



Laboratory Kitchen Products Catalog 2023

Ethically minded *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. As of 2002, we formalized our sustainability strategy through the Live Long program. From that moment, we defined ourselves as a company whose mission statement, "Together, good becomes better", conveys the strength of the commitment.

The cocoa industry we work for each day is fair and sustainable, respecting people, resources and the planet. 100% of our cocoa beans can be traced right back to the plot of land on which they were grown, so we can link up with our 17,215 producers to improve their living conditions, help their children access education and support them to adopt sustainable farming practices, while we also ensure our supply chain isn't associated with any deforestation.

Within this approach, we have also enacted a daily commitment to making gastronomy more ethical. Its purpose is to create a collective movement which brings together everyone working in gastronomy to chal-

lenge the status quo and, together, invent new ways of doing things.

As we think about our dietary future, we have reimaged how we choose local ingredients, respect seasonality, recycle waste, generate a circular economy, reduce wasted energy and food, respect biodiversity, showcase the value of community and more besides.

This is how we have invented, now and for future generations, gastronomy that tastes great, looks great, and does great things for the world. 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 Reasonable Indulgence.

Thanks to this continuous hard work, in January 2020 Valrhona was proud to win certification from a very demanding organization, B Corporation®. B Corporation rewards the world's most committed companies that put equal emphasis on economic, societal and environmental performance. This certification is tangible proof that we take our chocolate's impact seriously.

Doing good things with good food has never been more urgent.

Certified



Corporation

1922-2022

Valrhona celebrates 100 years of commitment

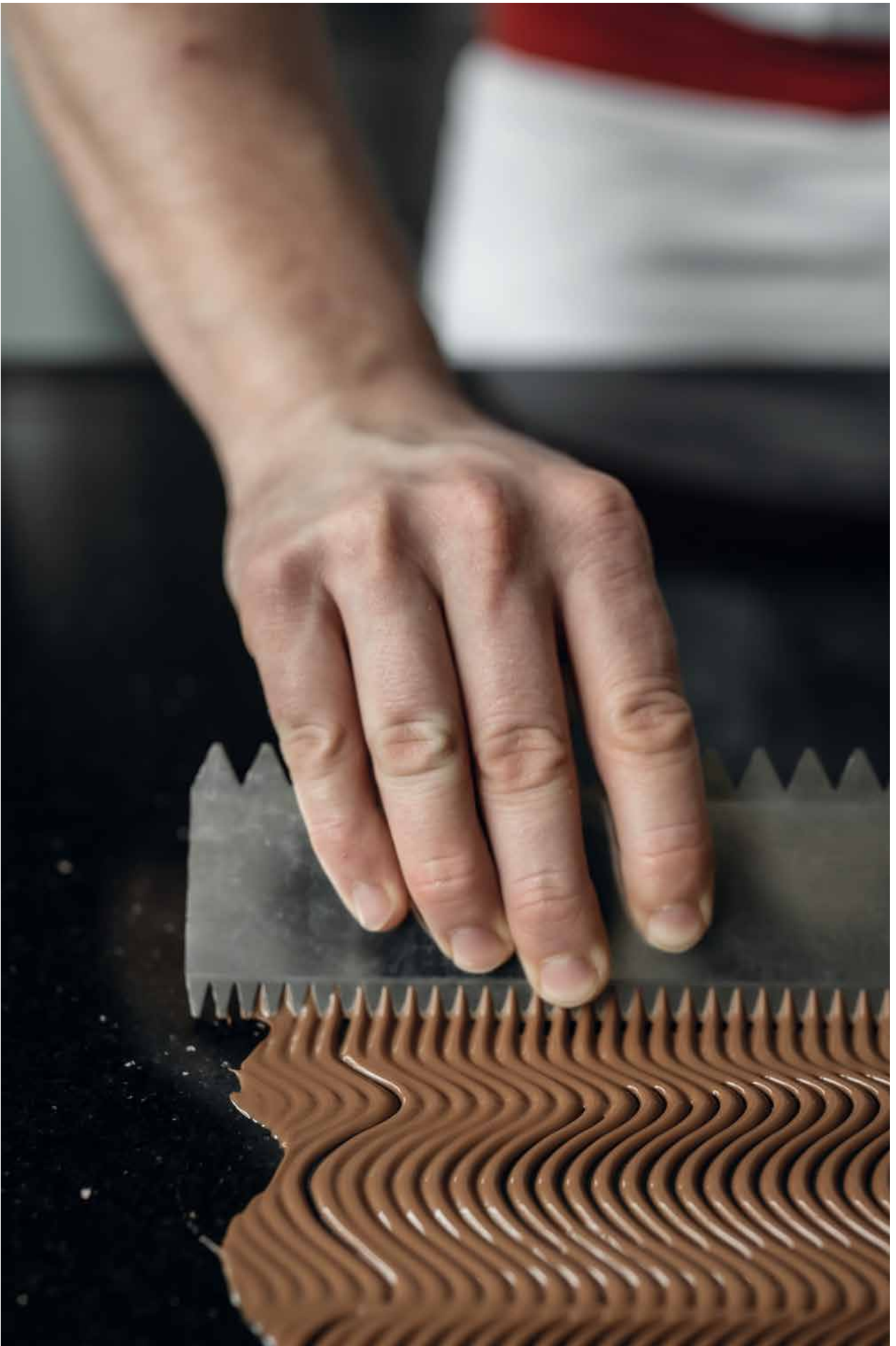
100 years: the most precious of celebrations!

We have had the honor of sharing the past 100 years with a group of ethically minded people, producers and chefs who are passionate about chocolate – which is why this anniversary belongs to you!

To mark our 100th year exploring our vocation, 100 people from the world of ethical chocolate have been selected to represent this important movement so that, together, good becomes better.

For the next 100 years, let's work to make the chocolate industry fairer and more sustainable, let's make gastronomy creative and ethical, and let's take action and bring to fruition a mission inspired 100 years ago by... a humble bean.

100 years
of Commitment



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PIONEERS

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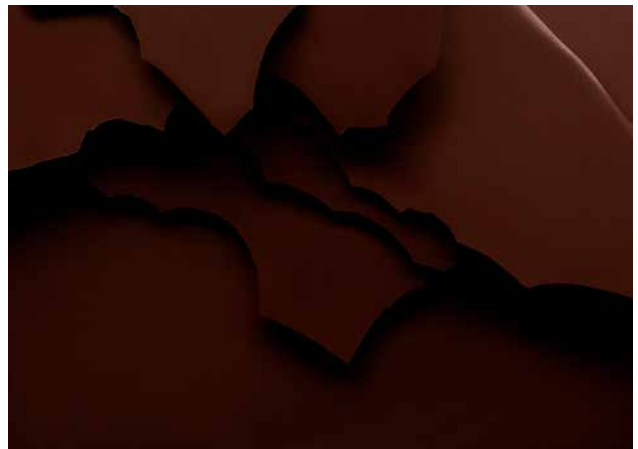
Pioneers

Having always been a pioneer, Valrhona is constantly innovating so that we can inspire you and help you explore your creativity.

OMBRE

TAKE THE PLUNGE INTO A NEW WORLD

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.



“

This range of chocolates is an invitation to discover a new aromatic territory. The combination of milk and intense cocoa notes makes your creations intensely flavorful and opens the way for some interesting pairings.

”

Rémi Poisson
Pastry Chef Instructor
L'École Valrhona

HUKAMBI

THE FIRST OMBRÉ COUVERTURE



NEW

49787
HUKAMBI 53%

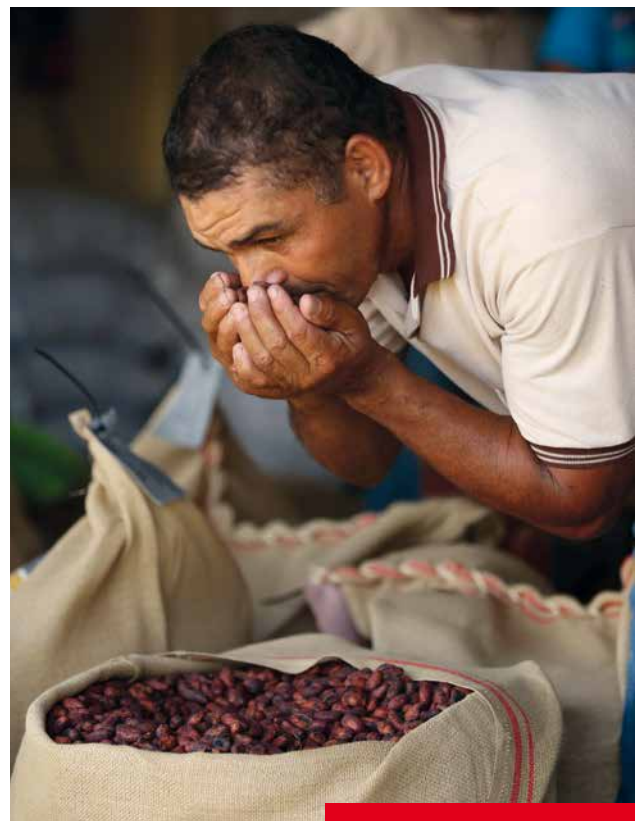
Single Origin Brazil cocoa

COCOA-RICH, CEREALS & BITTERSWEET

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.

NOTRE PARTENAIRE M. LIBÂNIO

Valrhona first encountered M. Libânio in the state of Bahia in the late 2000s. **The company is driven by a philosophy that promotes harmony between people, soils and plants so that all can live together in a sustainable environment.** The company is located in one of the richest ecosystems in the world, the Mata Atlantica, an area which has been named a **Biosphere Reserve by UNESCO**. M. Libânio's employees use the "Cabruca" system which involves allowing taller trees such as fruit trees to grow above smaller varieties such as cacaos. Recently, M. Libânio has developed a **modern agroforestry system** which grows cocoa under the shade cast by rubber trees. Today, their plantations are certified by the **Rainforest Alliance**.



To find out more about our partner M. Libânio and our social and environmental initiatives, visit partners.valrhona.com



NAME	CODE	MIN. COCOA%	COMPOSITION	COATING	MOLDING	BAR	MOUSSES	CRÊMEUX, GANACHES	ICE CREAMS & SORBETS	USE WITHIN*	PACKAGING
HUKAMBI	49787	53%	Sugar 25% Milk 21% Fat 45%							12 months	3kg bag of fèves

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

BLOND

FIRST "BLOND"-COLORED CHOCOLATE CREATED IN 2012

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 chocolate.



31870 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.

CHOCOLATE CONCENTRATE

CREATED IN 2008

Made from the same blend of luxury cocoas as Guanaja, P125 Cœur de Guanaja 80% is less sweet than a traditional couverture chocolate, and its increased dry cocoa content heightens its aromatic power. This chocolate concentrate does not contain any added cocoa butter.



6360 P125 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).



NAME	CODE	MIN. COCOA%	COMPOSITION	COATING	MOLDING	BAR	MOUSSES	CRÊMEUX, GANACHES	ICE CREAMS & SORBETS	USE WITHIN*	PACKAGING
BLOND DULCEY	31870 27008	35% cocoa butter	Sugar 29% Milk 24% Fat 43%	☺	☺	☺	☺	☺	☺	12 months	3kg bag of fèves 12kg box of fèves
P125 CŒUR DE GUANAJA	6360 8234	80%	Sugar 19% Fat 38% No added cocoa butter	-	-	-	☺	☺	☺	18 months	3kg bag of fèves 12kg box of fèves

DOUBLE FERMENTATION

CREATED IN 2015

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.

