, a language spoken in Ghana) refers to cocoa mucilage, an unexpected and still undervalued resource.

In promoting this exceptional raw material, Valrhona is continuing its commitment by using another part of the pod and enabling cocoa producers to generate additional revenue from selling this co-product.

The fat percentage represents the product's entire fat content.
*Use within calculated based on the date of manufacture

HOW IS OABIKA MADE?



1. Harvest

THE **COCOA** PODS
ARE **PICKED** THEN **OPENED**.



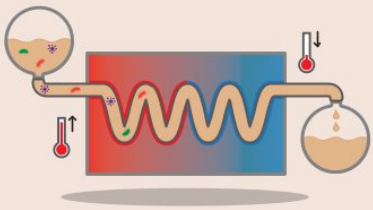
2. Extraction

THE **BEANS** AND **MUCILAGE** ARE **PRESSED**
TO EXTRACT THE JUICE USING A **MOBILE UNIT**
THAT GOES STRAIGHT ONTO THE PLANTATION.

3. Transport

THE JUICE IS PLACED IN **BUCKETS**, WHICH ARE THEN QUICKLY
TRANSPORTED BY **MOTORBIKE TAXI** TO THE FACTORY.





4. Pasteurization

THE JUICE IS **PASTEURIZED**.

5. Concentration



THE PRODUCT'S
FLAVOR IS PRESERVED
BY CONCENTRATING
IT GENTLY AT UP TO
72°BRIX. THE WATER
CONTENT EVAPORATES.
THE **VOLATILE, FLORAL**
AROMAS ARE RECOVERED
AND REINJECTED INTO
THE **FINAL CONCENTRATE**.

6. Product

OABIKA
CONCENTRATED
COCOA JUICE IS
PACKAGED IN A 5KG
BAG-IN-BOX* .



*SOFT METAL BAG FITTED
WITH A CAP AND PLACED
IN A CARDBOARD BOX*



7. Use

A PRODUCT WITH **NUMEROUS USES**
(JELLIES, SAUCES, GANACHES, ICE CREAMS, SORBETS,
MOUSSES, COATINGS, GLAZES, CREAMS, AND DRINKS)

ON THE PLANTATION

PROCESSING

USE





EXCEPTIONAL EXTRAS

BASES **P.54-55**

FILLINGS **P.56-57**

DECORATIONS **P.58-59**

DRINKS **P.60-61**

Exceptional extras

Valrhona has a range of products to help you make your creations and optimize your time while maintaining quality. Do you want to garnish or decorate your creations, or are you looking for a base to structure them in? We have the right products for all your needs.

BASES

CHOCOLATE BONBONS



DARK HOLLOW SPHERE

DARK CHOCOLATE 55%



Cocoa 55% min. Added sugar 43% Fat 38%	Weight: Approx. 2.6g/piece	Use within* 12 months	1 box (504 pieces): 1732



MILK HOLLOW SPHERE

MILK CHOCOLATE 35%



Cocoa 35% min. Sugar 43% Milk 19% Fat 36%	Weight: Approx. 2.6g/piece	Use within* 10 months	1 box (504 pieces): 1733



IVOIRE HOLLOW SPHERE

WHITE CHOCOLATE 35%

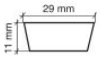


Cocoa butter 35% min. Sugar 43% Milk 21% Fat 40%	Weight: Approx. 2.6g/piece	Use within* 8 months	1 box (504 pieces): 1734



DARK CHOCOLATE PALET

DARK CHOCOLATE 55%

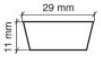


Cocoa 55% min. Sugar 43% Fat 38%	Weight: Approx. 2.2g/piece	Use within* 12 months	1 box (630 pieces): 4325



MILK CHOCOLATE PALET

MILK CHOCOLATE 35%



Cocoa 35% min. Sugar 43% Milk 19% Fat 36%	Weight: Approx. 2.2g/piece	Use within* 10 months	1 box (630 pieces): 4326

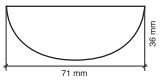
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*Use within calculated based on the date of manufacture



SOLSTIS

DARK CHOCOLATE 55%

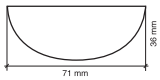


Sugar 43% Fat 38%	Weight: Approx. 9.6g/piece	Use within* 12 months	1 box (45 pieces): 6409



SOLSTIS IVOIRE

WHITE CHOCOLATE 35%



Cocoa butter 35% min. Sugar 43% Milk 21% Fat 40%	Weight: Approx. 9.6g/piece	Use within* 8 months	1 box (45 pieces): 14645



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FILLINGS

VIENNOISERIES

NEW PRODUCTS



GIANDUJA-STYLE STICKS

This stick's intense notes of roasted hazelnuts, followed by a hint of cocoa and milk, are redolent of all Gianduja's indulgent qualities. Its creamy texture is specially designed to withstand baking, for creative fine viennoiseries.

Stick approx. 7g - 8cm	Use within* 12 months	1.6kg box (approx. 220 pieces): 55023



RASPBERRY INSPIRATION STICKS

This Raspberry Inspiration stick has candied, tangy and slightly sweet notes. Its texture is specially designed to withstand baking, for creative fine viennoiseries.

Stick approx. 7g - 7cm**	Use within* 12 months	1.6kg box (approx. 220 pieces): 52387



DARK CHOCOLATE STICKS 55%

A high cocoa content (55%) with a powerful taste and well-rounded, indulgent chocolatey notes. A chocolate that stands up brilliantly to cooking and melts in the mouth. A molded baton shape that doesn't pierce your pastry.

5.5g stick 8cm	Use within* 18 months	1.6kg box (approx. 300 pieces): 12789



DARK CHOCOLATE STICKS 48%

A balanced cocoa content (48%) with powerful cocoa notes and natural vanilla extract. Chocolate perfectly suited to cooking. Extruded baton shape which doesn't pierce your pastry. Three different formats to suit your needs, from mini to 36cm for extra-large pastries.

3.2g stick 8cm	Use within* 24 months	1.6kg box (approx. 500 pieces): 12062
5.3g stick 8cm	Use within* 24 months	1.6kg box (approx. 300 pieces): 12061
15.4g stick 36cm	Use within* 24 months	5kg box (approx. 500 pieces): 12087







*Use within calculated based on the date of manufacture **Shorter format for optimized, zero-waste use



NEW



RASPBERRY INSPIRATION CHIPS

These Raspberry Inspiration chips are packed with candied, tangy, and subtly sweet notes. They are specially designed for fine, creative viennoiseries. Their generous size provides texture and a rich, indulgent flavor.

