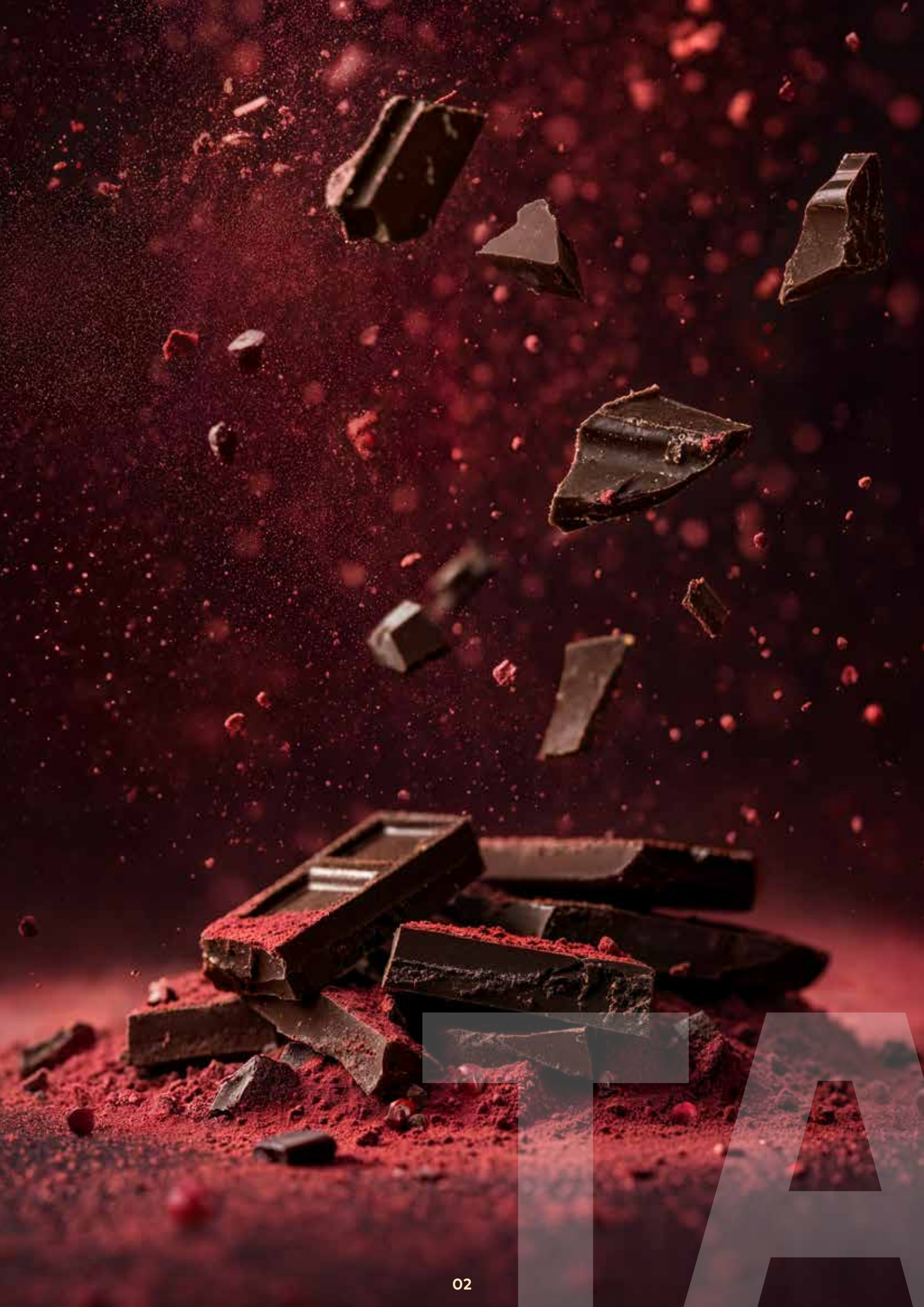




CALLEBAUT®

BELGIUM 1911

PRODUCT CATALOGUE



MASTERS OF TASTE

THE NEXT CHAPTER
IN OUR ADVENTURE

Taste is a universal language we all understand.

It can be as fluid as imagination and as robust as determination.

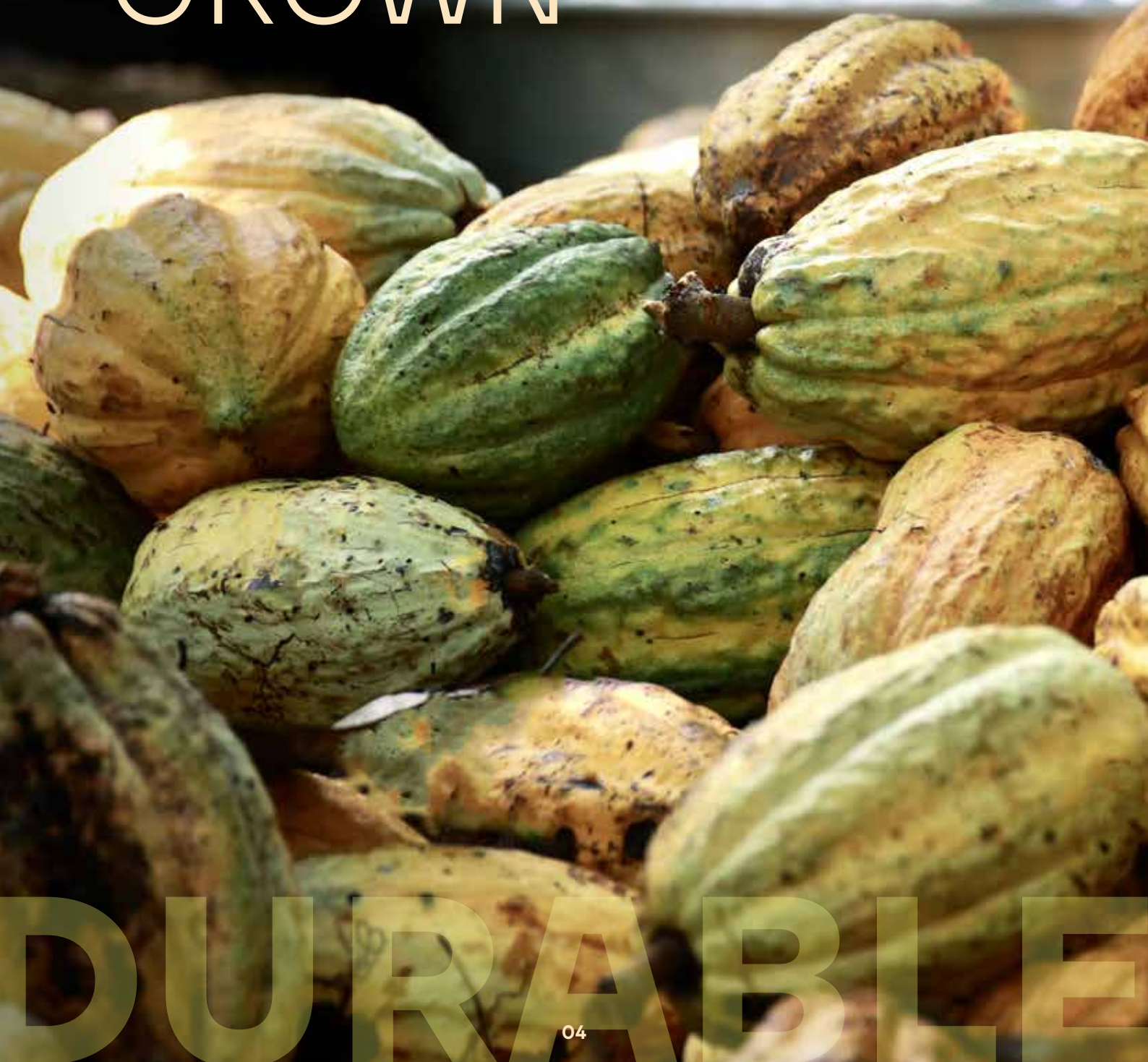
And while taste cannot be tamed, taste can, with time, with care, and with all of us together, be mastered.

