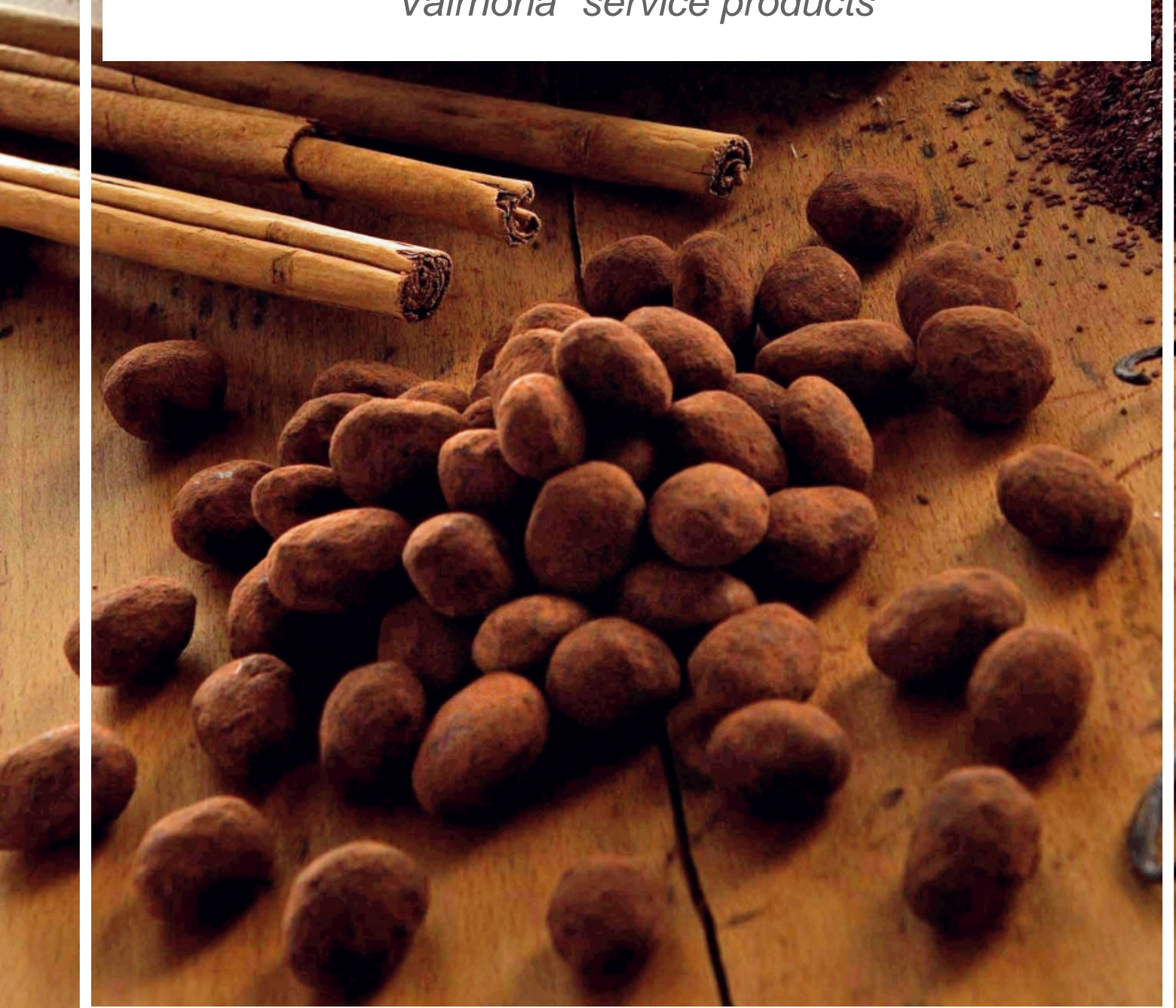


"Valrhona" service products



Ready to use
products



CI022 - kg. 3
Cocoa butter



PA238 - kg. 2
99% concentrated liquid clarified
butter



CI019 - kg. 3
Cocoa powder



CI225 - kg. 1
Eclat d'Or decoration



CI242 - g.20 x 40 pc.
Etnato Passion Fruit (core for
gourmet creations)



CI240 - g.20 x 40 pc.
Etnao Guanaja (core for gourmet
creations)



CI243 - g.20 x 40 pc.
Etnao coconut (core for gourmet
creations)



CI241 - g.20 x 40 pc.
Etnao Praliné (core for gourmet
creations)



PA230 - kg. 1
Venezuelan roasted cocoa
granules



CI024 - kg. 3
Dark chocolate mousse and
soufflé



CI220 - kg. 3
Crunchy dark chocolate pearls



CI238 - kg. 3
Caramélia crunchy chocolate
pearls



CI222 - kg. 4
Dark chocolate baking pearls



CI224 - ml. 250
Dark chocolate sauce

Hollow forms/Moulds



CI017 - 270 pc.
Round dark chocolate Caissette,
size 18x30 mm



CI151 - 630 pc.
35% Equatorial milk chocolate
Palet, size 29x11 mm



CI150 - 630 pc.
55% Equatorial dark chocolate
Palet, size 29x11 mm



CI016 - 504 pc.
White chocolate hollow sphere
d.26 mm



CI014 - 504 pc.
Dark chocolate hollow sphere d.26
mm



CI015 - 504 pc.
Milk chocolate hollow sphere d.26
mm

Ready to fill products "Structura"



CI162 - 343 pc.
55% Equatorial dark chocolate
Mini-Ovalis size 37x17 mm



CI161 - 441 pc.
55% Equatorial dark chocolate
Mini-Pyris size 25x17 mm



CI160 - 441 pc.
55% Equatorial dark chocolate
Mini-Spheris size 30x16 mm



CI165 - 45 pc.
55% Equatorial dark chocolate
Ovalis size 91x42 mm



CI164 - 60 pc.
55% Equatorial dark chocolate
Pyris size 63x44 mm



CI166 - 45 ½ spheres
55% Equatorial dark chocolate
Solstis, half sphere d.71.6 mm



CI163 - 45 pc.
55% Equatorial dark chocolate
Spheris size 76x41 mm

Decoration products



CI104 - kg. 1
Coffee flavoured dark chocolate
beans



CI030 - kg. 1
Dark chocolate granules



CI031 - kg. 1
Dark chocolate flakes

Finishing products,
glazes



CI013 - kg. 1
Soft Absolu dark chocolate glaze



CI009 - kg. 5
Neutral glaze - Absolu Cristal



CI018 - kg. 5
Dark cocoa paste

"ELLE" & "VIRE"
Dessert bases



PA244 - lt. 1
Valrhona chocolate cream



PA243 - lt. 1
"Crème brûlée" with Madagascar
vanilla



PA245 - lt. 1
Vanilla sauce



PA240 - lt. 1
Mousse, parfait/semifreddo and ice
cream



PA241 - lt. 1
"Panna cotta"