12219 ITAKUJA 55%

Single Origin Brazil cocoa
FRUITY & PASSION FRUIT



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

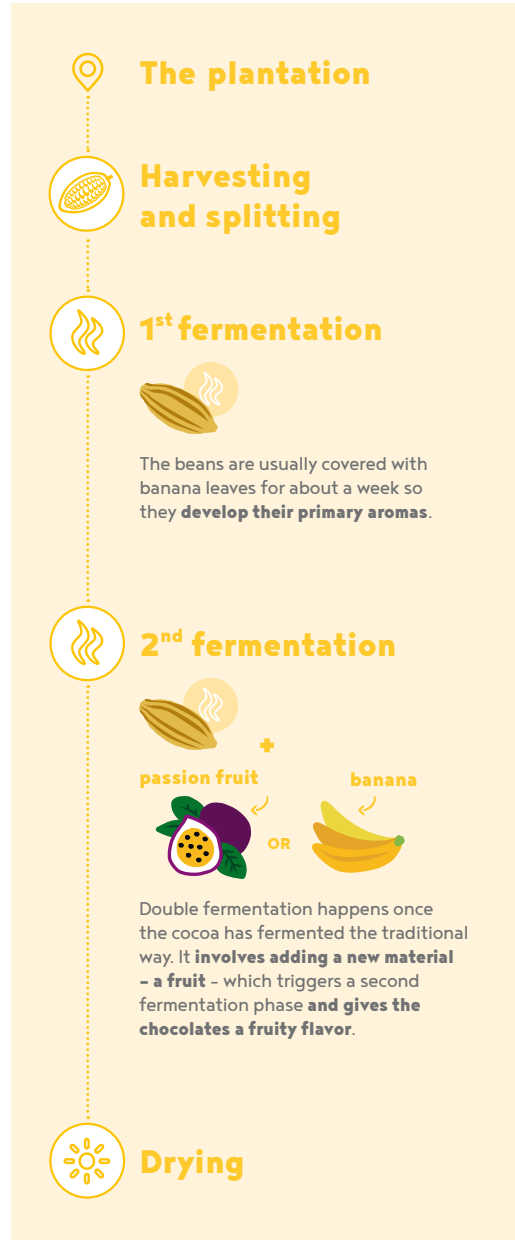
13757 KIDAVOA 50%

Single Origin Madagascar cocoa
COCOA-RICH, FRUITY & BANANA



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

Both Itakuja (made with passion fruit purée) and Kidavaoa (whose cocoa beans are combined with banana) are free from added flavors.



NAME	CODE	MIN. COCOA %	COMPOSITION	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX, GANACHES	ICE CREAMS & SORBETS	USE WITHIN*	PACKAGING
ITAKUJA	12219	55%	Sugar 44% Fat 37%	-	☺	☺	☺	☺	☺	14 months	3kg bag of fèves
KIDAVOA	13757	50%	Sugar 34% Milk 15% Fat 39%	-	☺	☺	☺	☺	☺	14 months	3kg bag of fèves

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INSPIRATION

A FRESH TAKE ON FRUIT

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

RECIPE

FRUIT



COCOA BUTTER
AND A PINCH OF LECITHIN



SUGAR

WHAT MAKES INSPIRATION EXCEPTIONAL?



100% NATURAL FLAVOR & COLOR

No preservatives, added colors
or artificial flavors



INTENSE FRUIT FLAVOR

Developed with Valrhona's
expert R&D teams.



THE UNIQUE TEXTURE OF A COUVERTURE

Inspiration is used like a couverture and
tempered at specific temperatures

The fruit couverture range has expanded since Almond Inspiration was first launched in January 2017.



14029 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.



15391 STRAWBERRY INSPIRATION

CANDIED FRUITS
& STRAWBERRY

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



15390 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.



19999 RASPBERRY INSPIRATION

CANDIED FRUIT
& RASPBERRY

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

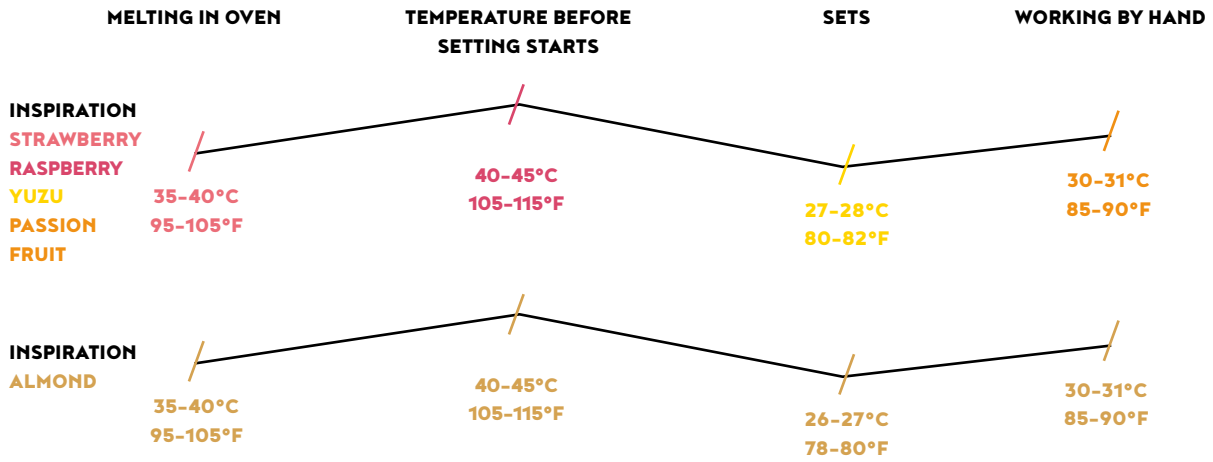


19998 YUZU INSPIRATION

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.

TEMPERATURES FOR TEMPERING BY HAND



This information and special instructions are included in the booklet labels on 3kg bags.



NAME	CODE	COMPOSITION	COATING	MOLDING	BAR	MOUSSES	CRÈMEUX, GANACHES	ICE CREAMS & SORBETS	USE WITHIN*	PACKAGING
ALMOND INSPIRATION	14029	Cocoa butter 31% Almond cake powder 31% Sugar 39% Fat 42%	☺	☺	☺	☺	☺	☺	14 months	3kg bag of fèves
STRAWBERRY INSPIRATION	15391	Cocoa butter 38% Powdered strawberry 14% Sugar 47% Fat 39%	-	☺	☺	☺	☺	-	10 months	3kg bag of fèves
INSPIRATION PASSION FRUIT	15390	Cocoa butter 32% Powdered passion fruit juice 17% Sugar 60% Fat 34%	-	☺	☺	☺	☺	-	10 months	3kg bag of fèves
INSPIRATION RASPBERRY	19999	Cocoa butter 36% Powdered raspberry 12% Sugar 52% Fat 37%	-	☺	☺	☺	☺	-	10 months	3kg bag of fèves
INSPIRATION YUZU	19998	Cocoa butter 34% Powdered yuzu juice 2% Sugar 55% Fat 35%	-	☺	☺	☺	☺	-	10 months	3kg bag of fèves

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COUVERTURES

CUVÉES P. 17

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PROFESSIONAL SIGNATURE

CHOCOLATES P. 26-27

Couvertures

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

We differentiate single origin chocolates (whose cocoa is selected from a particular plantation or country) from blended chocolates which open up new possibilities with their subtle, carefully managed combination of rare aromatic cocoa profiles.

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.



Dominican Republic Plantation

“ 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. ”

Julien Desmedt
Sourceer

CUVÉES

Created in 2008, the Cuvées du Sourceur **showcase a terroir** and a unique history. These are made using exceptional cocoa beans with a rare aromatic potential for which Valrhona's sourcing team has scoured the world. These cuvées are produced in **small batches**, so their **availability is limited**.

DARK CHOCOLATE



12830 MORANT BAY 70%

Single Origin Jamaica cocoa

SWEETLY SPICED,
BITTERSWEET & RIPE FRUIT

The bitterness of Morant Bay is enhanced with notes of ripe fruit and spices, like Jamaica's forest waterfalls sparkling in the sunshine.



19264 KILTI HAÏTI 66%

Single Origin Haiti cocoa

BALANCED, RIPE FRUIT
& COCOA NIBS

Kilti Haïti's balanced notes of ripe fruit combined with cocoa nibs evoke the flamboyant colors of untouched Haitian landscapes glowing golden at sunset.



27661 XIBUN 64%

Single Origin Belize cocoa

BALANCED, FRUITY
& FRESH

Xibun's fresh and fruity, tangy notes are captivating, just like the Great Blue Hole in Belize with its unique coral reef.

MILK CHOCOLATE



12829 LIMEIRA 50%

Single Origin Brazil cocoa

COCOA-RICH, BITTERSWEET & TANGY

As it reveals its bitter cocoa-rich power and tanginess, Limeira shows off its complex yet enchanting nature, like a flock of a thousand birds soaring over Brazil's immense natural wilderness.



NAME	CODE	MIN. COCOA%	COMPOSITION	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX, GANACHES	ICE CREAMS & SORBETS	USE WITHIN*	PACKAGING
MORANT BAY	12830	70%	Sugar 29% Fat 43%	-	-	🍫	🍫	🍫	🍫	18 months	1kg slab
KILTI HAÏTI	19264	66%	Sugar 33% Fat 39%	🍫	🍫	🍫	🍫	🍫	🍫	18 months	1kg slab
XIBUN	27661	64%	Sugar 35% Fat 39%	-	-	🍫	🍫	🍫	-	18 months	3 x 1kg slabs
LIMEIRA	12829	50%	Sugar 34% Milk 20% Fat 40%	🍫	🍫	🍫	🍫	🍫	🍫	15 months	1kg slab

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GRAND CRU CHOCOLATES

These chocolates can be characteristic of one or more terroirs. Similarly to a product with a protected geographical indication, **Grand Cru Single Origin chocolates** come from one country, so they reveal all the finesse and intensity of their home terroir. **Blended Grand Cru chocolates** offer a combination of several cocoa beans with different but complementary aromatic profiles.

DARK CHOCOLATE



25295 TULAKALUM 75%

Single Origin Belize cocoa

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.



4656 ARAGUANI 72%

Single Origin
Venezuela cocoa

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.