We are Callebaut.
We are MASTERS OF TASTE.



CALLEBAUT[®]
BELGIUM 1911

ALL OUR
CHOCOLATE IS
**100% FAIR &
SUSTAINABLY
GROWN**



DURABLE

Chefs, chocolatiers, bakers and pastry chefs around the world count on the very best ingredients, responsibly made and sourced. That's why we since 2015 have made a bold transition to sustainable cocoa cultivation for all our Finest Belgian Chocolates.

We see it as our duty to offer only chocolate made from sustainable cocoa. This is not an optional consideration, but a conscious choice we make for every bag of chocolate we create. So you don't have to pay a premium for our sustainable chocolate, because it's already included in the price.

WORKING TOGETHER AT THE SOURCE

Cocoa beans are the livelihood of thousands of farmers in Ghana, Ivory Coast and Ecuador. Their craftsmanship is the foundation of the unique Callebaut taste. Every day we see the challenges they face. Poverty, child labor and a lack of clean water and safe food are common. We believe we can make the greatest impact with teams that work locally with these farmers. And that's exactly what we do with the Cocoa Horizon Foundation. Together we take on the challenge and have set the following goals:



2030

Transformative cocoa cultivation model that supports a living income



2050

Climate neutral through low-carbon farming practices



2030

System strengthening model to protect and promote children's rights

TRACE YOUR CHOCOLATE



1 Scan the QR code or go to www.callebaut.com/traceable

2 Enter the unique batch code on the back of the packaging. Trace and zoom in on the origin of your chocolate.

c425d6d793



Scan the QR code and trace your bag of chocolate to the source!



HOW DO WE MAKE OUR ORIGINAL BELGIAN CHOCOLATE?



1 ONLY SUSTAINABLE COCOA CULTIVATION

We work directly with cocoa farmer cooperatives in the Cocoa Horizons program to grow traceable and 100% sustainable cocoa in Ivory Coast, Ghana and Ecuador.



2 FERMENTATION OF COCOA BEANS BETWEEN BANANA LEAVES

The West African farmers let the cocoa beans ferment according to the traditional method. This ensures that the flavor precursors develop that give our chocolate its unique taste.



3 SUN-DRIED PURE NATURE - TO REDUCE MOISTURE CONTENT

The cocoa beans are sundried to stop the fermentation process, evaporate moisture in the bean and reduce it to less than 8%.



4 SELECTED QUALITY

With a high quality mark. The size and quality guarantee a more intense flavor. Furthermore, consistency in bean size is crucial for optimal results during roasting.



5 ONLY BEANS

Packed in 50-60 kg jute bags. Jute is a 100% natural material that helps regulate the moisture content of the beans. Additionally, the smaller packaging volume protects the beans during transport.



6 FLAVOR ANALYSIS OF THE BEANS

From every bag of cocoa beans samples are taken to control quality and determine the flavor profile of the batch. Each flavor profile is stored in our 'flavor library'. Our master blender then uses these profiles to compose the perfect bean blend.



BEAN BLENDING

The taste, depending on the soil, climate, etc. Our master blender captures those natural flavor variations by adjusting the bean blend. He 'plays' with 3 origins to create the recognizable Callebaut taste: Ivory Coast (typical 'body' of the chocolate flavor), Ghana (fruitiness) and Ecuador (bitterness).



ROASTING IN THE SHELL

To do justice to the work their shell. This is a unique process and we are one of the few chocolate makers worldwide who roast beans in their shell. Our roasting method exposes the beans for a limited time to moderate heat, so that their flavor and aromas are fully expressed, both the powerful flavors and the most subtle ones. This way we get the best out of every bean.



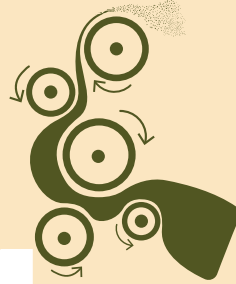
REFINDING THE COCOA MASS

To separate the kernels, or cocoa nibs, from the shell pieces. We do this by sifting them in different steps. We only keep the pure cocoa nibs, for a pure taste. We grind these in 3 steps increasingly fine to our fine cocoa mass: the main ingredient for our dark and milk chocolate.



MIXING THE INGREDIENTS

Time to make the 'chocolate batter'. We do this by mixing cocoa mass with our selection of quality ingredients, such as beet sugar and – depending on the recipe – different types of milk and natural vanilla.



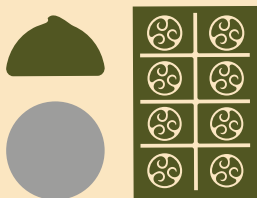
REFINING BETWEEN 5 ROLLERS

We refine our chocolate dough to reduce the size of all ingredients. The particles become smaller than the distance between 2 taste buds, which creates the typical silky smooth texture and the delicious mouthfeel.



CONCHING THE CHOCOLATE

Conching develops the final flavor of our through the 5 consecutive conching process the chocolate is still too acidic in taste. During the conching process in 2 steps our master chocolatiers retain the right amount of fruity and acidic notes in our chocolate recipes, while getting rid of overly acidic volatile flavors. Furthermore, conching creates the incredibly smooth, velvety mouthfeel that chefs so appreciate in our chocolates.



TRANSFORM INTO BLOCKS & CALLETS™

Conching process the chocolate is still too acidic in taste. During the conching process in 2 steps our master chocolatiers retain the right amount of fruity and acidic notes in our chocolate recipes, while getting rid of overly acidic volatile flavors. Furthermore, conching creates the incredibly smooth, velvety mouthfeel that chefs so appreciate in our chocolates.

WHAT OUR PACKAGING TELLS YOU

From traceability and ingredients to fluidity and aroma, our packaging tells you exactly what you need to know to produce with confidence.



CRACK THE CODE

THE MEANING OF OUR PRODUCT NAMES

For decades, chocolatiers all over the world have used our classic Callebaut chocolate recipes, such as the 811, 823, W2 and many more. Our product names are more than just letters and numbers.

Each package represents the composition and processing that define our chocolate. This is a guide to how the names are structured.

SIX-DIGIT RECIPES INGREDIENT RATIOS AT A GLANCE

70-30-42

First digit
**MINIMUM
CONTENT
OF COCOA
COMPONENTS**

Second digit
**SUGAR
CONTENT**

Third digit
**COCOA
BUTTER
CONTENT**

70:
Means a minimum of 70.5% cocoa components in this recipe. This indicates the intensity, in this case, an intense cocoa flavor.

