

"Valrhona" chocolate and chocolate confectionery coatings



Pure Origin Grand
Crus



CI042 - kg. 3
Alpaco 66% Pure Ecuador



CI046 - kg. 3
Ashanti 67% dark chocolate



CI027 - kg. 3
Araguani 72% dark chocolate Pure
Venezuela



CI049 - kg. 3
Macaè 62% dark chocolate Pure
Brazil



CI003 - kg. 3
Manjari 64,5% dark chocolate Pure
Madagascar



CI037 - kg. 1 x 3
Manjari 64,5% dark chocolate Pure
Madagascar



CI032 - kg. 3
Nyangbo 68% dark chocolate Pure
Ghana



CI041 - kg. 3
Tainori 64% dark chocolate Pure
Dominican Republic



CI025 - kg. 3
Tanariva 33% milk chocolate Pure
Madagascar

Blend of Grands
Crus



CI044 - kg. 3
Abinao 85% dark chocolate



CI002 - kg. 3
Caraibe 66,5% dark chocolate



CI036 - kg. 1 x 3
Caraibe 66,5% dark chocolate



CI004 - kg. 1 x 3
Caraque 56% dark chocolate



CI001 - kg. 3
Guanaja 70% dark chocolate



CI035 - kg. 1 x 3
Guanaja 70% dark chocolate



CI008 - kg. 3
Jivara 40,5% milk chocolate



CI038 - kg. 1 x 3
Jivara 40,5% milk chocolate



CI047 - kg. 3
Orizaba 39% milk chocolate

"Gourmet Creation"
collection



CI011 - kg. 1 x 3
Dark chocolate Café Noir (blend of
cocoa and arabica coffee)



CI048 - kg. 3
Caramelia 34%



CI050 - kg. 3
"Coeur de Guanaja 80%"
(chocolate concentrate)



CI010 - kg. 3
Ivoire white chocolate 35% cocoa



CI039 - kg. 1 x 3
Ivoir white chocolate 35% cocoa



CI060 - kg. 3
Opalys white chocolate 33% cocoa



CI012 - kg. 1 x 3
Orange coloured and flavoured
white chocolate



CI029 - kg. 1 x 3
Orange milk chocolate, orange
flavoured



CI023 - kg. 1 x 3
Orange dark chocolate, orange
flavoured



CI033 - kg. 1 x 3
Xocoline sugar-free 65% dark
chocolate



CI034 - kg. 1
Xocomeli spicy and sweet dark
chocolate



CI026 - kg. 1
Xocopili spicy dark chocolate

"Professional
Signature" collection



CI005 - kg. 3
Equatoriale 55% dark chocolate



CI006 - kg. 3
Extra bitter 67% dark chocolate



CI007 - kg. 3
Extra dark 53% dark chocolate



CI020 - kg. 1 x 3
Cocoa mass extra 100%

Dried fruits range



CI051 - kg. 3
Gianduja/Hazelnut milk chocolate
block



CI028 - kg. 1 x 3
32% Gianduja/Hazelnut dark
chocolate block



PA135 - kg. 3,5
55% Almond paste (marzipan)



PA131 - kg. 4
70% Almond paste (marzipan)



PA120 - kg. 1,5
60% Almond and Hazelnut praliné



PA128 - kg. 5
50% Almond and Hazelnut praliné



PA129 - kg. 5
66% Almond and Hazelnut praliné