Use within* 12 months	3kg bag (approx. 1,000 per kg): 56304

VIENNOISERIES



DARK CHOCOLATE CHIPS 60%

A high cocoa content (60%), with powerful vanilla-inflected cocoa notes. A format suited to all your needs (5kg box, or 20,000 chips).

Use within* 24 months	5kg box (approx. 4,000 chips/kg): 12140



DARK CHOCOLATE CHIPS 52%

A recipe designed to combine ease of use in pastries with a taste that is sure to please (featuring powerful cocoa notes and natural vanilla extract). A format suited to all your needs (6kg box).

Use within* 24 months	6kg box (approx. 7,500 chips/kg): 12060



MILK CHOCOLATE CHIPS 32%

A balanced aromatic profile punctuated by light caramelized notes. A format suited to all your needs (6kg box).

Use within* 18 months	6kg box (approx. 7,500 chips/kg): 12139



WHITE CHOCOLATE CHIPS 24%

White chips made using a white chocolate with mellow vanilla notes. A format suited to all your needs (6kg box).

Use within* 18 months	6kg box (approx. 7,500 chips/kg): 15073

PASTRIES



CRISPY WHEAT FLAKE CEREAL

Crispy crêpe wafer pieces

Use within* 15 months	1 × 2.5kg bag: 14592



CLARIFIED BUTTER

Dehydrated milk fat 99.9% Maximum moisture content 0.1%	Use within* 9 months	2kg bag: 49062

The fat percentage represents the product's entire fat content.

*Use within calculated based on the date of manufacture

DECORATIONS

SPRINKLES

These five varieties of crunchy pearls are the ideal product ideal product to decorate and add a crunchy touch to your creations (including ice creams and gateaux). They offer a generous coating and a lightly toasted puffed cereal middle.



DARK CHOCOLATE SOLID PEARLS

Cocoa 55% min. | Use within* 14 months | 4kg bag: 4341



DARK CHOCOLATE CRUNCHY PEARLS

Cereal wafer pieces coated in dark chocolate

Cocoa 55% min. | Use within* 14 months | 3kg bag: 4719



CARAMÉLIA CRUNCHY PEARLS

Cereal wafer pieces coated in milk chocolate (87%)

Cocoa 36% min. | Use within* 12 months | 3kg bag: 54870



DULCEY CRUNCHY PEARLS

Cereal wafer pieces coated in white chocolate (87%)

Cocoa 35% min. | Use within* 12 months | 3kg bag: 54860



OPALYS CRUNCHY PEARLS

Cereal wafer pieces coated in white chocolate (87%)

Cocoa 34% min. | Use within* 10 months | 3kg bag: 54864



RASPBERRY INSPIRATION CRUNCHY PEARLS

Cereal wafer pieces coated in cocoa butter and raspberry (88%)

Cocoa 31% min. | Use within* 7 months | 1kg bag: 54867



*Use within calculated based on the date of manufacture



ABSOLU CRISTAL NEUTRAL GLAZE

The basic ingredient for all your glazes (ready to use, transparent, suitable for hot or cold use, neutral taste, suitable for freezing).

Use within* 12 months	5kg tub with foil: 5010

Before opening, store for a maximum of 12 months in a cool, dry place.
After opening, store for a maximum of 1 month in the refrigerator.



ABSOLU SOFT GLAZE

An indulgent, ready-to-use chocolate glaze (39% dark chocolate glaze, compatible with spray guns, spoons or dipping, guarantees an exceptional texture).

Cocoa 39% min.	Use within* 9 months	1kg jar: 2051

Before opening, store below 68°F (20°C).
After opening, store for a maximum of 4 days in the refrigerator.



*Use within calculated based on the date of manufacture

DRINKS

LIQUID DRINK

NEW PRODUCTS



CELAYA DULCEY

This Dulcey chocolate drink is 8% white chocolate.
It has notes of shortbread and milky caramel.

Semi-skimmed milk 47.5%, water, white chocolate 8% (cocoa butter, sugar, **whole milk** powder, **skimmed** milk powder, **whey** (milk), **butter** (milk), emulsifier: lecithins, natural vanilla extract), **skimmed** milk powder, **whey** (milk), sugar, **butter** (milk), thickener: carrageenan.

Box of six 1L Tetra Pak cartons with a resealable cap	Use within* 12 months	55669



CELAYA CHOCOLATE HAZELNUT

This chocolate drink is 8.1% hazelnut.
Its notes include roasted hazelnuts and cocoa.

Semi-skimmed milk, water, **hazelnuts** 8.1%, chocolate powder 6.3% (sugar, cocoa powder), **whole milk powder**, sugar, thickener: carrageenan.

Box of six 1L Tetra Pak cartons with a resealable cap	Use within* 12 months	55670



CELAYA HOT CHOCOLATE

A chocolate drink with 17.5% dark chocolate

Semi-skimmed MILK, water, dark chocolate with a minimum 50% cocoa content (17.5%), cocoa powder, thickener: carrageenans

Box of six 1L Tetra Pak cartons with a resealable cap	Use within* 10 months	3209

Easy to use

For frothier results, use a steam wand whenever possible.

Steam wands

Milk carton warmers

Saucepans

Microwaves (when removed from packaging)

Hot chocolate machines

Cold with ice



* Use within calculated based on the date of manufacture

FINELY GRATED CHOCOLATE



SINGLE ORIGIN GHANA DARK GROUND CHOCOLATE

SWEETLY SPICED, WOODY & FULL-BODIED

Cocoa solids 68% Fat 41% Sugar 31%	Use within* 14 months	3kg bag: 47814

HOW TO USE

With a steam wand: In a jug, dilute 30g Ground chocolate in 20g hot water.
Add 100ml cow's milk or 120ml oat drink and heat the mixture with the steam wand for 15 seconds.

You can also use Ground Chocolate in a saucepan and a chocolate tempering machine.

This chocolate can be used for decoration, sprinkling and added ingredients, and in drinks and stracciatella.









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The fat percentage represents the product's entire fat content.