30:
Means 30% added sugar in this recipe. It indicates how sweet the flavor is. In this case, moderately sweet, rich in cocoa.

42:
Means 42% cocoa butter. This is important because the percentage of cocoa butter affects the fluidity of the chocolate. The higher the fat content, the higher the chocolate's fluidity will be.

THREE-DIGIT RECIPES THE ORIGINAL CLASSICS

811



First digit
**PRODUCT
TYPE**

- 8:** Couverture chocolate with a minimum cocoa butter content of 32%.
- 6:** Chocolate with a lighter color and caramel flavor notes.

Second digit
**CHOCOLATE
TYPE**

- 0 and odd numbers:** Dork chocolate.
- Even numbers:** Milk chocolate.

Third digit
**THE HISTORICAL
SEQUENCE OF
RECIPES**

Every chocolate recipe in Callebaut's history receives a sequential number, starting with 0. The first recipe for dark couverture chocolate was 800. This was followed by 801, 802 and years later, the famous 811.

THE W-SERIES OUR WHITE CHOCOLATE

W2



First digit
**PRODUCT
TYPE**

- W:** Refers to white couverture chocolate.

Second digit
**THE HISTORICAL
SEQUENCE OF
RECIPES**

- 2:** All white chocolate recipes receive a recipe number, starting with 0. W2 is our third white chocolate recipe.

ALWAYS WORKABLE

You can count on:

- Simple and precise dosing thanks to the small size of our Callets™
- A short melting time
- Easy and consistent tempering of the chocolate, every time!
- Perfect and fast crystallization after tempering
- A high gloss and perfect snap
- Excellent shrinkage that simplifies demoulding
- Fantastic melting properties and a silky-smooth mouthfeel
- Various fluidity levels for both everyday and very unique applications:



VERY LOW FLUIDITY

BAKING



LOW FLUIDITY

MIXING AND
FLAVORING



MEDIUM FLUIDITY
(our most all-round chocolates)

ALL TYPES OF
APPLICATIONS



HIGH FLUIDITY

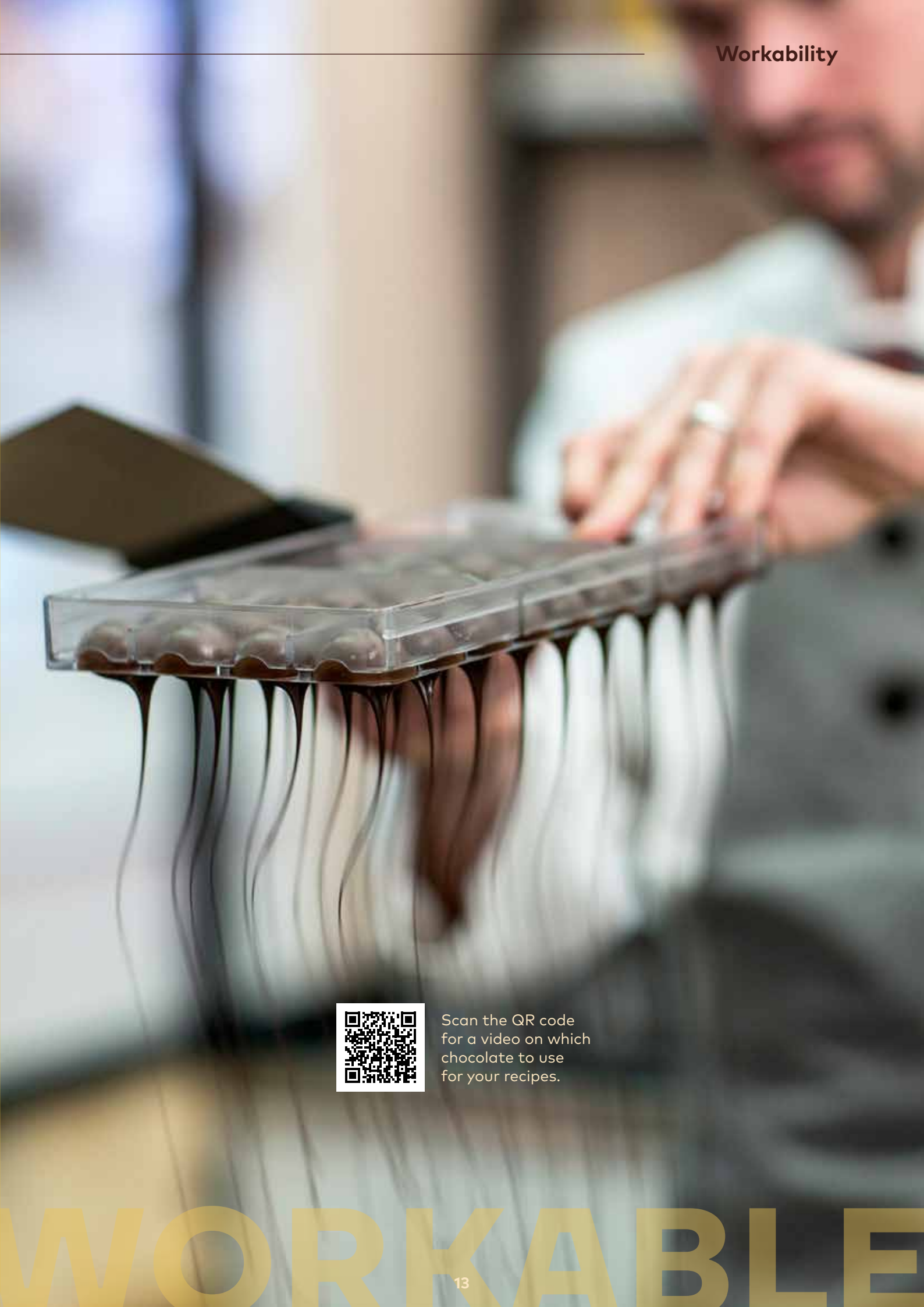
FINE MOULDING
AND ENROBING



VERY HIGH FLUIDITY

SPRAYING AND
COATING





Scan the QR code for a video on which chocolate to use for your recipes.

LET'S TALK ABOUT CHOCOLATE

We have the chocolate. You have the choice.

From bold intensity with rich cocoa to layered flavor profiles, whatever your vision, we have everything you need. Whether it's dark, milk, white, ruby or gold, each chocolate is available in different fluidities to bring all your ideas to life, from the first use to the final finishing, even for the most specific applications.