6085 NYANGBO 68%

Single Origin
Ghana cocoa

SWEETLY SPICED,
ROASTED AND VANILLA

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



5572 ALPACO 66%

Single Origin
Ecuador cocoa

SWEETLY SPICED,
NUTS & WOODY

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

NAME	CODE	MIN. COCOA%	COMPOSITION	COATING	MOLDING	BAR	MOUSSES	CRÉMEUX, GÂCHES	ICE CREAMS & SORBETS	USE WITHIN*	PACKAGING
TULAKALUM	25295	75%	Sugar 25% Fat 43%	☺	☺	☺	☺	☺	☺	18 months	3kg bag of fèves
ARAGUANI	4656	72%	Sugar 27% Fat 44%	☺	☺	☺	☺	☺	☺	18 months	3kg bag of fèves
NYANGBO	6085	68%	Sugar 31% Fat 41%	☺	☺	☺	☺	☺	☺	18 months	3kg bag of fèves
ALPACO	5572 19851	66%	Sugar 32% Fat 41%	☺	☺	☺	☺	☺	☺	18 months	3kg bag of fèves 12kg box of fèves
KALINGO	9789	65%	Sugar 34% Fat 39%	☺	☺	☺	☺	☺	☺	14 months	3kg bag of fèves
MANJARI	4655 117	64%	Sugar 35% Fat 39%	☺	☺	☺	☺	☺	☺	14 months	3kg bag of fèves 3 x 1kg slabs
TAÏNORI	5571	64%	Sugar 35% Fat 38%	☺	☺	☺	☺	☺	☺	18 months	3kg bag of fèves
ILLANKA	9559	63%	Sugar 36% Fat 37%	☺	☺	☺	☺	☺	☺	14 months	3kg bag of fèves
MACAÉ	6221	62%	Sugar 37% Fat 39%	☺	☺	☺	☺	☺	☺	18 months	3kg bag of fèves

DARK CHOCOLATE



9789 KALINGO 65%

Single Origin
Grenada cocoa

BALANCED, RIPE FRUIT
& VANILLA BEAN

-

Grenada is an island in the West Indies known for its powerful herbs and spices, giving Kalingo's cocoa its unique notes of ripe fruit, camphor and vanilla bean.



4655 MANJARI 64%

Single Origin
Madagascar cocoa

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.



5571 TAÏNORI 64%

Single Origin
Dominican Republic cocoa

BALANCED, FRUITY
& YELLOW FRUIT

-

Taïnori's notes of tangy yellow fruit are reminiscent of the lavish fruits you'll find in the Dominican Republic's early-morning markets.



9559 ILLANKA 63%

Single Origin Peru cocoa

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.



6221 MACAÉ 62%

Single Origin
Brazil cocoa

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: Mata Atlantica.



GRAND CRU CHOCOLATES

DARK CHOCOLATE



5614 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.



4653 GUANAJA 70%

Blend

BALANCED, ROASTED & BITTERSWEET

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.



4654 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.



4657 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.



102 CARAQUE 56%

Blend

SWEETLY SPICED, NUTS & SWEETNESS

Caraque's sweet notes of toasted nuts with a touch of vanilla bring back memories of traditional childhood birthday cakes.

NAME	CODE	MIN. COCOA%	COMPOSITION	COATING	MOLDING	BAR	MOUSSES	CRÈMEUX, GANACHES	ICE CREAMS & SORBETS	USE WITHIN*	PACKAGING
ABINAO	5614	85%	Sugar 14% Fat 48%	-	-	☺	☺	☺	☺	18 months	3kg bag of fèves
GUANAJA	4653 106 19849	70%	Sugar 29% Fat 42%	☺	☺	☺	☺	☺	☺	18 months	3kg bag of fèves 3 x 1kg slabs 12kg box of fèves
CARAÏBE	4654 107 19843	66%	Sugar 32% Fat 40%	☺	☺	☺	☺	☺	☺	18 months	3kg bag of fèves 3 x 1kg slabs 12kg box of fèves
EXTRA BITTER	4657 100 19846	61%	Sugar 38% Fat 40%	☺	☺	☺	☺	☺	☺	18 months	3kg bag of fèves 3 x 1kg slabs 12kg box of fèves
CARAQUE	102 19850	56%	Sugar 43% Fat 37%	☺	☺	☺	☺	☺	☺	18 months	3 x 1kg slabs 12kg box of fèves

KOMUNTU 80%

Created with you, for you

100 years
of Commitment

To celebrate our 100th anniversary, we have created Komuntu 80% with you. From cocoa-producing partners to suppliers, co-workers and customers, every one of us has helped to make this dark chocolate, which symbolizes all the work done over 100 years to make the world a better place.



NEW

**48579
KOMUNTU 80%**

Blend

BITTERSWEET, WOODY & ROASTED COCOA NIBS

Like a travel diary with multiple destinations, Komuntu tells the story of flavors and meetings of the world through its cocoa blends, revealing a strong, bittersweet and woody aroma with underlying notes of roasted cocoa nibs.

The Komuntu couverture came into being when a group of ethically minded people got together to make the ultimate expression of responsibly made chocolate. Because our whole supply chain has helped create its flavor, it tells the story of all the people we have met around the world. The blend of cocoas has a unique aromatic character, with a powerful bitter woody flavor underpinned with notes of roasted nibs.

Because Komuntu is the physical embodiment of our commitment to a fair, sustainable chocolate industry and

creative, responsible gastronomy, **we are redistributing all the profits** it makes during our 100th anniversary year **to our cocoa-producing partners.**

Its name evokes the strong link that binds our collective together, giving a sound and a rhythm to the meaning behind our work. Komuntu is a combination of “*Komunumo*”, which means “*community*” in Esperanto, and “*Ubuntu*”, an African word encapsulating the idea that “***I am because we are***”.

“

Anyone who loves intense chocolate will appreciate Komuntu in pastries or chocolates. Its woody character with hints of roasted cocoa nibs works as well with nuts as it does with tangy or sweet berries.

”

Mélanie Morea
Pastry Chef and Technical Support
L'École Valrhona

NAME	CODE	MIN. COCOA%	COMPOSITION	COATING	MOLDING	BAR	MOUSSES	CRÉMEUX, GANACHES	ICE CREAMS & SORBETS	USE WITHIN*	PACKAGING
KOMUNTU	48579	80%	Sugar 21% Fat 45%							18 months	3kg bag of fèves

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GRAND CRU CHOCOLATES

MILK CHOCOLATE

9997 BAHIBE 46%

Single Origin Dominican Republic cocoa
COCOA-RICH, CEREALS & RIPE FRUIT

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



4659 TANARIVA 33%

Single Origin Madagascar cocoa
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.



7547 GUANAJA LACTÉE 41%

Blend

FRESH MILK FLAVOR
& COCOA-RICH

Guanaja Lactée's fresh milk notes smoothly blend with powerful hints of cocoa, humming like the warm tones of a double bass in a relaxing jazz orchestra.



4658 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.



6640 ORIZABA 39%

Blend

FARM-FRESH MILK FLAVOR
& CARAMELIZED NOTES

Orizaba stands out for its melt-in-the-mouth texture and distinct farm-fresh milk notes, which carry you away across high mountain pastures on a tranquil summer breeze.



6591 BITTER LACTÉE 39%

Blend

FRESH MILK FLAVOR
& A HINT OF VANILLA

Bitter Lactée begins 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.

NAME	CODE	MIN. COCOA%	COMPOSITION	COATING	MOLDING	BAR	MOUSSES	CRÉMEUX, GANACHES	ICE CREAMS & SORBETS	USE WITHIN*	PACKAGING
BAHIBE	9997	46%	Sugar 30% Milk 23% Fat 43%	☺	☺	☺	☺	☺	☺	15 months	3kg bag of fèves
TANARIVA	4659 3692	33%	Sugar 38% Milk 28% Fat 36%	☺	☺	☺	☺	☺	☺	15 months	3kg bag of fèves 3 x 1kg slabs
GUANAJA LACTÉE	7547 19894	41%	Sugar 34% Milk 24% Fat 41%	☺	☺	☺	☺	☺	☺	15 months	3kg bag of fèves 12kg box of fèves
JIVARA	4658 189 19848	40%	Sugar 35% Milk 23% Fat 41%	☺	☺	☺	☺	☺	☺	15 months	3kg bag of fèves 3 x 1kg slabs 12kg box of fèves
ORIZABA	6640	39%	Sugar 37% Milk 18% Fat 39%	☺	☺	☺	☺	☺	☺	15 months	3kg bag of fèves
BITTER LACTÉE	6591 19893	39%	Sugar 41% Milk 18% Fat 38%	☺	☺	☺	☺	☺	☺	15 months	3 x 1kg slabs 12kg box of fèves

INDULGENT CHOCOLATES

With this range, you can explore a whole palette of gorgeous, original chocolate experiences. They will introduce you to new flavors and spark your creativity too.

DARK CHOCOLATE



122 NOIR ORANGE 56%

INDULGENT & ORANGE

Noir Orange, a chocolate with candied orange notes, is a timeless blend which reminds us of our favorite holiday recipes.

MILK CHOCOLATE



7098 CARAMÉLIA 36%

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.



11603 AZÉLIA 35%

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.

WHITE CHOCOLATE

4660 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.



8118 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.



NAME	CODE	MIN. COCOA%	COMPOSITION	COATING	MOLDING	BAR	MOUSSES	CRÊMEUX, GANACHES	ICE CREAMS AND SORBETS	USE WITHIN*	PACKAGING
NOIR ORANGE	122	56%	Sugar 43% Orange flavoring 0.3% Fat 38%	-	☺	☺	☺	☺	☺	10 months	3 × 1kg slabs
CARAMÉLIA	7098	36%	Sugar 34% Milk 20% Fat 38%	-	☺	☺	☺	☺	☺	15 months	3kg bag of fèves
AZÉLIA	11603	35%	Sugar 30% Milk 21% Fat 44%	-	☺	☺	☺	☺	☺	12 months	3kg bag of fèves
IVOIRE	4660 140 19741	35% cocoa butter	Sugar 43% Milk 22% Fat 41%	☺	☺	☺	☺	☺	☺	15 months	3kg bag of fèves 3 × 1kg slabs 12kg box of fèves
OPALYS	8118	33% cocoa butter	Sugar 32% Milk 32% Fat 44%	☺	☺	☺	☺	☺	☺	12 months	3kg bag of fèves

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

CERTIFIED & SPECIFIC PRODUCTS

Choose a chocolate made with solid commitments to communities' and nature's welfare. Our chocolates have secured "Agriculture Biologique" organic and Fairtrade/Max Havelaar certification. Sustainable development and fair trade have always been a key concern of ours. We can even provide you with a no-added-sugar range so that you can enjoy fine milk and dark chocolates without any excess sweetness.

ORGANIC CHOCOLATE



31508 MILLOT 74%

Single Origin Madagascar cocoa
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.



12515 ANDOA NOIRE 70%

Single Origin Peru cocoa
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.



12164 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.



15001 ANDOA LACTÉE 39%

Single Origin Peru cocoa
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.



15002 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.



NAME	CODE	MIN. COCOA%	COMPOSITION	COATING	MOLDING	BAR	MOUSSES	CRÈMEUX, GANACHES	ICE CREAMS & SORBETS	USE WITHIN*	PACKAGING
MILLOT	31508	74%	Sugar 26% Fat 44%	☺	☺	☺	☺	☺	☺	18 months	3kg bag of fèves
ANDOA NOIRE	12515	70%	Sugar 29% Fat 42%	☺	☺	☺	☺	☺	☺	18 months	3kg bag of fèves
ORIADO	12164	60%	Sugar 39% Fat 39%	☺	☺	☺	☺	☺	☺	18 months	3kg bag of fèves
ANDOA LACTÉE	15001	39%	Sugar 33% Milk 26% Fat 42%	☺	☺	☺	☺	☺	☺	15 months	3kg bag of fèves
WAINA	15002	35% cocoa butter	Sugar 43% Milk 21% Fat 42%	-	☺	☺	☺	☺	☺	15 months	3kg bag of fèves



PLANT-BASED CHOCOLATE



28074 AMATIKA 46%

Single Origin Madagascar cocoa

COCOA-RICH, CEREALS AND 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.