*Use within calculated based on the date of manufacture


VALRHONA
Caraïbe
CHOCOLAT NOIR
DARK CHOCOLATE
66%
CACAO
VALRHONA



CHOCOLATES TO ENJOY WITH COFFEE

CARRÉS **P.64**

SECRETS, ÉCLATS,
LINGOT, INSTANT **P.65**

Chocolates to enjoy with coffee

CARRÉS

CUSTOMIZABLE PRODUCTS

DARK



CARRÉ GUANAJA 70%

Blend

BALANCED, ROASTED & BITTER

Guanaja's forceful tanginess and its comforting notes of bitter cocoa nibs call and respond like the warm, harmonious tones of woodwind instruments intermingling with celebratory song and the gentle rhythm of a percussion section.

Weight: 5g / piece | DSL* 8 months | 1kg box: 510



CARRÉ CARAÏBE 66%

Blend

SWEETLY SPICED, ROASTED & BITTERSWEET

With its intensely bitter notes, woody highlights and hints of toasted nuts, Caraïbe leads you on an intoxicating dance through the cacao forest.

Weight: 5g / piece | DSL* 8 months | 1kg box: 511



CARRÉ MANJARI 64%

Madagascar cocoa beans

FRUITY, TANGY & BERRIES

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

Weight: 5g / piece | DSL* 8 months | 1kg box: 1895

MILK



CARRÉ JIVARA 40%

Blend

MILKY, MALT & VANILLA

With its mellow, malty cocoa-rich flavor, Jivara feels as warm as the sun's kiss on a golden summer morning.

Weight: 5g / piece | DSL* 8 months | 1kg box: 1896

* Display shelf life

SECRETS



GIANDUJA-STYLE
Milk chocolate
Milk and crêpe wafer pieces

Weight: 10.2g / piece | DSL* 5 months | Box of 216 pieces: 33742



50% ALMOND & HAZELNUT PRALINÉ
Milk chocolate

Weight: 10.2g / piece | DSL* 5 months | Box of 216 pieces: 33566



ARABICA COFFEE
Dark chocolate
Dark chocolate ganache infused with Arabica coffee beans

Weight: 10.2g / piece | DSL* 5 months | Box of 216 pieces: 33564



CRUNCHY NUTTY PRALINÉ
Milk chocolate
50% almond & hazelnut

Weight: 10.2g / piece | DSL* 5 months | Box of 216 pieces: 33565

ÉCLATS



DARK

Weight:	DSL*	1kg box:
4.1g / piece	8 months	5112



MILK

Weight:	DSL*	1kg box:
4.1g / piece	6 months	7457



ANDOA NOIRE 70%
Peruvian cocoa beans

Weight:	DSL*	1kg box:
4.1g / piece	8 months	8197

LINGOT



LINGOT
Milk chocolate
Milk gianduja and crêpe wafer pieces

Weight: 10.3g / piece | DSL* 4 months | 2kg box: 44907

INSTANT



INSTANT NYANGBO 68%
Ghanaian cocoa beans
Dark chocolate 68%

Weight: 3.3g / piece | DSL* 8 months | Box of 1,600 pieces: 11161

By opting for the Fairtrade/Max Havelaar label, we enable producers to get improved pay and decent working conditions while also helping to protect the environment. For more information, go to www.maxhavelaarfrance.org

* Display shelf life





THE BRAND AND ITS SERVICES

THE VALRHONA BRAND **P.68-69**
OUR CORPORATE MISSION **P.70**
L'ÉCOLE VALRHONA **P.71**
SERVICES **P.72**
MAKING YOUR LIFE EASIER **P.73**
CUSTOMIZATION **P.74-75**

Imagining the best of chocolate at every step

AS A PARTNER TO FLAVOR CREATIVES SINCE 1922, A PIONEER AND A LEADER IN THE WORLD OF CHOCOLATE, VALRHONA IMAGINES THE BEST OF CHOCOLATE AT EVERY STAGE OF ITS VALUE CHAIN TO CREATE A FAIR, SUSTAINABLE COCOA INDUSTRY AND INSPIRE GASTRONOMY THAT TASTES GREAT, LOOKS GREAT AND DOES GREAT THINGS FOR THE WORLD.

SELECTING AND CULTIVATING THE FINEST COCOA ON THE PLANET

This mission is carried out by the Valrhona sourcing team, which selects the most unique cocoa varieties and forges long-term relationships with producers. This collaborative approach has allowed Valrhona to constantly enrich its knowledge of cocoa and even become a producer in certain plantations. As a result, it can innovate at every stage of the process, including cultivation, fermentation and drying. 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 culture of the future.

> "At Valrhona, we inspire those who dare, who innovate, and who share."



FROM EXPANDING AROMATIC PALETTES TO A CHOCOLATE REVOLUTION

Valrhona is constantly pushing back the limits of creativity to expand chocolate's aromatic palette and spark the next revolution. It is with this in mind that the team tries, tests, makes mistakes (sometimes), and starts over (always) so that it can offer something new and creative. This approach was what brought about Guanaja (the most bitter chocolate in the world when it was launched in 1986), Dulcey blond chocolate (chocolate's fourth color) and Inspiration, the first ever fruit couverture.

Our tasting panel also guarantees this incredible flavor library's excellence, impeccable quality, and consistent taste every day.

With Valrhona, flavor creatives add a new dimension to their creations.



SHARING EXPERTISE

If we want to inspire creative cuisine and drive forward a collective movement bringing together everyone involved in cocoa, chocolate, and gastronomy, we have to share our skills and knowledge. And what better place than a school to share what we know? Created in Tain L'Hermitage 30 years ago by pastry chef Frédéric Bau, L'Ecole Valrhona welcomes hundreds of professionals from across France and all over the world every year. From Tain L'Hermitage to Paris, via New York, Tokyo, and Dubai, visitors perfect their skills and give free rein to their creativity in a place where everyone is encouraged to share and discuss chocolate and sweet cuisine.

Here, sharing also means getting involved in fantastic major projects showcasing passionate people, be they renowned chefs or pastry chefs (including World Pastry Cup and C3 winners) or those of us aiming to become such. This is the aim of the Graines de Pâtissier program, which was created thanks to the Valrhona Foundation. The program gives young people aged 16 to 25 a second chance at getting into the workforce by opening up opportunities in a sector recruiting new talent, namely pastry-making, chocolate-making and baking. Thanks to Valrhona, chocolate enthusiasts' ranks are swelling and the profession can continue to shine.





> We are working hand-in-hand with our producers and customers to make gastronomy that tastes great, looks great, and does great things for the world.