FIND YOUR PERFECT PRODUCT

1. CHOOSE YOUR PREFERRED FLAVOR

	FLAVOR		COCOA COMPONENTS
FLAVOR INTENSITY DARK CHOCOLATE	Robust cocoa Woody Tannic bitterness	POWER 80	±80%
	Roasted cocoa Tropical & yellow fruits Dried fruit Floral	TANZANIA	75%
	Roasted cocoa Dried fruit Woody oak Floral	VENEZUELA	72%
	Roasted cocoa Sour notes Lightly bitter	70-30	±70%
	Roasted cocoa Tropical & yellow fruits Spices Floral	FLEUR DE CAO™	70%
	Roasted cocoa Burnt coffee Raisins Woody oak	SÃO TOMÉ	70%
	Roasted cocoa Raspberry Dried fruit	DOMINICAN REPUBLIC	70%
	Roasted cocoa Dried fruit Red fruit Rummy	PHILIPPINES	67%
	Roasted cocoa Raspberry Orange	MADAGASCAR	68%
	Roasted cocoa Dried fruit Red fruit	PERU	65%
	Pronounced full cocoa Slightly bitter aftertaste	60-40	±60%
	Lightly roasted cocoa Lightly sweet	815	±58%
	Sweet and sour cocoa Malty flavor notes Wild dark berries	811	±55%
	Sweet cocoa Cotton candy Moka notes	805	±50%

2. CHOOSE THE FLUIDITY

VERY LOW LOW MEDIUM HIGH VERY HIGH



70-30-38



70-30-42



70-30-44



L-60-40



60-40-38



60-40-41



815



2815



L811



C811



811



2811



7811



	BAKING
	MIXING AND FLAVORING
	ALL TYPES OF APPLICATIONS
	FINE MOULDING AND ENROBING
	SPRAYING AND COATING

FIND YOUR PERFECT PRODUCT

1. CHOOSE YOUR PREFERRED FLAVOR

		FLAVOR	COCOA COMPONENTS	MILK COMPONENTS	
FLAVOR INTENSITY	MILK	Rich roasted cocoa Milky flavor notes Natural bitterness	POWER 41	±41%	±19%
		Milky Classic caramel Roasted cocoa	GHANA	40%	20%
		Classic caramel Milky Roasted cocoa	ECUADOR	39%	24%
		Rich cocoa Amber caramel Creamy Vanilla	823	±32%	±21%
		Mild roasted cocoa Rich flavor Caramel flavor notes	826	±32%	±21%
		Light roasted cocoa Lingering Rich and milky	845	±32%	±28%
FLAVOR INTENSITY	WHITE	Full milky Buttery Delightfully sweet Vanilla	W	±25%	±35%
		Milky Soft and creamy Less sweet	VELVET	±32%	±22%
		Milky Cotton candy Intense vanilla	W8	±28%	±22%
		Mild milky Light caramel Sweet Vanilla	W2	±28%	±22%
	RUBY	Dried strawberries Cranberries Yoghurt notes	RB2	±47%	±25%
	GOLD	Intense toffee Salted butter	GOLD	±30%	±28%

2. CHOOSE THE FLUIDITY

VERY LOW LOW MEDIUM HIGH VERY HIGH



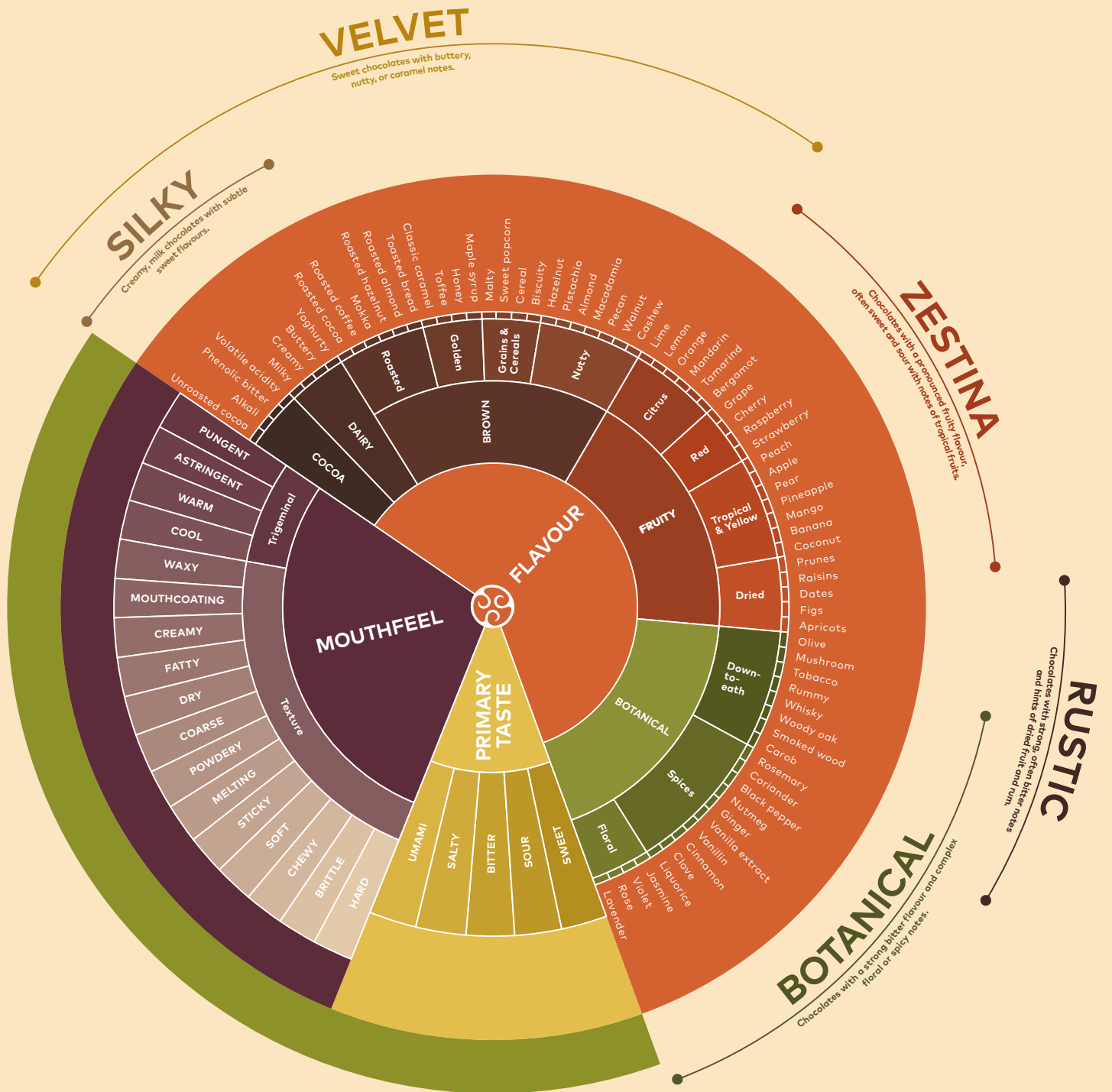
	BAKING
	MIXING AND FLAVORING
	ALL TYPES OF APPLICATIONS
	FINE MOULDING AND ENROBING
	SPRAYING AND COATING

MEET THE CALLEBAUT TASTE WHEEL

Taste refines our craftsmanship, sparks our curiosity and shapes every decision we make. As Masters of Taste, we've created the Callebaut Taste Wheel. More than just a tool, it's a vibrant expression of our expertise and everything we've learned about chocolate.

The Taste Wheel was made for you, and it unlocks chocolate. It bridges inspiration, understanding and execution, and provides a shared language to bring your vision to life.

From **Silky** to **Velvet**, from **Zestina** to **Rustic** and **Botanical**, the Taste Wheel redefines how chocolate is experienced, understood, and brought to life as you continue to refine your craft.