NAME	CODE	MIN. COCOA%	COMPOSITION	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX, GANACHES	ICE CREAMS & SORBETS	USE WITHIN*	PACKAGING
AMATIKA	28074	46%	Sugar 38% Fat 43%	☺	☺	☺	☺	☺	☺	12 months	3 x 1kg slabs

CHOCOLATES WITH SWEETENERS



5904 XOCOLINE 65%

SWEETLY SPICED, BITTER-SWEET & A HINT OF ACIDITY

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



6972 XOCOLINE LACTÉE 41%

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.

NAME	CODE	MIN. COCOA%	COMPOSITION	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX, GANACHES	ICE CREAMS & SORBETS	USE WITHIN*	PACKAGING
XOCOLINE	5904	65%	Maltitol 34% Fat 43%	☺	☺	☺	☺	☺	☺	18 months	3 x 1kg slabs
XOCOLINE LACTÉE	6972	41%	Maltitol 34% Milk 24% Fat 41%	☺	☺	☺	☺	☺	☺	15 months	3 x 1kg slabs

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PROFESSIONAL SIGNATURE CHOCOLATES

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 CHOCOLATE



8517
TROPILIA AMER
70%

ROUNDED & BITTERSWEET



4663
EXTRA AMER
67%

ROUNDED, TOASTED NUTS



4661
ÉQUATORIALE
NOIRE 55%

ROUNDED & VANILLA



4664
EXTRA NOIR
53%

ROUNDED, TOASTED NUTS



12144
ARIAGA NOIRE
66%

ROUNDED & BITTERSWEET



7346
SATILIA NOIRE
62%

ROUNDED, TOASTED NUTS



12143
ARIAGA NOIRE
59%

ROUNDED & VANILLA



8515
TROPILIA NOIRE
53%

ROUNDED & VANILLA

NAME	CODE	MIN. COCOA%	COMPOSITION	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX, GÂCHAGES	ICE CREAMS & SORBETS	USE WITHIN*	PACKAGING
TROPILIA AMER	8517	70%	Sugar 28% Fat 40%	-	-	-	☺	☺	☺	18 months	12kg box of fèves
EXTRA AMER	4663	67%	Sugar 32% Fat 38% No added cocoa butter	-	-	-	☺	☺	☺	18 months	3kg bag of fèves
ÉQUATORIALE NOIRE	4661 19836	55%	Sugar 43% Fat 38%	☺	☺	☺	☺	☺	☺	18 months	3kg bag of fèves 12kg box of fèves
EXTRA NOIR	4664	53%	Sugar 46% Fat 31%	-	-	-	☺	☺	☺	18 months	3kg bag of fèves
ARIAGA NOIRE	12144	66%	Sugar 33% Fat 40%	-	☺	☺	☺	☺	☺	24 months	5kg box of drops
ARIAGA NOIRE	12143	59%	Sugar 40% Fat 37%	-	☺	☺	☺	☺	☺	24 months	5kg box of drops
SATILIA NOIRE	7346	62%	Sugar 37% Fat 38%	☺	☺	☺	☺	☺	☺	18 months	12kg box of fèves
TROPILIA NOIRE	8515 19852	53%	Sugar 45% Fat 35%	-	☺	☺	☺	☺	☺	18 months	12kg box of fèves 12kg box of fèves ME*

MILK CHOCOLATE



4662
ÉQUATORIALE
LACTÉE 35%

-
ROUNDED



12142
ARIAGA
LACTÉE 38%

-
ROUNDED



7347
SATILIA
LACTÉE 35%

-
ROUNDED



8516
TROPILIA
LACTÉE 29%

-
ROUNDED

COUVERTURES

WHITE CHOCOLATE



19959
SATILIA BLANCHE 31%

-
ROUNDED



12141
ARIAGA BLANCHE 30%

-
ROUNDED



NAME	CODE	MIN. COCOA%	COMPOSITION	COATING	MOLDING	BARs	MOUSSES	CRÉMEUX, GANACHES	ICE CREAMS & SORBETS	USE WITHIN*	PACKAGING
ÉQUATORIALE LACTÉE	4662 19844	35%	Sugar 43% Milk 19% Fat 39%							15 months	3kg bag of fèves 12kg box of fèves
ARIAGA LACTÉE	12142	38%	Sugar 37% Milk 25% Fat 38%	-						18 months	5kg box of drops
SATILIA LACTÉE	7347	35%	Sugar 43% Milk 21% Fat 37%							15 months	12kg box of fèves
TROPILIA LACTÉE	8516	29%	Sugar 46% Milk 23% Fat 33%	-						15 months	12kg box of fèves
SATILIA BLANCHE	19959	31% cocoa butter	Sugar 44% Milk 26% Fat 36%							12 months	12kg box of fèves
ARIAGA BLANCHE	12141	30% cocoa butter	Sugar 43% Milk 26% Fat 36%	-						18 months	5kg box of drops

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PRALINÉS & CO

MAKING PRALINÉS P. 30

SPECIALTIES P. 31

CLASSICS P. 32-33

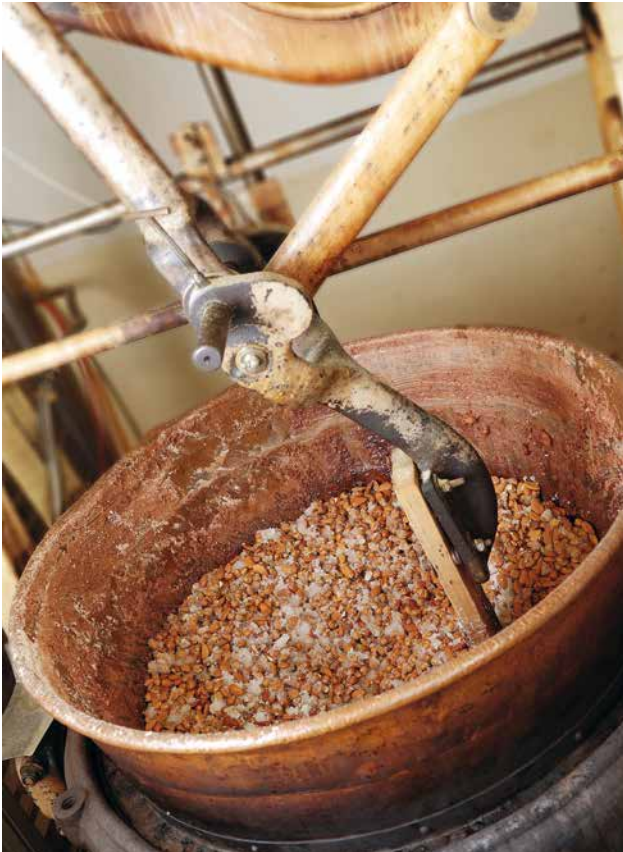
GIANDUJA-STYLE P. 34

ALMOND PASTES P. 35

Pralinés & Co

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

Nutty praliné: cooking nuts and sugar in a traditional pan.



VALRHONA PRALINÉS

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.

WHAT’S THE DIFFERENCE BETWEEN A CARAMELIZED PRALINÉ AND A NUTTY PRALINÉ?

NUTTY PRALINÉS WITH THE NUTTIEST POSSIBLE FLAVOR

As soon as the cooking process begins, the nuts and sugar are poured into a large pot so that they cook together. 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 Nutty Praliné range all their intensity and elegance.

CARAMELIZED PRALINÉ WITH AN INTENSE CARAMEL FLAVOR

An authentic caramel is made in a large copper pot. Once they have been intensively roasted, the nuts are poured into the caramel. The mixture is cooled on a table before it is ground down and refined. This process has been the hallmark of a Valrhona praliné for over 90 years, allowing us to make intensely caramelized products.

Caramelized praliné: nutty caramel pieces cooked in a pan.



SPECIALTIES

From pecan to pistachio, coconut and peanut, our collection of pralinés will astonish your customers and help you to reinvent your creations.

NUTTY



19864 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.



19822 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.



11937 50% PECAN

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



11936 42% PISTACHIO

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



NAME	CODE	FLAVOR	% NUTS	COMPOSITION	MOUSSES	CRÉMEUX, GANACHES	ICE CREAMS & SORBETS	USE WITHIN*	PACKAGING
PEANUT PASTE	19864	Nut revelation	70%	Peanuts 70% Sugar 30% Fat 34%				12 months	5kg bucket
ALMOND COCONUT	19822	Nut revelation	55%	Almonds 55% Coconut 12.5% Sugar 32.5% Fat 36%				12 months	5kg bucket
PECAN	11937 19972	Nut revelation	50%	Pecans 50% Sugar 50% Fat 37%				12 months	5kg bucket 2kg bucket
PISTACHIO	11936	Nut revelation	42%	Pistachios 42% Almonds 18% Sugar 40% Fat 28%				12 months	5kg bucket

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

CLASSICS

There are three things to think about when you are choosing your classic pralinés: flavor (caramelized or nutty), nut type (almond, hazelnut or almond & hazelnut) and intensity (toasted notes or caramelization).

CARAMELIZED



2260
60% ALMOND

Valencia Almonds

A beautiful balance of cooked caramel and almond notes.



2259
50% ALMOND

A beautiful balance of cooked caramel and almond notes.



2258
60% HAZELNUT

Rome Hazelnuts

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



2257
50% HAZELNUT

Powerful hints of cooked caramel that finish with hazelnut notes.



2261
50% ALMOND
& HAZELNUT

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



NAME	CODE	FLAVOR	% NUTS	COMPOSITION	MOUSSES	CRÉMEUX, GANACHES	ICE CREAMS & SORBETS	USE WITHIN*	PACKAGING
ALMOND	2260	Caramelized	60%	Almonds 60% Sugar 40% - Fat 36%	👉	👉	👉	12 months	5kg bucket
ALMOND	2259	Caramelized	50%	Almonds 50% Sugar 50% - Fat 30%	👉	👉	👉	12 months	5kg bucket
HAZELNUT	2258	Caramelized	60%	Hazelnuts 60% Sugar 40% - Fat 39%	👉	👉	👉	12 months	5kg bucket
HAZELNUT	2257	Caramelized	50%	Hazelnuts 50% Sugar 50% - Fat 30%	👉	👉	👉	12 months	5kg bucket
ALMOND & HAZELNUT	2261	Caramelized	50%	Almonds 25% Hazelnuts 25% Sugar 50% - Fat 30%	👉	👉	👉	12 months	5kg bucket

NUTTY



9015
70% ALMOND

Valencia Almonds

Richly toasted almond notes with only a hint of sweetness.



7531
66% HAZELNUT

Rome Hazelnuts

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



11309
55% HAZELNUT

Rome Hazelnuts

Authentic, pure hazelnut notes that intensify with every mouthful.



11307
60% ALMOND & HAZELNUT

Valencia Almonds
Rome Hazelnuts

A beautiful harmony of nutty notes combining the subtle flavor of green almonds with the aromatic power of fresh hazelnuts.