L'École Valrhona

CHOCOLATE'S FUTURE IS INVENTED AT L'ÉCOLE VALRHONA



Created in 1989 in Tain L'Hermitage as a center for chocolate expertise, L'École Valrhona has become a place for learning, creation, innovation and improvement and a hothouse for future inspiration. It is a school which focuses on creativity and technical expertise, where attendees can share their ideas about chocolate.

Tain l'Hermitage, Tokyo, Brooklyn and Paris: At four Écoles Valrhona around the world, 36 Valrhona pastry chefs welcome and train passionate virtuoso professionals. As a laboratory for ideas, hotbed of innovation and network for invaluable relationships, L'École Valrhona offers attendees a unique opportunity to perfect their skills in chocolate making, pastry making, baking, ice cream making, restaurant desserts and more. L'École also offers training led by its chefs or internationally renowned sweet cuisine professionals.

In addition to its courses, L'École regularly offers opportunities to meet fellow enthusiasts during workshops and discussion panels.

> "As a center of excellence for chocolate, L'École Valrhona has become a hub of creativity and innovation, and it's here that the industry's latest inspirations form and grow."


L'École
VALRHONA
Romain Grzelczyk
L'École
VALRHONA
Rémi Poisson

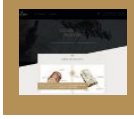
Services

The Essentials

THE DIGITAL SERVICE THAT QUANTIFIES ALL YOUR DESSERTS AND OTHER SWEET TREATS

A true kitchen companion for thousands of makers and restaurateurs around the world, "The Essentials" is a collection of perfectly quantified basic recipes for all Valrhona's products.

THE ESSENTIALS ONLINE



Created by L'École Valrhona's chefs, it has made seven key categories of recipes available online (and in print), namely sponges and doughs, creamy textures, mousse textures, fruit, ice cream, chocolate and finishes. More than 120 detailed recipes with accompanying videos are available to gastronomy professionals.

With all-new features for managing your recipes, you can access "The Essentials" online. Organize all your personal recipes online and quantify them automatically depending on your chocolate and portion numbers (or preferred measurement system). We offer pre-prepared model recipes as inspiration, including logs, desserts, tarts and bars. This simple, instant resource makes it easier to create, personalize, share, produce, and save your recipes.

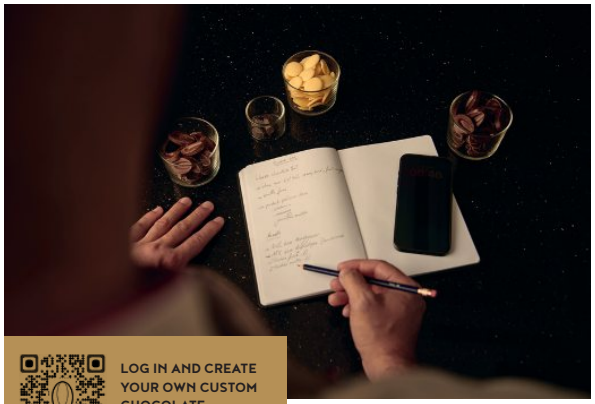


CHECK OUT OUR CERCLE V PROGRAM IN FULL AT VALRHONA.COM

The Cercle V loyalty program

The Cercle V loyalty program was created for all sweet cuisine professionals. By joining this community of chefs and creatives, members gain the opportunity to swap ideas, innovate, find inspiration and get exclusive advantages such as product previews, special recipes and exclusive events and conferences.

Cercle V has three tiers (bronze, silver and gold) depending on members' minimum annual turnover and business sector. Each tier gives you access to different benefits.



LOG IN AND CREATE YOUR OWN CUSTOM CHOCOLATE IN JUST 4 STEPS

Valrhona Lab

Check out a unique service that lets you create your own signature flavors the easy way. Thanks to this online tool, your phone becomes a studio for your custom chocolate creations.

Blend and refine the aromatic elements from your chosen sensory community to match your preferences and reveal your chocolate identity.

Save your custom creations in your account so that you can edit them or make them into labels, data sheets or instructions.

Making your life easier

DISCOVER DIFFERENT SALES SPACES AND OUR PROMOTION TIPS

Valrhona online printing service

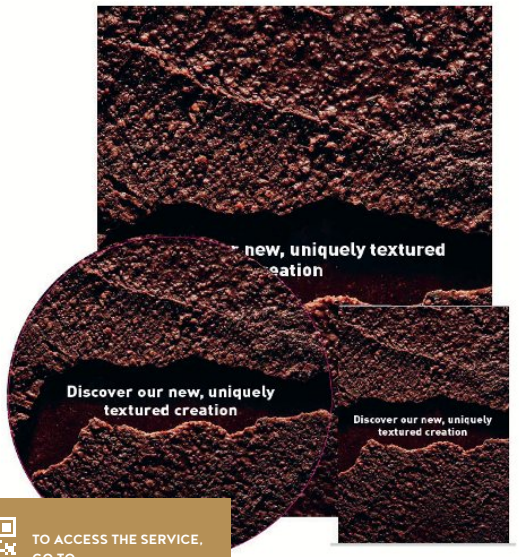
Thanks to this new service exclusively available to Valrhona customers, you can promote your expertise and boost your sales with tailor-made, authentic, and seasonal communication.

82% of shoppers decide what they are going to buy in store based on how prominently products are displayed, and 18% of purchases are impulse buys spurred on by point-of-sale advertising.

Printed Valrhona is a user-friendly online tool that makes it simple to create all the communication resources you need to promote your in-store offer, including posters, stickers, window displays, and more.

Adapt your communication resources to your needs and receive them ready to display in-store!

GET YOUR OWN PERFECT PRINTS!



TO ACCESS THE SERVICE, GO TO PRINTED.VALRHONA.COM

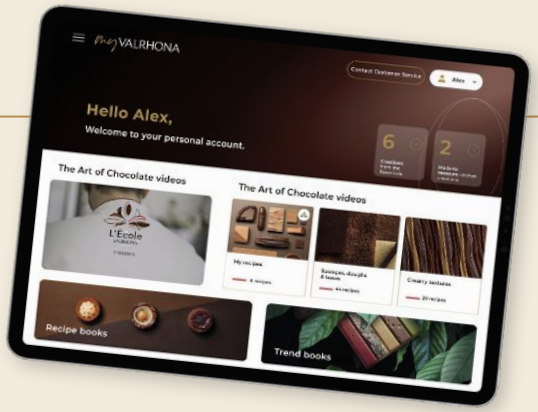
MyValrhona

MyValrhona is the **new** digital space designed to support professionals with their day-to-day work. It is more than just a portal in that it centralizes all **Valrhona's expertise** in one place to offer a **fluid, customized experience**.