NEW PROCESS: LOW ROASTING™

The roasting of cocoa beans is an important step in chocolate production, as it allows the development of a specific aroma profile. Callebaut Low Roasting™ is a roasting technique used to gradually develop flavors while preserving delicate notes.

With this technique, we don't just lower the roasting temperature; we also reduce the time the cocoa beans are exposed to roasting by 50%. This way, we guarantee the preservation of the cocoa's precise and mild notes. As a result, we get complex and nuanced flavors.

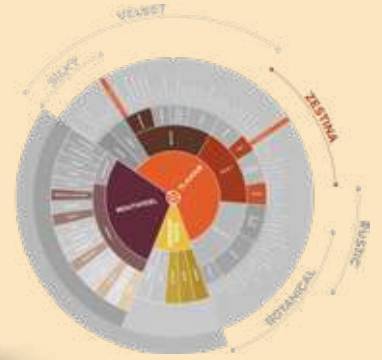


Dark chocolate – Signature Collection

SIGNATURE COLLECTION

Our Single Origin chocolate is now part of the Signature Collection, specifically developed for chefs and artisans who seek authenticity in every creation.

With every chocolate, sourced from carefully selected regions, you can taste the true character of its origin, with an unparalleled rich flavor and a truly unique character.



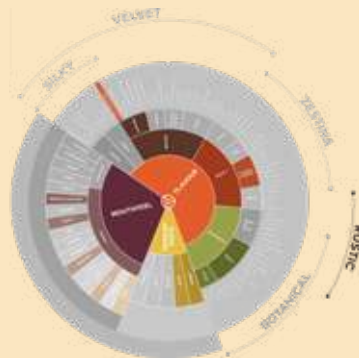
ZESTINA **PHILIPPINES**

68% min. cocoa content | **41%** total fat

HIGH FLUIDITY

APPLICATION
 Cremes and mousses | Pralines | Cookies | Ice Cream

FLAVOR Dried & red fruit • rum • roasted cocoa



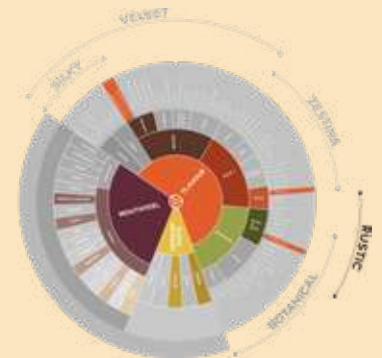
RUSTIC **FLEUR DE CAO™**

70% min. cocoa content | **43%** total fat

HIGH FLUIDITY

APPLICATION
 Cremes and mousses | Pralines | Cookies | Ice Cream

FLAVOR Floral • spices • roasted cocoa • tropical & yellow fruits



RUSTIC **SÃO TOMÉ**

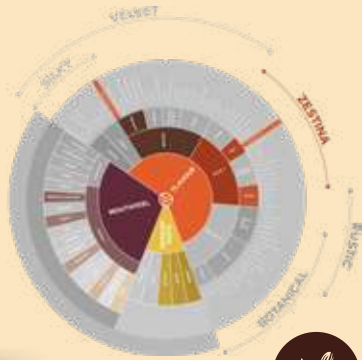
70% min. cocoa content | **42%** total fat

MEDIUM FLUIDITY

APPLICATION
 Tablet | Pralines | Cremes and mousses | Ice Cream

FLAVOR Woody oak • raisins • roasted coffee • roasted cocoa beans

Signature Collection - Dark chocolate



ZESTINA DOMINICAN REPUBLIC

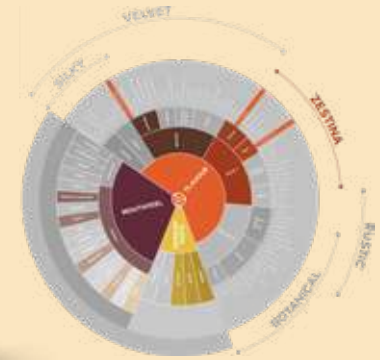
70% min. cocoa content **44%** total fat

HIGH FLUIDITY

APPLICATION

Cremes and mousses Cookies Glazing Cake

FLAVOR Dried fruit • roasted cocoa • raspberry



ZESTINA MADAGASCAR

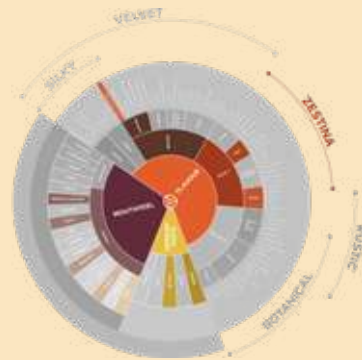
67% min. cocoa content **39%** total fat

LOW FLUIDITY

APPLICATION

Pralines Macarons Cremes and mousses Ice Cream

FLAVOR Orange • roasted cocoa • raspberry



ZESTINA PERU

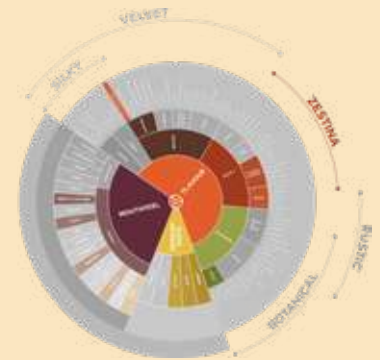
65% min. cocoa content **38%** total fat

LOW FLUIDITY

APPLICATION

Tablet Macarons Cremes and mousses Ice Cream

FLAVOR Red fruits • dried fruit • roasted cocoa



ZESTINA TANZANIA

75% min. cocoa content **46%** total fat

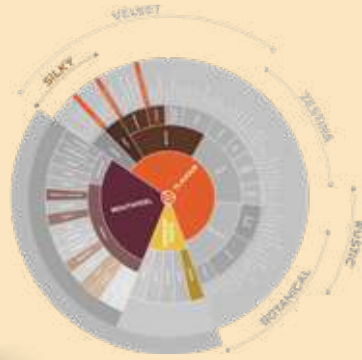
HIGH FLUIDITY

APPLICATION

Tablet Cookies Pralines

FLAVOR Floral • dried, tropical & yellow fruit • roasted cocoa

Milk chocolate – Signature Collection



SILKY GHANA

40% min. cocoa content

40% total fat

VERY HIGH FLUIDITY



APPLICATION



Cremes and mousses



Pralines



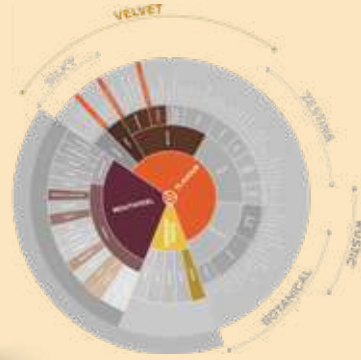
Macarons



Ice Cream

FLAVOR

Milky • classic caramel • roasted cocoa



VELVET ECUADOR

39% min. cocoa content

39% total fat

HIGH FLUIDITY



APPLICATION



Tablet



Cremes and mousses



Macarons



Cookies

FLAVOR

Classic caramel • milky • roasted cocoa



Signature Collection – Overview

	Product Name	Packaging type	Weight per Unit	Box size	Shelf Life
Dark chocolate	RUSTIC FLEUR DE CAO™	Callets™ bag	1kg	6x	24 months
		Callets™ bag	2,5kg	4x	24 months
	BOTANICAL VENEZUELA	Callets™ bag	1kg	6x	24 months
	RUSTIC PHILIPPINES	Callets™ bag	1kg	6x	24 months
	RUSTIC SÃO TOMÉ	Callets™ bag	1kg	6x	24 months
	ZESTINA DOMINICAN REPUBLIC	Callets™ bag	2,5kg	4x	24 months
	ZESTINA MADAGASCAR	Callets™ bag	2,5kg	4x	24 months
	ZESTINA  PERU	Callets™ bag	2,5kg	4x	24 months
ZESTINA TANZANIA	Callets™ bag	1kg	4x	24 months	