4697
50% ALMOND & HAZELNUT

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



5621
CRUNCHY
50% ALMOND & HAZELNUT

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



47202
50% RAW ALMOND & HAZELNUT

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



NAME	CODE	FLAVOR	% NUTS	COMPOSITION	MOUSSES	CRÊMEUX, GANACHES	ICE CREAMS & SORBETS	USE WITHIN*	PACKAGING
ALMOND	9015	Nutty	70%	Almonds 70% Sugar 30% - Fat 36%				12 months	5kg bucket
HAZELNUT	7531	Nutty	66%	Hazelnuts 53% - Almonds 14% Sugar 33% - Fat 39%				12 months	5kg bucket
HAZELNUT	11309	Nutty	55%	Hazelnuts 55% Sugar 45% - Fat 33%				12 months	5kg bucket
ALMOND & HAZELNUT	11307	Nutty	60%	Almonds 30% - Hazelnuts 30% Sugar 40% - Fat 33%				12 months	5kg bucket
ALMOND & HAZELNUT	4697 19971	Nutty	50%	Almonds 25% - Hazelnuts 25% Sugar 49% - Fat 29%				12 months	5kg bucket 2kg bucket
CRUNCHY ALMOND & HAZELNUT	5621 19973	Nutty	50%	Almonds 25% - Hazelnuts 25% Sugar 49% - Fat 28%				12 months	5kg bucket 2kg bucket
RAW ALMOND & HAZELNUT	47202	Nutty	50%	Almonds 25% - Hazelnuts 25% Sugar 49% - Fat 29%	-	-	-	12 months	5kg bucket

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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



2266 NOISETTE CLAIR 39%

Hazelnut paste, made with cocoa butter



6993 NOISETTE LAIT 35%

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



2264 NOISETTE NOIR 34%

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

NAME	CODE	% NUTS	COMPOSITION	MOUSSES	CRÉMEUX, GÂCHAGES	ICE CREAMS & SORBETS	USE WITHIN*	PACKAGING
NOISETTE CLAIR	2266	39%	Hazelnuts 39% Sugar 50% Cocoa butter 11% Fat 35%	☺	☺	☺	9 months	5kg bucket
NOISETTE LAIT	6993 7112	35%	Hazelnuts 35% Sugar 35% Cocoa 16% Milk 13% Fat 40%	☺	☺	☺	9 months	3 x 1kg slabs 1kg slab
NOISETTE NOIR	2264	34%	Hazelnuts 34% Sugar 34% Cocoa 28% Milk 3% Fat 41%	☺	☺	☺	9 months	3 x 1kg slabs

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



3212 70% PROVENÇAL ALMOND PASTE

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



7942 ALMOND PASTE 55%

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



3211 50% PROVENÇAL ALMOND PASTE

A classic Provençal almond flavor, with balanced aromas.



5090 ALMOND PASTE 33%

Easy to shape and use, with a light color that dyes beautifully.

NAME	CODE	% NUTS	COMPOSITION	MOUSSES	CRÈMEUX, GANACHES	ICE CREAMS & SORBETS	MODELLING	USE WITHIN*	PACKAGING
PROVENÇAL ALMOND PASTE	3212	70%	Almonds 70%	👉	👉	👉	-	5 months	4kg tub
ALMOND PASTE	7942	55%	Almonds 55%	👉	👉	👉	-	12 months	3.5kg tub
PROVENÇAL ALMOND PASTE	3211	50%	Almonds 50%	👉	👉	👉	👉	9 months	4kg tub
ALMOND PASTE	5090	33%	Almonds 33%	👉	👉	👉	👉	12 months	4kg tub

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ABSOLUTELY COCOA

PURE PASTES P. 38

COCOA NIBS P. 39

COCOA POWDER P. 39

COCOA BUTTER P. 39

COCOA FRUIT JUICE CONCENTRATE P. 40-41

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 pulp.



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.

PURE PASTES



5568
ARAGUANI
Single Origin Venezuela



5570
TAINORI
Single Origin Dominican Republic



5569
ALPACO
Single Origin Ecuador



5567
MANJARI
Single Origin Madagascar



25426
MACAÉ
Single Origin Brazil



134
EXTRA COCOA PASTE 100%

Extra Cocoa Paste 100% singularly reinforces many products' chocolate flavor, enriching them as a taste experience to give them a remarkable power.

NAME	MIN. COCOA %	COMPOSITION	COATING	MOLDING	BARS	MOUSSES	CRÈMEUX, GANACHES	ICE CREAMS & SORBETS	USE WITHIN*	PACKAGING
PURE PASTES	100%	Sugar 0% Fat 54%	-	-	-	☺	☺	☺	14 months	3 x 1kg slabs

COCOA NIBS



3285 COCOA NIBS

Single Origin Ghana

COMPOSITION

Cocoa beans 100%
Fat 54%

PACKAGING

1kg bag

USE WITHIN*

12 months

COCOA POWDER



159 COCOA POWDER

COMPOSITION

Cocoa powder
Fat 21%

PACKAGING

Box = 3 x 1kg bags

USE WITHIN*

24 months

COCOA BUTTER



160 COCOA BUTTER

COMPOSITION

Cocoa butter 100%
Fat 100%

PACKAGING

3kg bucket

USE WITHIN*

8 months



28047 COCOA BUTTER DROPS

COMPOSITION

Cocoa butter 100%
Fat 100%

PACKAGING

10kg box

USE WITHIN*

8 months

COCOA FRUIT JUICE CONCENTRATE 72°BX

Oabika is a cocoa juice concentrate, itself derived from **cocoa mucilage**, the white pulp that protects the beans in the pod and that is still incredibly undervalued. Its nuanced aromatic profile, oscillating between **fruity and tangy notes**, instantly takes us to the heart of the plantations to discover the rare and exceptional taste of the fruit of the cocoa tree. Its syrupy texture and amber color make it an exceptional ingredient, the new key ingredient for chefs and artisans around the world.



34200 OABIKA

COMPOSITION
Cocoa pulp 100%
Fat 0.15%

PACKAGING
5kg "bag-in-box" **

USE WITHIN*
12 months

The recommended applications with 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 gourmet 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.

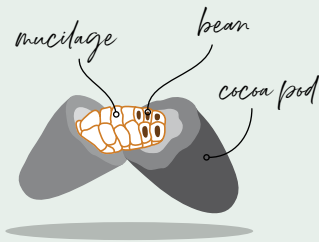
Adding value to an exceptional raw material

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

Its name, 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 to making the cocoa industry fair and sustainable by using another part of the pod and enabling cocoa producers to generate additional revenue from selling this co-product.

HOW IS OABIKA MADE?



1. Harvest

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

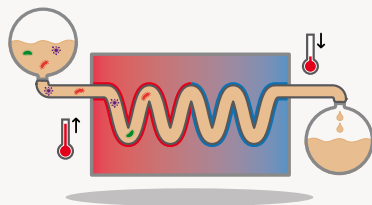


2. Extraction

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

3. Transport

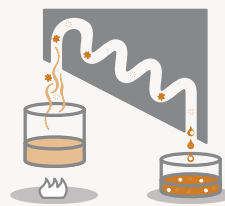
THE JUICE IS PLACED IN **BUCKETS**, WHICH ARE THEN QUICKLY **TRANSPORTED** BY **MOTORBIKE TAXI** TO THE FACTORY.



4. Pasteurization

THE JUICE IS **PASTEURIZED**.

5. Concentration



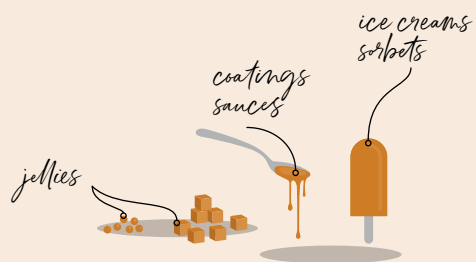
THE PRODUCT'S **FLAVOR** IS PRESERVED BY CONCENTRATING IT GENTLY AT UP TO 72°BRIX. THE WATER CONTENT EVAPORATES. THE **VOLATILE, FLORAL AROMAS** ARE RECOVERED AND REINJECTED INTO THE **FINAL CONCENTRATE**.

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. Applications

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

ON THE PLANTATION

MAKING

USE

ABSOLUTELY COCOA





EXCEPTIONAL EXTRAS



BASES P. 44-45

GARNISHES P. 46-47

DECORATIONS P. 48-49

DRINKS P. 50

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



SPHERE

DARK CHOCOLATE 55%

INGREDIENTS

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

PACKAGING

1 box = 504 pieces

USE WITHIN*

12 months

WEIGHT

Approx. 2.6g/chocolate



MILK HOLLOW SPHERE

MILK CHOCOLATE 35%

INGREDIENTS

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

PACKAGING

1 box = 504 pieces

USE WITHIN*

10 months

WEIGHT

Approx. 2.6g/chocolate



WHITE HOLLOW SPHERE

WHITE CHOCOLATE 35%

INGREDIENTS

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

PACKAGING

1 box = 504 pieces

USE WITHIN*

8 months

WEIGHT

Approx. 2.6g/chocolate



DARK CHOCOLATE PALET

DARK CHOCOLATE 55%

INGREDIENTS

Cocoa 55% min.
Sugar 43%
Fat 38%

PACKAGING

1 box = 630 pieces

USE WITHIN*

12 months

WEIGHT

Approx. 2.2g/chocolate



MILK CHOCOLATE PALET

MILK CHOCOLATE 35%

INGREDIENTS

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

PACKAGING

1 box = 630 pieces

USE WITHIN*

10 months

WEIGHT

Approx. 2.2g/chocolate



MIGNARDISES



4751 SPHERIS

DARK CHOCOLATE 55%

INGREDIENTS

Sugar 43%
Fat 38%

PACKAGING

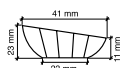
1 box = 270 pieces

USE WITHIN*

12 months

WEIGHT

Approx. 3.1g/chocolate



DESSERTS



4320 OVALIS

DARK CHOCOLATE 55%

INGREDIENTS

Sugar 43%
Fat 38%

PACKAGING

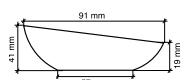
1 box = 45 pieces

USE WITHIN*

12 months

WEIGHT

Approx. 12g/chocolate



6409 SOLSTIS

DARK CHOCOLATE 55%

INGREDIENTS

Sugar 43%
Fat 38%

PACKAGING

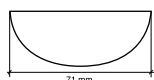
1 box = 45 pieces

USE WITHIN*

12 months

WEIGHT

Approx. 9.6g/chocolate



14645 SOLSTIS IVOIRE

WHITE CHOCOLATE 35%

INGREDIENTS

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

PACKAGING

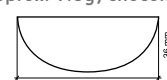
1 box = 45 pieces

USE WITHIN*

8 months

WEIGHT

Approx. 9.6g/chocolate



GARNISHES

PASTRIES



DARK CHOCOLATE BÂTONS PETITS PAINS 55%

- A new composition created using a Valrhona Grand Chocolat couverture with rounded, chocolatey, indulgent notes.
- A high cocoa content (55%) that gives the product a strong cocoa flavor.
- A molded baton shape that no longer pierces your pastry.
 - Composition perfectly suited to cooking.

12789

5.5g stick - 8cm
1.6kg box (Approx. 300 pieces)

USE WITHIN* 18 months



DARK CHOCOLATE BÂTONS PETITS PAINS 48%

- A new recipe designed to please all tastes and palates with powerful cocoa notes and natural vanilla extracts.
- Specially shaped batons that no longer pierce your pastry.
 - Composition perfectly suited to cooking.
- 3 different shapes so you can choose the best product(s) for your needs.

12062

3.2g stick - 8cm
1.6kg box
(Approx. 500 pieces)

USE WITHIN*
24 months

12061

5.3g stick - 8cm
1.6kg box
(Approx. 300 pieces)

USE WITHIN*
24 months

12087

15.4g stick - 36cm
5kg box
(Approx. 300 pieces)

USE WITHIN*
24 months



12140 DARK CHOCOLATE CHIPS 60%

- A balanced product with a high cocoa content that gives it a powerful cocoa flavor accompanied by a natural vanilla aroma.
- A format suited to your needs: 5kg box containing 20,000 chips.