MyValrhona is designed to adapt to your work and helps you **save time**, **nurture your creativity** and **enhance your expertise**.

Organized around four key themes - **Get Inspired**, **Make Life Easier**, **Perfect your Skills** and **Stand Out** - it embodies our commitment to offering you **innovative, customized solutions**.

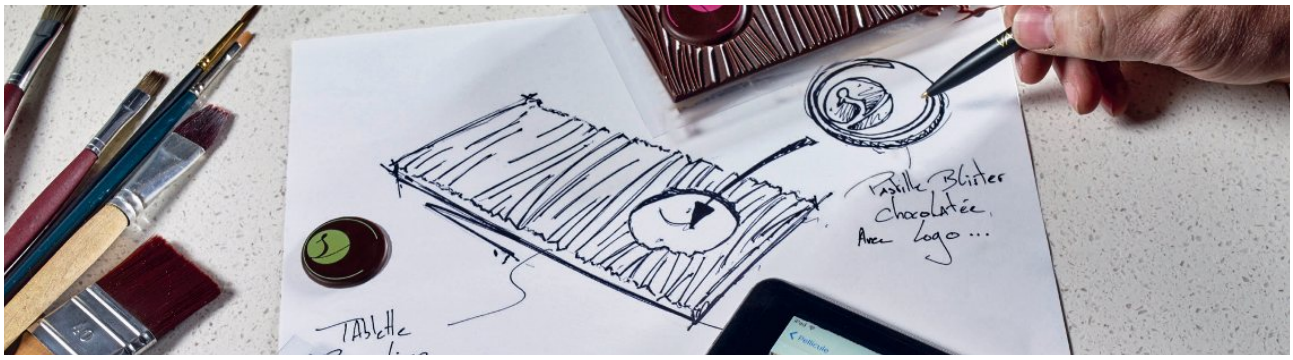
MyValrhona is much more than just a customer account: It's your **digital partner** for taking **excellence to the next level**.



ACCESS
MYVALRHONA

Valrhona's Customization Workshop

**OUR TEAMS SHARE THEIR EXPERTISE SO THAT YOU CAN EXPRESS WHAT MAKES YOU "YOU".
FROM COUVERTURES TO TECHNICAL ASSISTANCE, WE TAILOR OUR CUSTOMIZED PRODUCTS AND SERVICES TO YOUR EXPECTATIONS SO THAT YOU CAN DREAM UP NEW CREATIONS AND DEVELOP YOUR SALES.**



Create the perfect blend

YOUR FLAVOR
So that we get just the right pairings, we select the best ingredients (such as cocoa beans, sugars and spices) and we work on different models until we get just the right one for you.

Thanks to our team's expertise, you can combine technical excellence with delicious flavor. We can also help you to create your praliné or chocolate bonbons.

A COUVERTURE RANGE AVAILABLE FROM 500KG FOR DROPS AND MOLDABLE INTO FÈVES FOR ORDERS STARTING AT 3 METRIC TONS. AVERAGE DEVELOPMENT TIME: 3 TO 9 MONTHS.

You can also find this offer in our Pralinés & Co and Exceptional Extras.

Add an extra dimension to your creations

YOUR MOLD
We give you access to a real hub of expert knowledge around designing and developing molds for chocolates and pastries.

In everything from bars to chocolate bonbons, yule logs, festive molded chocolates, items for special events and more, let your personality shine in products with an extra dimension.

**WITH THE ATELIER CRÉATION TEAM, LET'S PUSH THE LIMITS OF WHAT SHAPES CAN BE!
THIS GROUP OF DESIGNERS WILL FIND THE SOLUTION THAT BEST MEETS YOUR NEEDS TO TURN YOUR SIGNATURE INTO UNIQUE MOLDED PRODUCTS.**



Testimonial

SIMON ATTRIDGE
Executive Pastry Chef at
Gleneagles Hotel, Scotland



Packaged products designed specially for you

YOUR PACKAGING

Semi-customized:
We add your logo and/or the graphics you want to showcase to existing packaging (e.g., for squares, sticks, bars).

Customized:
Packaging specifically developed for your products. We will analyze your plans and assess feasibility.

Customize your support

YOUR SUPPORT

Technical advice
Will you need to adapt your new custom product's use to your equipment? A technician will help you to fine-tune your configurations.

Marketing
Need some guidance on how to give your creations the promotion they deserve? Our specialist teams will help you with your merchandising, storytelling and external communications.

ASK YOUR SALES REPRESENTATIVE FOR MORE INFORMATION

CUSTOMER SERVICES: CALL +33 (0)4 75 09 26 38

EMAIL SCVALRHONA@VALRHONA.FR

"Phil had the idea of creating his own chocolate, so working with Valrhona was a no-brainer. We are without a doubt the largest hotel complex in Scotland and one of the largest in the UK. The aim was to find a way to stand apart from all our competitors. Valrhona was central to this. I feel that, as a young chef, it is an incredible idea to work with a company like yours to make a signature chocolate. The experience I gained from the ideas phase right through to design and development was a great learning opportunity for us all. Everyone from the chefs to the reception staff showed an interest, and this opened up lots of opportunities. The whole process gives us a real identity and contributes to the company's image. I enjoyed the tasting sessions, and the second couverture was an interesting experience too as I'd got one idea in my head, but you guided me in a different direction. It's something of a synergy between two companies working side by side and sharing ideas. It's a very instructive experience, not only in terms of creating the couvertures but also the entire tasting process. We've formed a real relationship, and this is what has got us to the point where we are today."