	Product Name	Packaging type	Weight per Unit	Box size	Shelf Life
Milk chocolate	SILKY GHANA	Callets™ bag	1kg	6x	18 months
		Callets™ bag	2,5kg	4x	18 months
	VELVET ECUADOR	Callets™ bag	1kg	6x	18 months
		Callets™ bag	2,5kg	4x	18 months

Overview – Signature Collection

Kosher Dairy	Kosher Pareve	Halal	Nut free	Order code
✓	-	✓	✓	CHD-O1BOFCA-E3-U68
✓	-	✓	✓	CHD-O1BOFCA-E4-U70
✓	-	✓	✓	CHD-R1BOVEN-U73
✓	-	✓	✓	CHD-Q1RUPHI-E3-U68
✓	-	✓	✓	CHD-Q1RUSTO-E3-U68
✓	-	✓	✓	CHD-P1ZEDOM-E4-U70
✓	-	✓	✓	CHD-S1ZEMAD-E4-U70
✓	-	✓	✓	CHD-S1ZPEBIO-E4-U70
✓	-	✓	✓	CHD-P1ZETAN-E3-U68

Kosher Dairy	Kosher Pareve	Halal	Nut free	Order code
✓	-	✓	✓	CHM-L1SIGHA-E3-U68
✓	-	✓	✓	CHM-L1SIGHA-E4-U70
✓	-	✓	✓	CHM-P1VEECU-E3-U68
✓	-	✓	✓	CHM-P1VEECU-E4-U70



CALLEBAUT EXPERTLY ROASTING

Cocoa processing is important in the production of cocoa powder because it determines the flavor profile. From cocoa beans to cocoa nibs, we control and select quality by removing all residue before grinding, leaving only the kernel pieces, or nibs.

To unlock the best flavors, we lightly roast the Signature Collection up to 130°C to preserve the natural character and unlock the full expression of the cocoa bean. Then we grind and refine to achieve the correct fineness: 99.5% < 75 µm. Finally, we press to achieve the right fat content.

The Selection Range, as the name suggests, is shaped by thoughtful bean selection and sensory expertise, allowing you to be even more creative.



Powders – Overview

	Product Name	Packaging type	Weight per Unit	Box size	Shelf Life
Signature Collection	VELVET ROUGE ULTIME	Bag	5 kg	2x	24 months
	BOTANICAL DÉCOR CACAO	Bag	1kg	6x	24 months
	BOTANICAL NOIR INTENSE	Bag	1kg	6x	24 months
	VELVET LÉGÈRE 1%	Bag	0,75 kg	6x	24 months

	Product Name	Packaging type	Weight per Unit	Box size	Shelf Life
Selection	ZESTINA PLEIN ARÔME	Bag	1kg	6x	24 months
		Bag	5kg	2x	24 months
	BOTANICAL EXTRA BRUTE	Bag	1kg	6x	24 months
		Bag	5kg	2x	24 months
	VELVET FULL BODY	Bag	1kg	6x	24 months
		Bag	5kg	2x	24 months
	SILKY CHOCO POWDER	Bag	1kg	6x	24 months

Overview – Powders

Kosher Dairy	Kosher Pareve	Halal	Nut free	Order code
✓	-	✓	✓	DCP-20VERUL-91B
✓	-	✓	✓	DCP-20BODEC-E0-89B
✓	-	✓	✓	DCP-10BONOI-E0-89B
✓	-	-	✓	DCP-01VELEG-E0-93B

Kosher Dairy	Kosher Pareve	Halal	Nut free	Order code
✓	-	✓	✓	DCP-22ZEPLA-E0-89B
✓	-	✓	✓	DCP-22ZEPLA-E0-91B
✓	-	✓	✓	DCP-22BOEXB-E0-89B
✓	-	✓	✓	DCP-22BOEXB-91B
✓	-	✓	✓	DCP-22VEFUB-E0-89B
✓	-	✓	✓	DCP-22VEFUB-91B
✓	-	-	✓	CHP-20SICHP-E0-760



A STYLISH FINISH

Meet our Selection Range of Decorations, an evolution in chocolate artistry.

It's entirely based on chocolate and does so much more than just finish a dessert. It elevates it to a higher level. Experience the same depth, complexity, and signature quality that defines our chocolate.



	Product Name	Diameter	Packaging	Shelf Life
Vermicelli and inclusions	DARK CHOCOLATE CRISPEARLS™	4–6 mm	800 g bag 10 kg box	12 months
	MILK CHOCOLATE CRISPEARLS™	4–6 mm	800 g bag 10 kg box	12 months
	WHITE CHOCOLATE CRISPEARLS™	4–6 mm	800 g bag 10 kg box	12 months
	GOLD SALTED CARAMEL CRISPEARLS™	4–6 mm	800 g bag 10 kg box	12 months
	RUBY CRISPEARLS™	4–6 mm	800 g bag	12 months
	MINI CHOCOLATE CRISPEARLS™	1–2,5 mm	425 g jar 10 kg box	12 months

Overview – Decorations

Kosher Daily	Kosher Pareve	Halal	Nut free	Order code	
✓	-	✓	✓	CHD-CC-CRISE0-02B CHD-CC-CRIS-03B	
✓	-	✓	✓	CHM-CC-CRISE0-02B CHM-CC-CRIS-03B	
✓	-	✓	✓	CHW-CC-CRISE0-02B CHW-CC-CRIS-03B	
✓	-	✓	✓	CHF-CC-CRISE0-02B CHF-CC-CRIS-03B	
✓	-	✓	✓	CHR-CC-CRISE0-02B	
✓	-	✓	✓	CHX-CC-MCRIE0-999 CHX-CC-MCRIS-03B	

Decorations – Overview

	Product Name	Length	Width	Packaging	Shelf Life
Chocolate Blossoms	MILK BLOSSOMS	7,5–10,5 mm	4–6 mm	1 kg bucket 2,5 kg box	18 months
	DARK BLOSSOMS	7,5–10,5 mm	4–6 mm	1 kg bucket 2,5 kg box	24 months
	WHITE BLOSSOMS	7,5–10,5 mm	4–6 mm	1 kg bucket 2,5 kg box	12 months
	CARAMEL BLOSSOMS	7,5–10,5 mm	4–6 mm	1 kg bucket	12 months
	STRAWBERRY BLOSSOMS	7,5–10,5 mm	4–6 mm	1 kg bucket	12 months
	MARBLED BLOSSOMS	7,5–10,5 mm	4–6 mm	1 kg bucket	12 months