PACKAGING

5kg box
(approx. 4,000 pieces/kg)

USE WITHIN* 24 months



12060 DARK CHOCOLATE CHIPS 52%

- An ideal recipe: designed to be easy to use in pastries and baked goods and with a popular flavor that will please all your customers.
- A format suited to all your needs (6kg box).

PACKAGING

6kg box
(approx. 7,500 chips/kg)

USE WITHIN* 24 months



12139 MILK CHOCOLATE CHIPS 32%

- Thanks to their aromatic character combining cocoa and milk punctuated with light caramel notes, these chocolate chips give your creations an indulgent sweetness.
- A format suited to all your needs (6kg box).

PACKAGING

6kg box
(approx. 7,500 pieces/kg)

USE WITHIN* 18 months



15073 WHITE CHOCOLATE CHIPS 24%

- Delicately sweet with a hint of vanilla, Valrhona's white chocolate chips are made using classic, well-balanced white chocolate.
- A format suited to all your needs (6kg box).

PACKAGING

6kg box
(approx. 7,500 pieces/kg)

USE WITHIN* 18 months

PASTRIES



**14760
ETNAO
GUANAJA**

-
Guanaja dark chocolate
ganache



**14756
ETNAO
PRALINÉ**

-
Roasted hazelnut & milk
chocolate ganache



**14755
ETNAO
PASSION**

-
Passion fruit purée & milk
chocolate ganache



**14754
ETNAO
NOIX DE COCO**

-
Coconut-flavored milk
chocolate ganache

PACKAGING
Box of 40 pieces

USE WITHIN*
8 months

WEIGHT
Approx. 18g/piece



**14592
CRISPY WHEAT
FLAKE CEREAL**

-
Crispy crêpe wafer pieces

PACKAGING
1 x 2.5kg bag

USE WITHIN*
15 months



**49062
CLARIFIED
BUTTER**

-
COMPOSITION
Dehydrated milk fat 99.9%
Maximum moisture content 0.1%

PACKAGING
2kg box

USE WITHIN*
12 months

DECORATIONS

SPRINKLES



4341
DARK CHOCOLATE
SOLID PEARLS



4719
DARK CHOCOLATE
CRUNCHY PEARLS

CEREAL WAFER PIECES
COATED IN 55%
DARK CHOCOLATE



8425
CARAMÉLIA
CRUNCHY PEARLS

CEREAL WAFER PIECES
COATED IN 87%
MILK CHOCOLATE



10840
DULCEY CRUNCHY
PEARLS

CEREAL WAFER PIECES
COATED IN 87%
WHITE CHOCOLATE



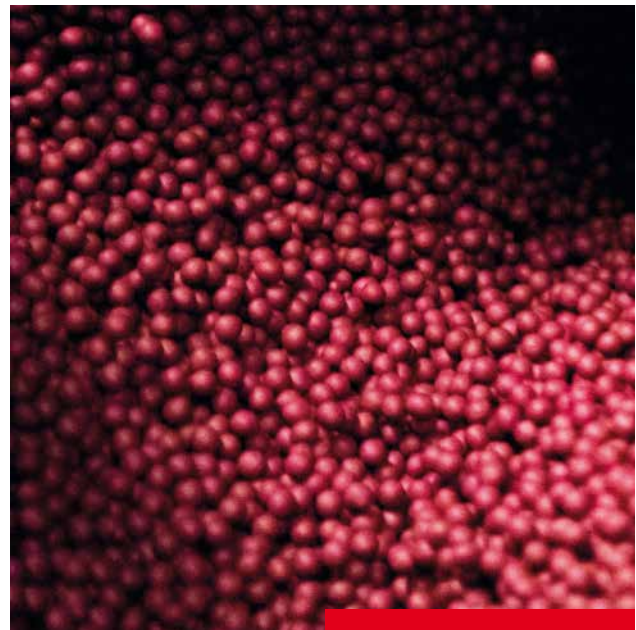
10843
OPALYS CRUNCHY
PEARLS

CEREAL WAFER PIECES
COATED IN 87%
WHITE CHOCOLATE



26689
RASPBERRY
INSPIRATION
CRUNCHY PEARLS

CEREAL WAFER PIECES
COATED WITH 88%
COCOA BUTTER
AND RASPBERRY



NAME	CODE	MIN. COCOA%	USE WITHIN*	PACKAGING
DARK CHOCOLATE SOLID PEARLS	4341	55%	14 months	4kg bag
DARK CHOCOLATE CRUNCHY PEARLS	4719	55%	14 months	3kg bag
CARAMÉLIA CRUNCHY PEARLS	8425	36%	12 months	3kg bag
DULCEY CRUNCHY PEARLS	10840	35%	12 months	3kg bag
OPALYS CRUNCHY PEARLS	10843	34%	10 months	3kg bag
RASPBERRY INSPIRATION CRUNCHY PEARLS	26689	31%	7 months	1kg bag

COATINGS AND GLAZES



**11820
DARK CHOCOLATE
SUGAR PASTE**



**11821
MILK CHOCOLATE
SUGAR PASTE**



**5010
ABSOLU CRISTAL
NEUTRAL GLAZE**



**2051
SOFT ABSOLU
GLAZE**



EXCEPTIONAL EXTRAS

NAME	CODE	MIN. COCOA%	USE WITHIN*	STORING	PACKAGING
DARK CHOCOLATE SUGAR PASTE	11820	18%	12 months	Store in a cool, dry place between 60-65°F (16-18°C)	10kg box with sealed bag
MILK CHOCOLATE SUGAR PASTE	11821	7%	12 months	Store in a cool, dry place between 60-65°F (16-18°C)	10kg box with sealed bag
ABSOLU CRISTAL NEUTRAL GLAZE	5010	-	12 months	Before opening: 12 months in a cool, dry place After opening: 1 month in the refrigerator	Lidded 5kg bucket
SOFT ABSOLU GLAZE	2051	39%	9 months	Before opening: Temperature <70°F (<20°C) After opening: refrigerate/use within 4 days	1kg pot

USE WITHIN* Calculated based on the date of manufacture.

DRINKS

LIQUID DRINK



3209 CELAYA HOT CHOCOLATE

A CHOCOLATE DRINK WITH 17.5% DARK CHOCOLATE

PACKAGING

6 x 1 liter

USE WITHIN*

8 months

TO USE:

Just heat it up in the microwave, percolator, chocolate tempering machine or pan, whichever you prefer. Celaya can also be used in cold chocolate drinks with added flavors (such as cinnamon or coffee) or infusions (including mint and verbena), as well as in cocktails or ice cream.

FINELY GRATED CHOCOLATE



47814 GROUND DARK CHOCOLATE SINGLE ORIGIN GHANA

SWEETLY SPICED, WOODY & FULL-BODIED



47813 GROUND DARK CHOCOLATE SINGLE ORIGIN GRENADA

BALANCED, RIPE FRUIT & VANILLA BEAN

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.

NAME	CODE	MIN. COCOA	COMPOSITION	DECORATION: SPRINKLES	INCLUSION	DRINKS	STRACCIATELLA	USE WITHIN*	PACKAGING
GROUND DARK CHOCOLATE SINGLE ORIGIN GHANA	47814	68%	Cocoa solids 68% Fat 41% Sugar 31%	☺	☺	☺	☺	14 months	3kg bag
GROUND DARK CHOCOLATE SINGLE ORIGIN GRENADA	47813	65%	Cocoa solids 65% Fat 39% Sugar 34%	☺	☺	☺	☺	14 months	3kg bag







COCOA LIBRARY AND FLAVOR GUIDE



COCOA LIBRARY P. 54-55

FLAVOR GUIDE P. 56-57

Cocoa library

COLOR	MIN. COCOA%	SINGLE ORIGIN	PRODUCT	RANGE	SUB-RANGE	PACKAGING	CODE	PAGE
DARK	85%	-	ABINAO	Couvertures	Grand Cru chocolates	3kg bag of fèves	5614	20
	80%	-	KOMUNTU	Couvertures	Grand Cru chocolates	3kg bag of fèves	48579	21
	80%	-	P125 Cœur de Guanaja	Pioneers	P125 Cœur de Guanaja	3kg bag of fèves 12kg box of fèves	6360 8234	10
	75%	BELIZE	TULAKALUM	Couvertures	Grand Cru chocolates	3kg bag of fèves	25295	18
	74%	MADAGASCAR	MILLOT	Couvertures	Grand Cru chocolates	3kg bag of fèves 12kg box of fèves	31508 30357	24
	72%	VENEZUELA	ARAGUANI	Couvertures	Grand Cru chocolates	3kg bag of fèves	4656	18
	70%	JAMAICA	MORANT BAY	Couvertures	Cuvées	1kg slab	12830	17
	70%	-	GUANAJA	Couvertures	Grand Cru chocolates	3kg bag of fèves 3 × 1kg slabs 12kg box of fèves	4653 106 19849	20
	70%	PERU	ANDOA NOIRE	Couvertures	Certified & specific products	3kg bag of fèves	12515	24
	70%	-	TROPILIA AMER	Couvertures	Professional Signature	12kg box of fèves	8517	26
	68%	GHANA	NYANGBO	Couvertures	Grand Cru chocolates	3kg bag of fèves	6085	18
	67%	-	EXTRA AMER	Couvertures	Professional Signature	3kg bag of fèves	4663	26
	66%	HAITI	KILTI HAÏTI	Couvertures	Cuvées	1kg slab	19264	17
	66%	ECUADOR	ALPACO	Couvertures	Grand Cru chocolates	3kg bag of fèves 12kg box of fèves	5572 19851	18
	66%	-	CARAÏBE	Couvertures	Grand Cru chocolates	3kg bag of fèves 3 × 1kg slabs 12kg box of fèves	4654 107 19843	20
	66%	-	ARIAGA NOIRE	Couvertures	Professional Signature	5kg box of fèves	12144	26
	65%	GRENADA	KALINGO	Couvertures	Grand Cru chocolates	3kg bag of fèves	9789	19
	65%	-	XOCOLINE	Couvertures	Certified & specific products	3 × 1kg slabs	5904	25
	64%	BELIZE	XIBUN	Couvertures	Cuvées	3 × 1kg slabs	27661	17
	64%	MADAGASCAR	MANJARI	Couvertures	Grand Cru chocolates	3kg bag of fèves 3 × 1kg slabs	4655 117	19
	64%	DOMINICAN REPUBLIC	TAÏNORI	Couvertures	Grand Cru chocolates	3kg bag of fèves	5571	19
	63%	PERU	ILLANKA	Couvertures	Grand Cru chocolates	3kg bag of fèves	9559	19
	62%	BRAZIL	MACAÉ	Couvertures	Grand Cru chocolates	3kg bag of fèves	6221	19
	62%	-	SATILIA NOIRE	Couvertures	Professional Signature	12kg box of fèves	7346	26
	61%	-	EXTRA BITTER	Couvertures	Grand Cru chocolates	3kg bag of fèves 3 × 1kg slabs 12kg box of fèves	4657 100 19846	20
	60%	-	ORIADO	Couvertures	Certified & specific products	3kg bag of fèves	12164	24
	59%	-	ARIAGA NOIRE	Couvertures	Professional Signature	5kg box of fèves	12143	26
	56%	-	CARAQUE	Couvertures	Grand Cru chocolates	3 × 1kg slabs 12kg box of fèves	102 19850	20
	56%	-	NOIR ORANGE	Couvertures	Indulgent	3kg bag of fèves	122	23
	55%	-	ÉQUATORIALE NOIRE	Couvertures	Professional Signature	3kg bag of fèves 12kg box of fèves	4661 19836	26
55%	BRAZIL	ITAKUJA	Pioneers	Double Fermentation	3kg bag of fèves	12219	11	