Essentiels
VALRHONA
Imaginons le meilleur du chocolat
COUVERTU
Explorez. Cho
ROND
FRUITÉ
ÉQUILIBRÉ
GOURMAND
AMER
ÉPICES SUCRÉES
ÉQUATORIALE NOIRE 55%
ASSEMBLAGE
ARIAGA NOIRE 59%
ASSEMBLAGE
TROPILIA NOIRE 53%
ASSEMBLAGE
EXTRA AMER 67%
ASSEMBLAGE
EXTRA NOIR 53%
ASSEMBLAGE
SATILIA NOIR 62%
ASSEMBLAGE
TROPILIA AMER 70%
ASSEMBLAGE
ARIAGA NOIRE 66%
ASSEMBLAGE
MACAÉ 62%
BRÉSIL . Envoûtant
ILLANKA 63%
PÉROU . Singulier
000 73%*
MADAGASCAR . Original
MANJARI 64%
MADAGASCAR . Séduisant
TULAKALUM 75%
BELIZE . Rêveur
MILLOT 74%
MADAGASCAR . Intense
ANDOA NOIRE 70%
PÉROU . Câlin
ITAKUJA 55%
BRÉSIL . Patrimonial
GUANAJA 70%
ASSEMBLAGE . Vibrant
KALINGO 65%
DIFFUSION . Enivrant
TAÏNORI 64%
RÉP. DOMINICAINE . Généreux
ORIADO 60%
ASSEMBLAGE . Enveloppant
KOHUNTU 80%
ASSEMBLAGE . Contour
ABINAO 85%
ASSEMBLAGE . Profond
NOIR ORANGE 56%
ASSEMBLAGE . Intemporel
XOCOLINE 65%
ASSEMBLAGE . Léger
ARAGUANI 72%
VENEZUELA . Aventurier
LÉGENDE :
RESSENTI À LA DÉGUSTATION :
RÉCONFORTANT
PLAISANT
SURPRENANT
PROFIL MAJEUR
COUVERTURE
ORIGINE . Caractère
*Qqo n'est pas un chocolat par sa composition (fèves entières non décoquées)



COCOA LIBRARY AND FLAVOR GUIDE

COCOA LIBRARY **P.78-80**
FLAVOR GUIDE **P.82-83**

Cocoa library

COLOR	MIN. COCOA%	ORIGIN	PRODUCT	COMPOSITION**	APPLICATIONS	USE WITHIN*	PACKAGING	CODE
DARK	85%	-	ABINAO	Sugar 14% Fat 48%		18 months	3kg bag of fèves	5614
	80%	MADAGASCAR	MADAGASCAR	Sugar 20% Fat 43%		18 months	3kg bag of fèves	46173
	80%	GHANA	GHANA	Sugar 20% Fat 43%		18 months	3kg bag of fèves	46174
	80%	ECUADOR	ÉQUATEUR	Sugar 20% Fat 43%		18 months	3kg bag of fèves	46175
	80%	DOMINICAN REPUBLIC	RÉPUBLIQUE DOMINICAINE	Sugar 20% Fat 43%		18 months	3kg bag of fèves	46176
	80%	-	P125 CŒUR DE GUANAJA	Sugar 19% Fat 38%		18 months	3kg bag of fèves	6360
	76%	SAO TOMÉ	SAO TOMÉ CUVÉE	Sugar 24% Fat 43%		18 months	1kg slab	40959
	75%	BELIZE	TULAKALUM	Sugar 25% Fat 43%		18 months	3kg bag of fèves	25295
	74%	MADAGASCAR	MILLOT	Sugar 26% Fat 44%		18 months	3kg bag of fèves	31508
	73%	MADAGASCAR	OQO	Sugar 27% Fat 44%		18 months	3 × 1kg slabs	40981
	72%	VENEZUELA	ARAGUANI	Sugar 27% Fat 44%		18 months	3kg bag of fèves	4656
	70%	-	GUANAJA	Sugar 29% Fat 42%		18 months	3kg bag of fèves 12kg box of fèves	4653 19849
	70%	-	SATILIA NOIRE	Sugar 29% Fat 40%		18 months	12kg box of fèves	46178
	70%	PERU	ANDOA NOIRE	Sugar 29% Fat 42%		18 months	3kg bag of fèves	12515
	68%	GHANA	NYANGBO	Sugar 31% Fat 41%		18 months	3kg bag of fèves	6085
	67%	-	EXTRA AMER	Sugar 32% Fat 38%		18 months	3kg bag of fèves	4663
	66%	HAITI	HAÏTI CUVÉE	Sugar 34% Fat 40%		18 months	1kg slab	19264
	66%	VANUATU	VANUATU CUVÉE	Sugar 32% Fat 40%		18 months	3kg bag of fèves	44722
	66%	ECUADOR	ALPACO	Sugar 32% Fat 41%		18 months	3kg bag of fèves	5572
	66%	-	CARAÏBE	Sugar 32% Fat 40%		18 months	3kg bag of fèves 12kg box of fèves	4654 19843
	65%	-	XOCOLINE	Maltitol 34% Fat 43%		18 months	3 × 1kg slabs	5904

* Calculated based on the date of manufacture. Added sugar / Coating/Molding Bars Ganaches/Creams/Mousses Ice creams/Sorbets
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.

COLOR	MIN. COCOA%	ORIGIN	PRODUCT	COMPOSITION**	APPLICATIONS	USE WITHIN*	PACKAGING	CODE
DARK	64%	MADAGASCAR	MANJARI	Sugar 35% Fat 39%		14 months	3kg bag of fèves	4655
	64%	DOMINICAN REPUBLIC	TAÏNORI	Sugar 35% Fat 38%		18 months	3kg bag of fèves	5571
	63%	PERU	ILLANKA	Sugar 36% Fat 37%		14 months	3kg bag of fèves	9559
	62%	BRAZIL	MACAÉ	Sugar 37% Fat 39%		18 months	3kg bag of fèves	6221
	62%	-	SATILIA NOIRE	Sugar 37% Fat 38%		18 months	12kg box of fèves	7346
	61%	-	EXTRA BITTER	Sugar 38% Fat 40%		18 months	3kg bag of fèves 12kg box of fèves	4657 19846
	60%	-	ORIADO	Sugar 39% Fat 39%		18 months	3kg bag of fèves	12164
	55%	-	ÉQUATORIALE NOIRE	Sugar 43% Fat 38%		18 months	3kg bag of fèves 12kg box of fèves	4661 19836
	55%	BRAZIL	ITAKUJA	Sugar 44% Fat 37%		14 months	3kg bag of fèves	12219
	53%	-	EXTRA NOIR	Sugar 46% Fat 31%		18 months	3kg bag of fèves	4664
	53%	-	TROPILIA NOIRE	Sugar 45% Fat 35%		18 months	12kg box of fèves	8515
OMBRÉ	56%	IVORY COAST	SIOKA	Sugar 21.8% Milk 16.5% Fat 44%		15 months	3kg bag of fèves	54171
	53%	BRAZIL	HUKAMBI	Sugar 25% Milk 21% Fat 45%		12 months	3kg bag of fèves	49787
MILK	50%	MADAGASCAR	KIDAVOA	Sugar 34% Milk 15% Fat 39%		12 months	3kg bag of fèves	13757
	46%	DOMINICAN REPUBLIC	BAHIBÉ	Sugar 30% Milk 23% Fat 43%		15 months	3kg bag of fèves	9997
	41%	-	XOCOLINE LACTÉE	Maltitol 34% Milk 24% Fat 41%		15 months	3 × 1kg slabs	6972
	40%	-	JIVARA	Sugar 35% Milk 23% Fat 41%		15 months	3kg bag of fèves 12kg box of fèves	4658 19848
	39%	-	BITTER LACTÉE	Sugar 41% Milk 18% Fat 38%		15 months	3kg bag of fèves 12kg box of fèves	19953 19893
	39%	PERU	ANDOA LACTÉE 39%	Sugar 33% Milk 26% Fat 42%		15 months	3kg bag of fèves	15001
	38%	-	SATILIA LACTEE 38%	Sugar 42% Milk 19% Fat 37%		15 months	12kg box of fèves	45894