Overview – Decorations

Kosher Dairy	Kosher Pareve	Halal	Nut free	Ordre code	
✓	-	✓	✓	CHM-BS-9U15-E0-07B CHM-BS-9U15-E0-74A	
✓	-	✓	✓	CHD-BS-9U48-E0-07B CHD-BS-9U48-E0-74A	
✓	-	✓	✓	CHW-BS-9U2-E0-07B CHW-BS-9U2-E0-74A	
✓	-	✓	✓	CHF-BS-9CAR-E4-07B	
✓	-	✓	✓	CHF-BS-9STR-E0-07B	
✓	-	✓	✓	CHX-BS-9DW-E0-07B	

	Product Name	Packaging	Shelf Life
Chocolate Shavings	DARK CHOCOLATE CURVED SHAVINGS	2,5 kg box	24 months
	MILK CHOCOLATE CURVED SHAVINGS	2,5 kg box	18 months
	WHITE CHOCOLATE CURVED SHAVINGS	2,5 kg box	12 months

	Product Name	Packaging	Shelf Life
Truffle Shells	DARK CHOCOLATE TRUFFLE SHELLS	1,36 kg box	24 months
	MILK CHOCOLATE TRUFFLE SHELLS	1,36 kg box	18 months
	WHITE CHOCOLATE TRUFFLE SHELLS	1,36 kg box	12 months

Overview – Decorations

Kosher Dairy	Kosher Pareve	Halal	Nut free	Order code	
✓	-	✓	✓	CHD-SV-U4C-E0-74A	
✓	-	✓	✓	CHM-SV-U15C-E0-74A	
✓	-	✓	✓	CHW-SV-U2C-E0-74A	
Kosher Dairy	Kosher Pareve	Halal	Nut free	Order code	
✓	-	✓	✓	CHD-TS-O05-E0-999	
✓	-	✓	✓	CHM-TS-P23-E0-999	
✓	-	✓	✓	CHW-TS-P2-E0-999	

Decorations – Overview

	Product Name	Length	Diameter	Packaging	Shelf Life
Vermicelli and inclusions	MILK FLAKES SMALL	-	1,5 -3 mm	5 kg bag	18 months
	MILK FLAKES LARGE	-	2,7–6,5 mm	5 kg bag	18 months
	DARK FLAKES SMALL	-	1,5 -3 mm	1 kg bag 5 kg bag	24 months
	DARK FLAKES LARGE	-	2,7–6,5 m	5 kg bag	24 months
	DARK CHOCOLATE PAILLETÉS	1,4 - 4,3 mm	-	1 kg bag 5 kg bag	24 months
	DARK CHOCOLATE VERMICELLI	0,8–2,7 mm	-	1 kg bag 5 kg bag	12 months
	MILK CHOCOLATE VERMICELLI	0,8–2,7 mm	-	1 kg bag 5 kg bag	18 months
	WHITE CHOCOLATE VERMICELLI	0,8–2,7 mm	-	1 kg bag	12 months
	DARK CHOCOLATE CHOCROCKS	-	4–7 mm	2,5 kg bag	24 months

Overview – Decorations

Kosher Dairy	Kosher Pareve	Halal	Nut free	Order code	
✓	-	✓	✓	CHM-SP-Z3M-2B-U73	
✓	-	✓	✓	CHM-SP-Z3L-E0-U72	
✓	-	✓	✓	CHD-SP-1M-E0-U68 CHD-SP-1M-E0-U72	
✓	-	✓	✓	CHD-SP-1L-E0-U72	
✓	-	✓	✓	CHD-SP-Z1S-E0-U68 CHD-SP-Z1S-E0-U72	
✓	-	✓	✓	CHD-VR-Z2S-E0-U68 CHD-VR-Z2S-E0-U72	
✓	-	✓	✓	CHM-VR-Z3S-E0-U68 CHM-VR-Z3S-E0-U72	
✓	-	✓	✓	CHW-VR-Z5S-E0-U68	
✓	-	✓	✓	CHD-GL-L-X13-552	

Decorations – Overview

	Product Name	Length	Diameter	Packaging	Shelf Life
Pencils	DARK LARGE PENCILS	100 mm	7 mm	215 pieces 900 g box	24 months
	DARK X-LARGE PENCILS	200 mm	7 mm	115 pieces 900 g box	24 months
	WHITE X-LARGE PENCILS	200 mm	7 mm	115 pieces 900 g box	12 months
	MARBLED X-LARGE PENCILS	200 mm	7 mm	115 pieces 900 g box	12 months

	Product Name	Height	Diameter	Packaging	Shelf Life
Snobinettes and Signature Cups	DARK SNOBINETTES CUPS	26 mm	23-27 mm	90 pieces 430 g box 270 pieces 1,3 kg box	24 months
	MARBLED SNOBINETTES CUPS	26 mm	23-27 mm	270 pieces 1,3 kg box	12 months
	DARK MARIE JOSÉ CUPS	45 mm	50 mm	132 pieces 2,35 kg box	24 months
	DARK MARIE CHARLOTTE CUPS	35 mm	63 mm	135 pieces 2,4 kg box	24 months
	DARK ESPRESSO CUPS	21 mm	56 mm	312 pieces 2,184 kg box	24 months
	DARK CHOCOLATE DOME	32,5 mm	65 mm	28 pieces 1,4 kg box	24 months
	DARK CHOCOLATE TACO	50 mm	40 mm	16 pieces 1,09 kg box	24 months

Overview – Decorations

Kosher Dairy	Kosher Pareve	Halal	Nut free	Order code	
✓	-	✓	✓	CHD-PC-T1L-E0-999	
✓	-	✓	✓	CHD-PC-T1XL-E0-999	
✓	-	✓	✓	CHW-PC-U2XL-E0-999	
✓	-	✓	✓	CHX-PC-DWXL-E0-999	
Kosher Dairy	Kosher Pareve	Halal	Nut free	Order code	
✓	-	✓	✓	CHD-CV-T1S-E0-999 CHD-CV-T1L-E0-999	
✓	-	✓	✓	CHX-CV-DWSL-999	
✓	-	✓	✓	CHD-CV-T1MJ-E0-999	
✓	-	✓	✓	CHD-CV-T1MC-999	
✓	-	✓	✓	CHD-CM-U4-E0-999	
✓	-	✓	✓	CHD-CM-P64-E0-999	
✓	-	✓	✓	CHD-3D-34067E0-999	