COLOR	MIN. COCOA%	SINGLE ORIGIN	PRODUCT	RANGE	SUB-RANGE	PACKAGING	CODE	PAGE
DARK	53%	-	EXTRA NOIR	Couvertures	Professional Signature	3kg bag of fèves	4664	26
	53%	-	TROPILIA NOIRE	Couvertures	Professional Signature	12kg box of fèves 12kg box of fèves ME	8515 19852	26

OMBRE	53%	BRAZIL	HUKAMBI	Pioneers	Grand Cru chocolates	3kg bag of fèves	49787	9
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MILK	50%	BRAZIL	LIMEIRA	Couvertures	Cuvées	1kg slab	12829	17
	50%	MADAGASCAR	KIDAVOA	Pioneers	Double Fermentation	3kg bag of fèves	13757	11
	46%	DOMINICAN REPUBLIC	BAHIBE	Couvertures	Grand Cru chocolates	3kg bag of fèves	9997	22
	41%	-	GUANAJA LACTÉE	Couvertures	Grand Cru chocolates	3kg bag of fèves 12kg box of fèves	7547 19894	22
	41%	-	XOCOLINE LACTÉE	Couvertures	Certified & specific products	3 x 1kg slabs	6972	25
	40%	-	JIVARA	Couvertures	Grand Cru chocolates	3kg bag of fèves 3 x 1kg slabs 12kg box of fèves	4658 189 19848	22
	39%	-	ORIZABA	Couvertures	Grand Cru chocolates	3kg bag of fèves	6640	22
	39%	-	BITTER LACTÉE	Couvertures	Grand Cru chocolates	3 x 1kg slabs 12kg box of fèves	6591 19893	22
	39%	PERU	ANDOA LACTÉE	Couvertures	Certified & specific products	3kg bag of fèves	15001	24
	38%	-	ARIAGA LACTÉE	Couvertures	Professional Signature	5kg box of fèves	12142	27
	36%	-	CARAMÉLIA	Couvertures	Indulgent	3kg bag of fèves	7098	23
	35%	-	AZÉLIA	Couvertures	Indulgent	3kg bag of fèves	11603	23
	35%	-	ÉQUATORIALE LACTÉE	Couvertures	Professional Signature	3kg bag of fèves 12kg box of fèves	4662 19844	27
	35%	-	SATILIA LACTÉE	Couvertures	Professional Signature	12kg box of fèves	7347	27
	33%	MADAGASCAR	TANARIVA	Couvertures	Grand Cru chocolates	3kg bag of fèves 3 x 1kg slabs	4659 3692	22
	29%	-	TROPILIA LACTÉE	Couvertures	Professional Signature	12kg box of fèves	8516	27

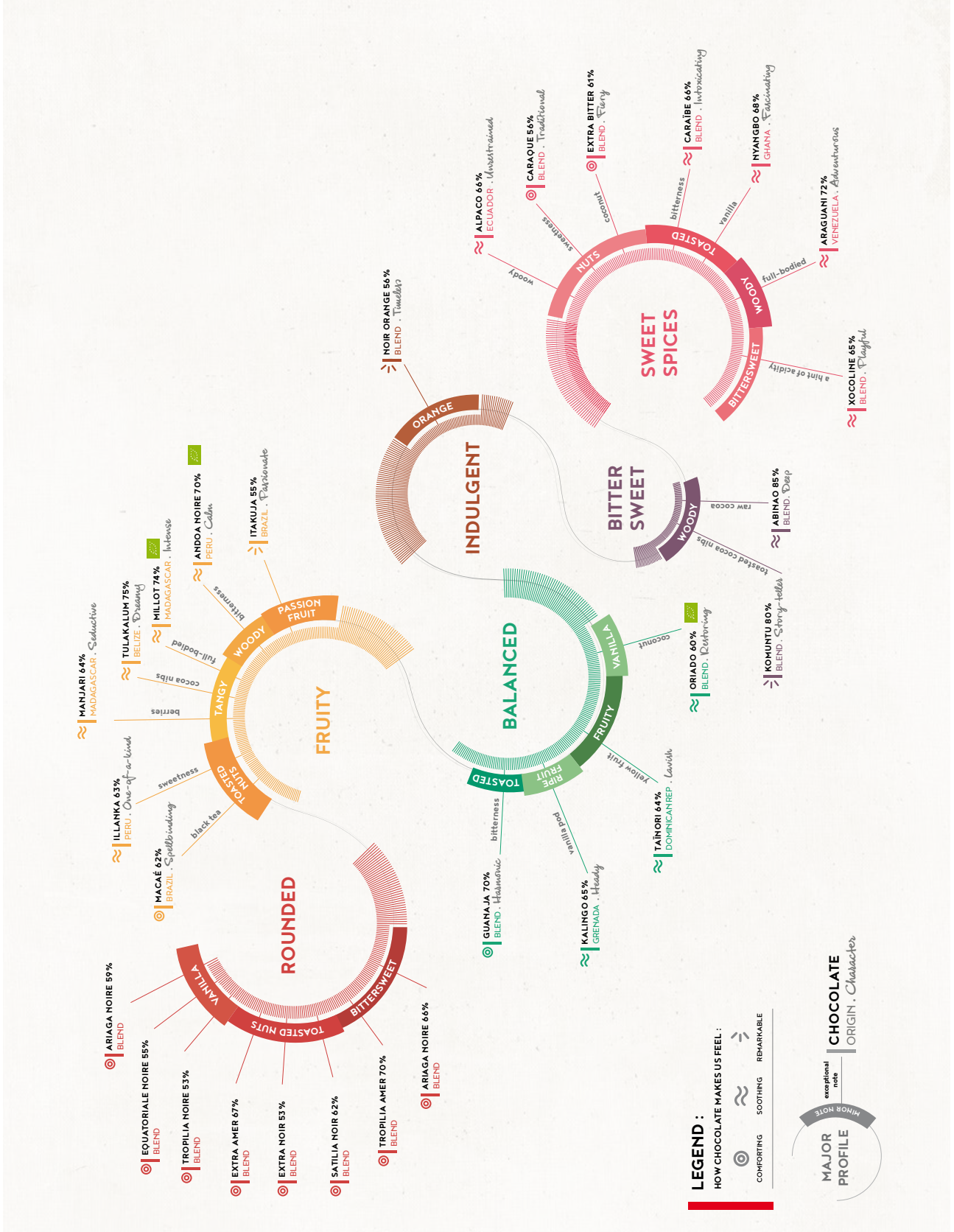
WHITE	35% cocoa butter	-	WAINA	Couvertures	Certified & specific products	3kg bag of fèves	15002	24
	35% cocoa butter	-	IVOIRE	Couvertures	Indulgent	3kg bag of fèves 3 x 1kg slabs 12kg box of fèves	4660 140 19741	23
	33% cocoa butter	-	OPALYS	Couvertures	Indulgent	3kg bag of fèves	8118	23
	31% cocoa butter	-	SATILIA BLANCHE	Couvertures	Professional Signature	12kg box of fèves	19959	27
	30% cocoa butter	-	ARIAGA BLANCHE	Couvertures	Professional Signature	5kg box of fèves	12141	27

BLOND	35% cocoa butter	-	BLOND DULCEY	Pioneers	Blond	3kg bag of fèves 12kg box of fèves	31870 27008	10
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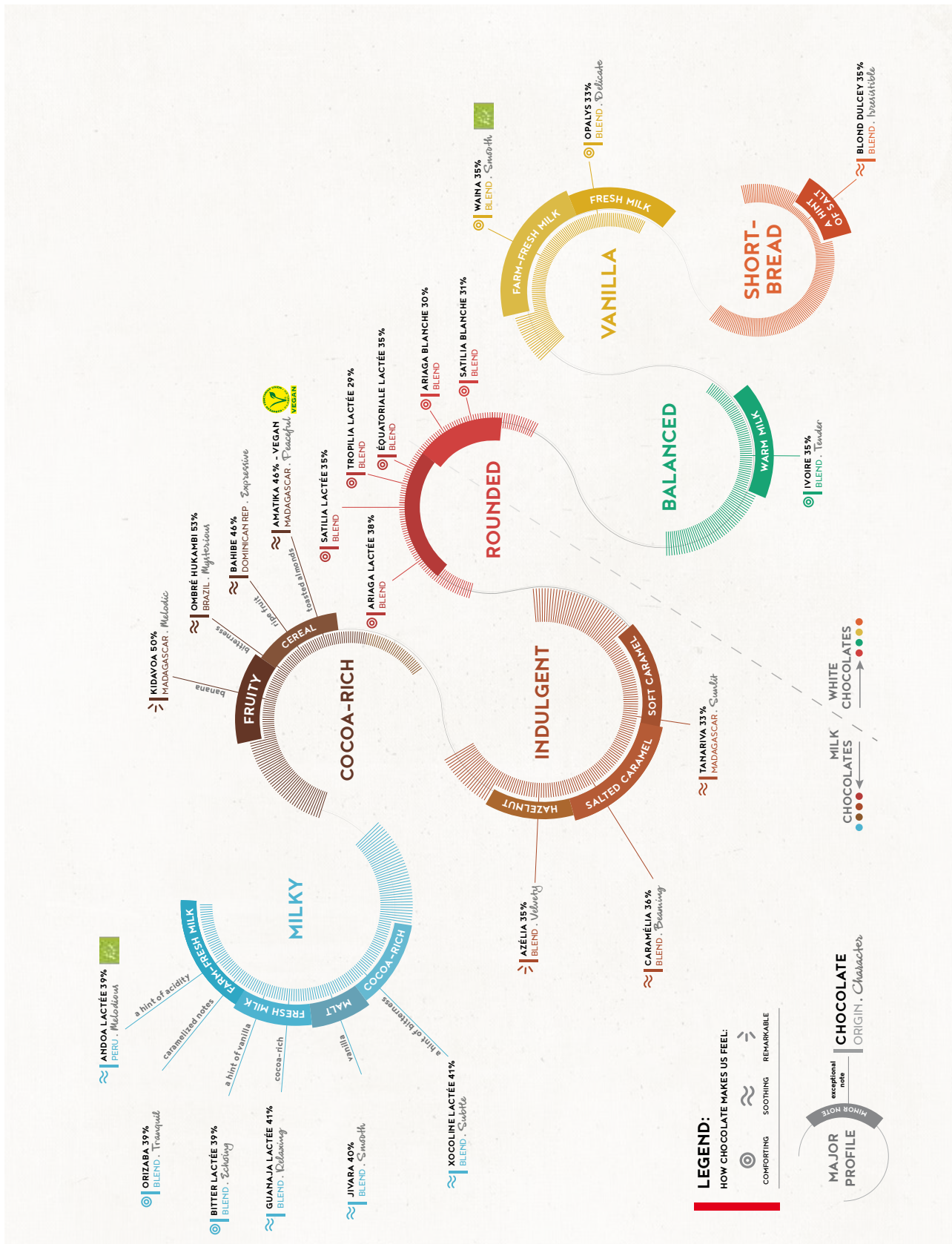
PLANT-BASED	46%	-	AMATIKA	Couvertures	Grand Cru chocolates	3 x 1kg slabs	28074	25
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■ ORGANIC CHOCOLATE

Dark chocolates



Milk, white and plant-based chocolates







THE BRAND AND ITS SERVICES



THE VALRHONA BRAND P. 60-61
OUR CORPORATE MISSION P. 62-63
SERVICES P. 64
MAKING YOUR LIFE EASIER P. 65
CUSTOMIZATION P. 66-67
L'ECOLE VALRHONA P. 68

Imagining the best of chocolate... at every step

AS A PARTNER TO TASTE ARTISANS 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. With Valrhona, everyone has a role to play in the sustainable development of cocoa.