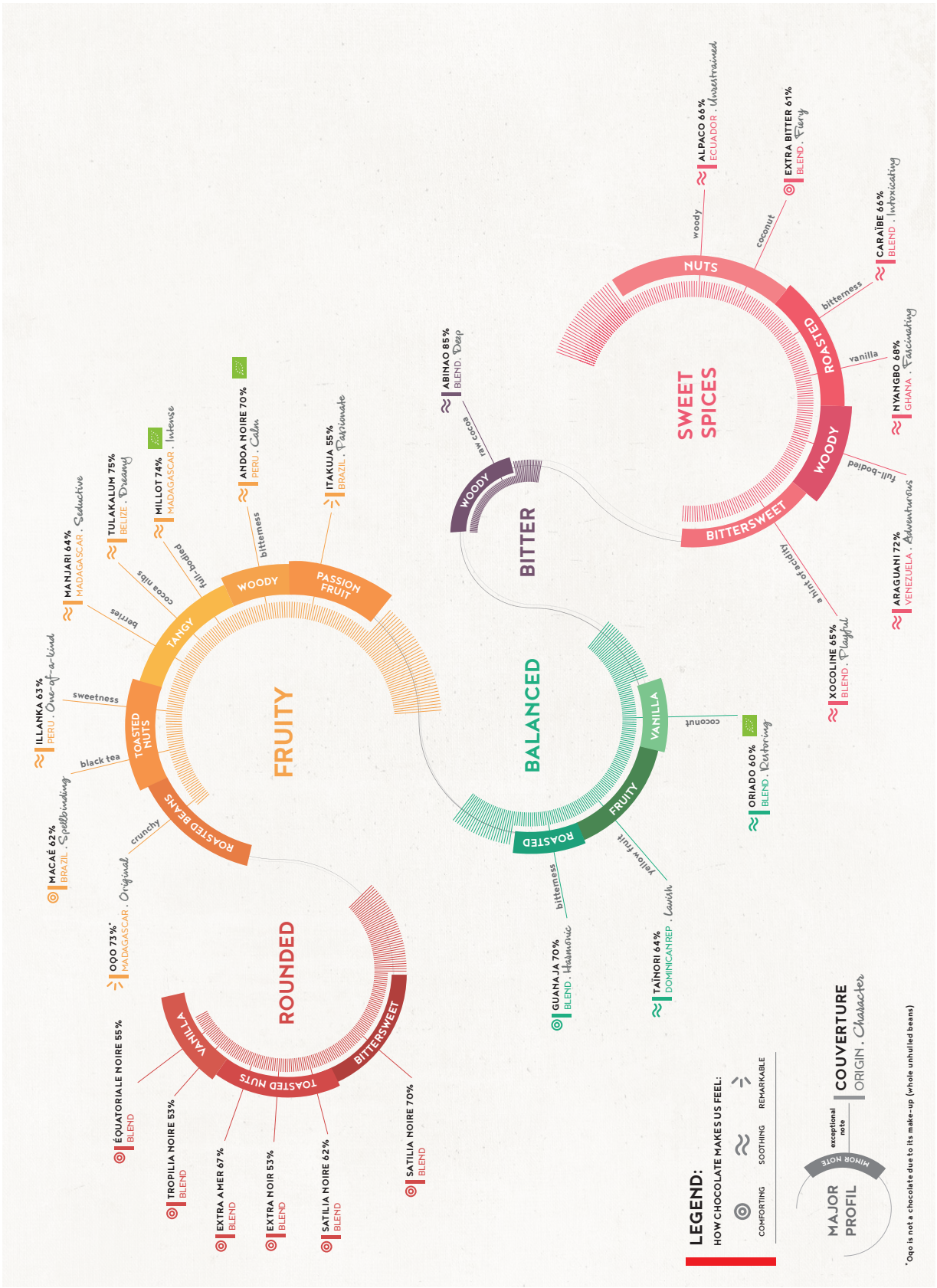
ORGANIC NO ADDED COCOA BUTTER CONTAINS SWEETENER