CHOCOLATE OVERVIEW



Dark chocolate – Overview

	Product Name	Packaging type	Weight per Unit	Box-size	Shelf Life
Dark chocolate	POWER 80	Callets™ bag	2,5kg	8x	24 months
	70-30-38	Callets™ bag	400g	7x	24 months
		Callets™ bag	2,5kg	8x	24 months
		Callets™ bag	10kg	1x	24 months
	70-30-44	Callets™ bag	10kg	1x	24 months
	70-30-42	Callets™ bag	10kg	1x	24 months
		Blok (wrapped)	5kg	5x	24 months
	60-40-38	Callets™ bag	10kg	1x	24 months
		Blok (wrapped)	5kg	5x	24 months
	60-40-41	Blok (wrapped)	5kg	5x	24 months
	L-60-40	Callets™ bag	10kg	1x	24 months
	811	Callets™ bag	400g	7x	24 months
		Callets™ bag	1kg	6x	24 months
		Callets™ bag	2,5kg	8x	24 months
		Callets™ bag	10kg	1x	24 months
		Blok (unpackaged)	5kg	5x	24 months
		Blok (wrapped)	5kg	5x	24 months
	7811	Blok (wrapped)	5kg	5x	24 months
	2811	Callets™ bag	10kg	1x	24 months
	C811	Callets™ bag	2,5kg	8x	24 months
Callets™ bag		10kg	1x	24 months	
Blok (wrapped)		5kg	5x	24 months	
L811	Callets™ bag	2,5kg	8x	24 months	
	Callets™ bag	10kg	1x	24 months	
	Blok (wrapped)	5kg	5x	24 months	
815	Callets™ bag	10kg	1x	24 months	
	Callets™ bag	10kg	2x	24 months	
	Blok (unpackaged)	5kg	5x	24 months	
	Blok (wrapped)	5kg	5x	24 months	
2815	Callets™ bag	2,5kg	8x	24 months	
	Callets™ bag	10kg	1x	24 months	
805	Callets™ bag	10kg	1x	24 months	

Overview – Dark chocolate

Kosher Dairy	Kosher Pareve	Halal	Nut free	Order code
✓	-	✓	✓	80-20-44-E4-U71
✓	-	✓	✓	70-30-38-E0-D94
✓	-	✓	✓	70-30-38-E4-U71
✓	-	✓	✓	70-30-38NV-01B
✓	-	✓	✓	70-30-44NV-01B
✓	-	✓	✓	70-30-42NV-01B
-	✓	✓	✓	70-30-42NV-120
✓	-	✓	✓	60-40-38NV-01B
-	✓	✓	✓	60-40-38NV-120
✓	-	✓	✓	60-40-41NV-120
✓	-	✓	✓	L-60-40NV-01B
-	-	-	-	811-E0-D94
✓	-	✓	✓	811-E1-U68
✓	-	✓	✓	811-E4-U71
✓	-	✓	✓	811NV-01B
-	✓	✓	✓	811NVCAL-101
-	✓	✓	✓	811NV-120
-	✓	✓	✓	7811NV-132
✓	-	✓	✓	2811-01B
✓	-	✓	✓	C811-E4-U71
✓	-	✓	✓	C811NV-01B
-	✓	✓	✓	C811NV-132
✓	-	✓	✓	L811-E4-U71
✓	-	✓	✓	L811NV-01B
-	✓	✓	✓	L811NV-120
✓	-	✓	✓	815NV-01B
✓	-	✓	✓	815NV-595
-	✓	✓	✓	815CAL-101
-	✓	✓	✓	815NV-132
✓	-	✓	✓	2815-E4-U71
✓	-	✓	✓	2815NV-01B
✓	-	✓	✓	805NV-01B

Milk and white chocolate – Overview

	Product Name	Packaging type	Weight per Unit	Box-size	Shelf Life
Milk chocolate	POWER 41	Callets™ bag	2,5kg	8x	18 months
	823	Callets™ bag	400g	7x	18 months
		Callets™ bag	1kg	6x	18 months
		Callets™ bag	2,5kg	8x	18 months
		Callets™ bag	10kg	1x	18 months
		Blok (wrapped)	5kg	5x	18 months
		Blok (unpacked)	25kg	15x	18 months
	C823	Callets™ bag	2,5kg	8x	18 months
		Callets™ bag	10kg	1x	18 months
	826	Callets™ bag	10 kg	1x	18 months
	845	Callets™ bag	10kg	1x	18 months
		Blok (wrapped)	5kg	5x	18 months
Blok (unpacked)		25 kg	1x	18 months	

	Product Name	Packaging type	Weight per Unit	Box-size	Shelf Life
White chocolate	VELVET	Callets™ bag	2,5kg	8x	18 months
		Callets™ bag	10kg	1x	12 months
	W8	Callets™ bag	10kg	1x	12 months
	W2	Callets™ bag	400g	7x	18 months
		Callets™ bag	1kg	6x	18 months
		Callets™ bag	2,5kg	8x	18 months
		Callets™ bag	10kg	1x	12 months
		Blok (unpacked)	5kg	5x	18 months
		Blok (wrapped)	5kg	5x	18 months
		Blok (unpacked)	25kg	15x	18 months
	CW2	Callets™ bag	2,5kg	8x	18 months
		Callets™ bag	10kg	1x	12 months
Blok (wrapped)		5kg	5x	18 months	

Overview – Milk and white chocolate

Kosher Dairy	Kosher Pareve	Halal	Nut free	Order code
✓	-	-	✓	841-E4-U71
✓	-	✓	-	823-E0-D94
✓	-	✓	✓	823-E1-U68
✓	-	✓	✓	823-E4-U71
✓	-	✓	✓	823NV-01B
✓	-	✓	✓	823NV-120
✓	-	✓	✓	823NVCAL-105
✓	-	✓	✓	C823-E4-U71
✓	-	✓	✓	C823NV-01B
✓	-	✓	✓	826NV-01B
✓	-	✓	✓	845NV-01B
✓	-	✓	✓	845NV-132
✓	-	✓	✓	845NVCAL-101

Kosher Dairy	Kosher Pareve	Halal	Nut free	Order code
✓	-	✓	✓	W3-E4-U71
✓	-	✓	✓	W3-01B
✓	-	✓	✓	W8-01B
✓	-	✓	✓	W2-E0-D94
✓	-	✓	✓	W2-E1-U68
✓	-	✓	✓	W2-E4-U71
✓	-	✓	✓	W2NV-01B
✓	-	✓	✓	W2NVCAL-101
✓	-	✓	✓	W2NV-120
✓	-	✓	✓	W2NV-132
✓	-	✓	✓	CW2-E4-U71
✓	-	✓	✓	CW2NV-01B
✓	-	✓	✓	CW2NV-132

Ruby and Gold chocolate – Overview

	Product Name	Packaging type	Weight per Unit	Box-size	Shelf Life
Ruby chocolate	RB2	Callets™ bag	400g	7x	12 months
		Callets™ bag	2,5kg	4x	12 months
		Callets™ bag	10kg	2x	12 months

	Product Name	Packaging type	Weight per Unit	Box-size	Shelf Life
Gold chocolate	Gold	Callets™ bag	400g	7x	18 months
		Callets™ bag	2,5kg	4x	18 months

Overview – Ruby and Gold chocolate

Kosher Dairy	Kosher Pareve	Halal	Nut free	Order code
✓	-	✓	✓	CHR-Q37RB2-E0-D94
✓	-	✓	✓	CHR-Q37RB2-E4-U70
✓	-	✓	✓	CHR-Q37RB2-554

Kosher Dairy	Kosher Pareve	Halal	Nut free	Order code
✓	-	✓	✓	CHK-R30 GOLD-E0-D94
✓	-	✓	✓	CHK-R30 GOLD-E4-U70

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