“

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

”



FROM EXPANDING AROMATIC PALETTES TO A CHOCOLATE REVOLUTION

Valrhona is constantly pushing back the limits of creativity to expand ethical 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 library of flavors' 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, responsible gastronomy and drive forward a collective movement bringing together everyone involved in cocoa, chocolate and gastronomy, we have to share our knowledge. That knowledge is about more than skills, however - it is also about an approach and a mindset. 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 all over the world every year. From Tain L'Hermitage to Paris, via New York and Tokyo, 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.





100%
of Valrhona's
cocoa can be
traced
from
the producer

VALRHONA'S SOURCING TEAMS TRAVEL THE WORLD TO SELECT THE FINEST, MOST UNIQUE COCOA PLANTATIONS ON THE PLANET

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

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

© Pierre Ollier

"In the Heart of Millot", the Millot Plantation in Madagascar

Together, good becomes better

WE WANT TO INSPIRE A COLLECTIVE MOVEMENT THAT UNITES EVERYONE IN THE COCOA, CHOCOLATE AND CULINARY INDUSTRIES AROUND A FAIR, SUSTAINABLE COCOA SECTOR AND GASTRONOMY WHICH TASTES GREAT, LOOKS GREAT AND DOES GREAT THINGS FOR THE WORLD.

THIS MISSION IS AT THE HEART OF EVERYTHING WE DO AT VALRHONA.

In practical terms, this means working with our cocoa partners to improve living conditions in producing communities, increase farmers' incomes, protect human rights, prevent deforestation and promote sustainable agricultural practices. We are also working to build a new vision for gastronomy where creativity and sustainability go hand in hand, whether through innovative products and services, promoting sustainable practices through L'École Valrhona or providing tools and support to help our customers become more sustainable themselves. We are committed to doing so while contributing as much as possible to efforts to achieve global carbon neutrality.



SCAN THIS TO DISCOVER
BEST PRACTICES
FOR SUSTAINABLE
GASTRONOMY AND THE
SELF-ASSESSMENT TOOL

CREATING A FAIR AND SUSTAINABLE COCOA SECTOR

The cocoa sector is facing multiple challenges. This is why Valrhona has decided to structure its approach around three principles: preserving terroirs and flavors, improving producers' living and working conditions, and protecting the environment. These pillars focus on major commitments, such as improving the income of farmers and their families, fighting against all forms of forced labor, particularly child labor, protecting forests and biodiversity, and our ambition to be carbon neutral by 2025. In order to achieve these objectives, Valrhona is setting up long-term partnerships with men and women working in the field within cocoa-producing companies or cooperatives that share the company's values. It has developed direct relationships in 15 countries around the world.

Certified



This company meets the highest standards of social and environmental impact

Corporation

MAKING PEOPLE AND INNOVATION THE DRIVING FORCES BEHIND THE BUSINESS

Valrhona's story is about people, first and foremost. Its strength lies in the bonds it forges between cocoa producers, employees and customers. This strength, in turn, is what empowers us to innovate. Valrhona is part of a community. Only by innovating alongside all our stakeholders, listening to their needs and working with them can Valrhona achieve its mission: "Together, good becomes better." Valrhona builds and maintains these relationships in various ways, including regular satisfaction surveys; focus groups with employees, customers and suppliers; and conversations with NGOs, professional bodies and other companies.

DEVELOPING CREATIVE AND ETHICAL GASTRONOMY

Valrhona believes that gastronomy is a source of delight. The company also believes that how we feed ourselves has an impact on biodiversity, the climate and public health, and that chefs have the ability to influence our consumption habits. It is through this power that together we can have a positive impact on our planet, our food and our future. Chefs are taking steps to integrate their social and environmental impact more and more into their creations. Valrhona wishes to support them with this approach so that we can all create a gastronomy that tastes great, looks great and does great things for the world.

CONTRIBUTING TO GLOBAL CARBON NEUTRALITY

All activities - from growing cocoa to selling chocolate - have an impact on the environment. Valrhona is committed to minimizing these impacts. For this reason, the company's main focus over the next few years will be to contribute to global efforts to achieve carbon neutrality and to reach this goal across its own value chain by 2025. It is working to reduce its greenhouse gas emissions by cutting back the footprint of its Tain l'Hermitage chocolate factory, which achieved carbon neutrality in 2020, to lower emissions from transportation, to fight deforestation and to promote sustainable agricultural practices. Valrhona is actively working to minimize its environmental impact, including reducing waste, using renewable energy and designing its products with the environment in mind. Valrhona ensures that its chocolate factory complies with the most stringent environmental regulations. Thanks to our ISO 14001 and ISO 5001 certifications, Valrhona is able to structure the way it manages its operations' environmental footprint and energy consumption and to guarantee the quality of the systems it has in place.



“ We are working hand-in-hand with our producers and customers to make the cocoa industry fair and sustainable - but also to make products that taste great, look great and do great things for the world. ”

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.

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!

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.



Making your life easier

DISCOVER DIFFERENT AREAS OF SALES AND OUR PROMOTION TIPS



EXPLORE THE STORE AND VIRTUAL HOTEL RESTAURANT!

Our virtual worlds

OUR VIRTUAL STORE IS A TOOL FOR PROFESSIONALS THAT HELPS YOU DEVELOP YOUR RANGE!

We offer a number of **promotional ideas** to complete your seasonal or permanent range, whether for **your store** or **your hotel restaurant**.

In just a few clicks, **find our ready-to-use promo kits** and discover our range of ideas and suggestions for making your store lively and seasonal and **keeping your customers engaged**.

Valrhona's online printing service

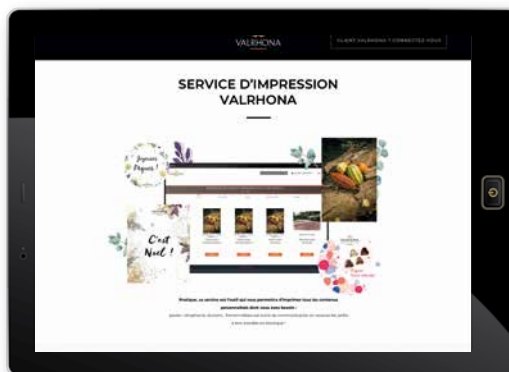
PERSONALIZE AND PRINT ALL YOUR COMMUNICATIONS TOOLS!

Entirely customizable content!

This practical tool allows you to print all your necessary customized content: posters, decals, stickers, etc. Personalize your communication resources and receive them ready to be displayed in your store!

An exclusive and intuitive service for promoting the highlights of the year:

1. Choose a theme, special occasion or type of tool.
2. If you'd like to add a logo, choose the one you want to attach!
3. Personalize the text on your tool: the name of your bar, a message to write on a poster, etc.
4. Pay and then receive your tools ready to be displayed in your store.

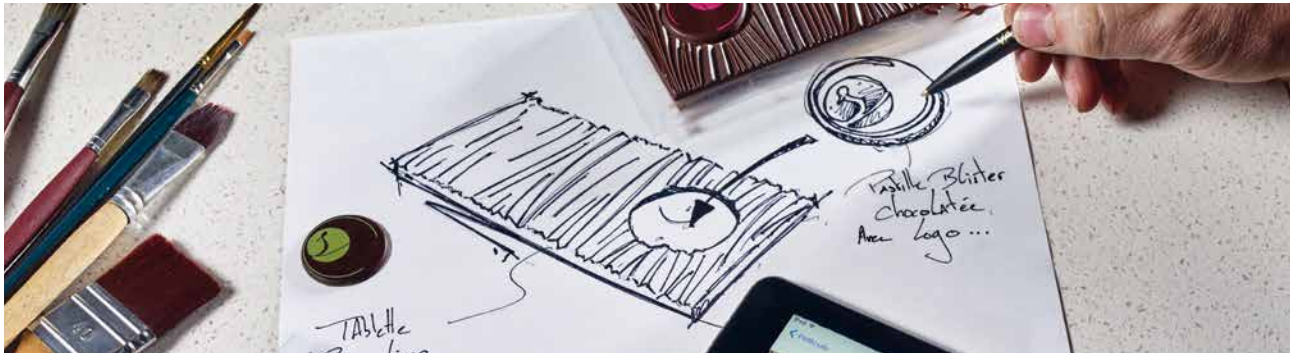


DISCOVER THE ONLINE PRINTING SERVICE BY LOGGING ON TO PRINT.VALRHONA.COM



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

To create the perfect blend, we select the finest cocoa beans, sugars, spices and other ingredients before modeling them in different ways until we find the ideal balance 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.

AN ACCESSIBLE RANGE OF COUVERTURE SLABS STARTING AT 500KG AND THAT CAN BE MOLDED 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.

From bars to bonbons, Yule logs and chocolates molded for Christmas or the year's other big events, express your personality in three dimensions.

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.



Reporting



SIMON ATTRIDGE
Executive Pastry Chef
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

Have you had a problem when using one of our products with your equipment? A technician will help you to fine-tune your configurations.

Pastry-making assistance

Do you have a question about a technique or how to use a product? Our chefs will step in to share their expertise and creativity with you.

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."

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, Paris, Brooklyn and Tokyo. Four Écoles Valrhona around the world. There, 30 Valrhona pastry chefs welcome and train passionate virtuoso professionals.

As a laboratory kitchen 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 themed workshops 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 inspiration days, 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. ”

KOMUNTU 80%

CREATED WITH YOU, FOR YOU

Cetut Pantiana Sophie Maignettl Micha
cchiuti Aoki Yusuke Susum Rojas Lino
César Garcia Dominique Ducroix Thalia t
Lynn Liddicoat Eric Rousseau Mingler
mazzina Sanchez Pérez Jean-Baptis
Michel Guito Gil Ramecourt Mo
ase Dominique Clayton Willia
amel Gueriz Dumaire Cél
Duhamel Dom Luis Man
Marie Müller Taja Junji Patri
emess Paul A. Young Olga Campos Fla
lillet Raul Ramiron Luis Emily Bo
sé Del Valle Hernández Eva Martin
iabate Vafing Nora Valson Nancy L
duardo Espinora Tamariz Catherine Bois



100 years
of Commitment

VALRHONA



VALRHONA

Let's imagine the best of chocolate®



Hukambi 53%

STEP INTO THE UNKNOWN WITH OMBRÉ CHOCOLATE



Chocolate that flaunts the codes of classic gastronomy, interfusing the indulgence of milk with the powerful aromas of Brazilian cocoa. Now is the time to reveal all the ideas you have never dared to express and redefine your creativity.

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

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