COLOR	MIN. COCOA%	ORIGIN	PRODUCT	COMPOSITION**	APPLICATIONS	USE WITHIN*	PACKAGING	CODE
MILK	36%	-	CARAMÉLIA 36%	Sugar 34% Milk 20% Fat 38%		15 months	3kg bag of fèves	7098
	35%	-	ÉQUATORIALE LACTÉE 35%	Sugar 43% Milk 19% Fat 39%		15 months	3kg bag of fèves 12kg box of fèves	4662 19844
	35%	-	AZÉLIA 35%	Sugar 30% Milk 21% Fat 44%		12 months	3kg bag of fèves	11603
	33%	MADAGASCAR	TANARIVA 33%	Sugar 38% Milk 28% Fat 36%		15 months	3kg bag of fèves	4659
	29%	-	TROPILIA LACTÉE 29%	Sugar 46% Milk 23% Fat 33%		15 months	12kg box of fèves	8516
WHITE	35% cocoa butter	-	WAINA 35%	Sugar 43% Milk 21% Fat 42%		15 months	3kg bag of fèves	15002
	35% cocoa butter	-	IVOIRE 35%	Sugar 43% Milk 22% Fat 41%		15 months	3kg bag of fèves 12kg box of fèves	4660 19741
	33% cocoa butter	-	OPALYS 33%	Sugar 32% Milk 32% Fat 44%		12 months	3kg bag of drops	44155
	31% cocoa butter	-	SATILIA BLANCHE 31%	Sugar 41% Milk 27% Fat 38%		12 months	12kg box of fèves	19959
BLOND	35% cocoa butter	-	BLOND DULCEY 35%	Sugar 29% Milk 24% Fat 43%		12 months	3kg bag of fèves 12kg box of fèves	31870 27008
PLANT-BASED	46%	MADAGASCAR	AMATIKA 46%	Sugar 38% Fat 43%		15 months	3kg bag of fèves	51470
	35%	-	AMATIKA BLANCHE 35%	Sugar 42% Fat 41%		12 months	3kg bag of fèves	43096
INSPIRATION	38% cocoa butter	-	STRAWBERRY INSPIRATION	Powdered strawberry 14% Sugar 47% Fat 39%		10 months	3kg bag of drops	1123231
	36% cocoa butter	-	RASPBERRY INSPIRATION	Powdered raspberry 12% Sugar 52% Fat 37%		10 months	3kg bag of drops	1123234
	32% cocoa butter	-	PASSION FRUIT INSPIRATION	Powdered passion fruit juice 17% Sugar 60% Fat 34%		10 months	3kg bag of fèves	15390
	34% cocoa butter	-	YUZU INSPIRATION	Powdered yuzu juice 2% Sugar 55% Fat 35%		10 months	3kg bag of fèves	19998
	31% cocoa butter	-	ALMOND INSPIRATION	Almond cake powder 31% Sugar 39% Fat 42%		14 months	3kg bag of fèves	14029
	35% cocoa butter	-	MATCHA INSPIRATION	Matcha powder 8.1% Sugar 56% Fat 36%		10 months	3kg bag of fèves	45614

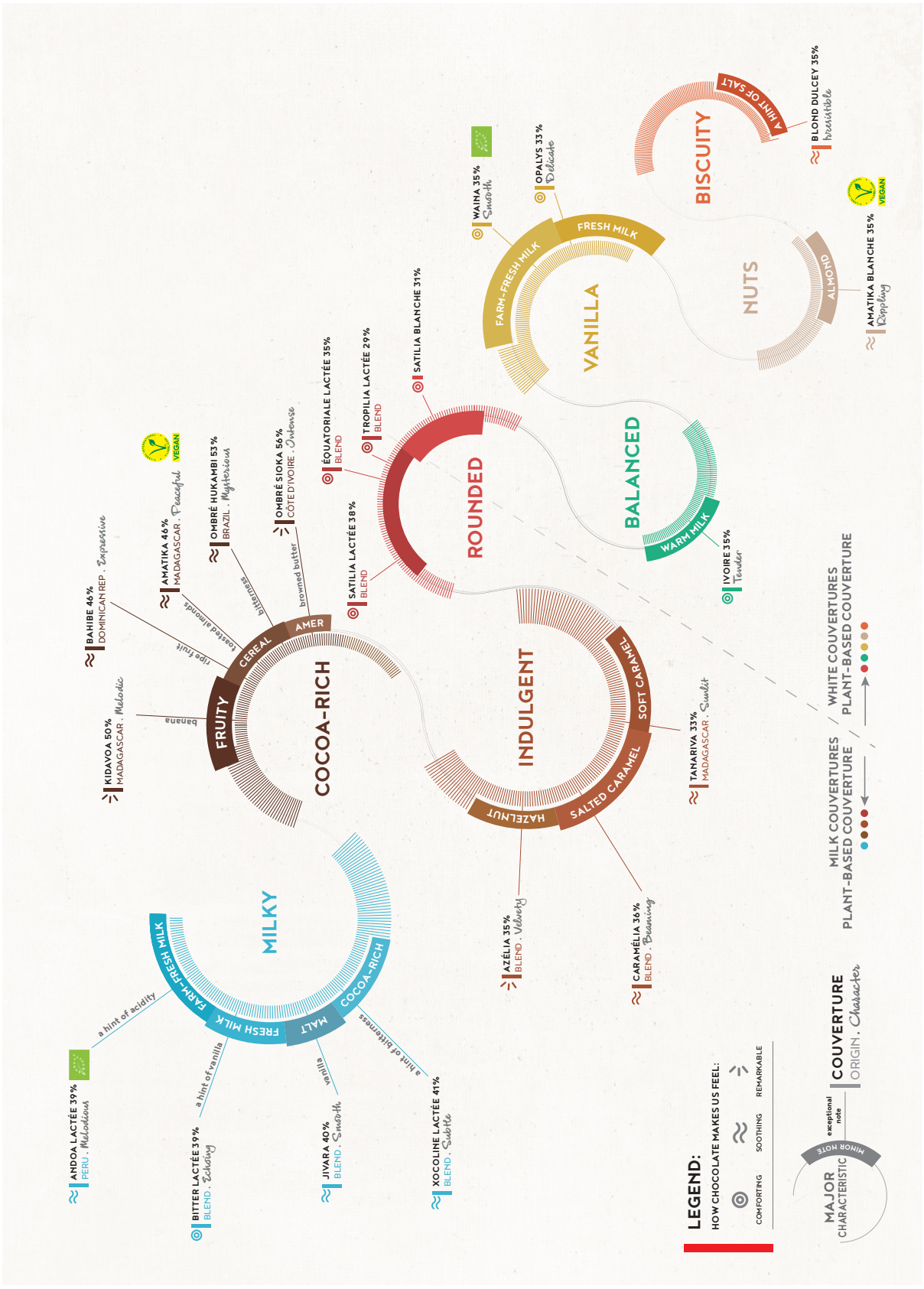
ORGANIC

* Calculated based on the date of manufacture **Added sugar / Coating/Molding Bars Ganaches/Creams/Mousses Ice creams/Sorbets Drinks
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.

Dark couvertures



White, milk, and plant-based couvertures



VALRHONA

Let's imagine the best of chocolate®



Viennoisery

PUTTING EXCEPTIONAL FLAVOR AT THE HEART OF YOUR CREATIONS

Valrhona's new Viennoisery range transforms your creations into intense and original sensory experiences. Two new sticks help you make creative fine pastries the easy way: Raspberry Inspiration & Gianduja-Style show off everything that makes your hand-crafted expertise unique. These exceptional ingredients help your unique qualities shine.

TO DISCOVER VIENNOISERY VISIT VALRHONA.COM
OR CONTACT US AT (718)522-7001

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