Dark chocolate with Natural Bourbon Vanilla

Description	Name	Ref.	Liquidity	Min. % cocoa solids	Packaging
Dark, extra bitter. High cocoa content	Strong	**70-30-38NV**	♠♠♠	70.4	block ~ 5 kg Callets™ ~ 2.5 kg and 10 kg bag
		70-30-42NV	♠♠♠	69.9	block ~ 5 kg
Dark and bitter. High cocoa content	Intense	**60-40-38NV**	♠♠♠	70.4	block ~ 5 kg Callets™ ~ 10 kg bag
		60-40-41NV	♠♠♠	59.9	block ~ 5 kg
		L-60-40NV	♠	60.3	block ~ 5 kg Callets™ ~ 10 kg bag
Subtle bitter cocoa taste	Refined	**835NV**	♠♠♠	54.5	block ~ 5 kg
Pronounced bitter cocoa taste	Excellent	**2815NV**	♠♠♠♠	57.8	block ~ 5 kg Callets™ ~ 2.5 kg and 10 kg bag
		815NV	♠♠♠	56.8	block ~ 5 kg Callets™ ~ 2.5 kg and 10 kg bag
Well-balanced bitter cocoa taste	Select	**7811NV**	♠♠♠♠♠	56.9	block ~ 5 kg
		811NV	♠♠♠	53.8	block ~ 5 kg Callets™ ~ 2.5 kg and 10 kg bag
		C811NV	♠♠	52.3	Callets™ ~ 2.5 kg and 10 kg bag
		D811NV	♠♠	51.8	block ~ 5 kg
		L811NV	♠	47.8	block ~ 5 kg Callets™ ~ 2.5 kg and 10 kg bag
Well-rounded bitter cocoa taste	Mild	**4805NV**	♠♠♠♠	52.5	block ~ 5 kg Callets™ ~ 10 kg bag
		805NV	♠♠♠	50.7	block ~ 5 kg Callets™ ~ 2.5 kg and 10 kg bag
		F805NV	♠♠	47.5	Block ~ 5 kg Callets™ ~ 10 kg bag
Dark and sweet	Smooth	**2804NV**	♠♠♠♠	54.1	block ~ 5 kg Callets™ ~ 10 kg bag
Pronounced soft sweet taste	Silky	**800NV**	♠♠♠	47.1	block ~ 5 kg

Shelf life: *24 months after production date*

♠	✓ ✓ ✓ ✓ ✓
♠♠	✓ ✓ ✓ ✓ ✓ ✓ ✓
♠♠♠	✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓
♠♠♠♠	✓ ✓ ✓
♠♠♠♠♠	✓

Callets™ Sensations

Discover these delicacies with the shape and shine of natural pearls and made of the classic Callebaut chocolates, with that exciting hint of natural vanilla.

Description	Name	Min. % cocoa solids	Min. % milk solids	Packaging
Callets™ Sensations Dark	**CHD-SC-811NV-556**	51.9	-	2.5 kg bag
Callets™ Sensations Milk	**CHM-SC-823NV-556**	33.6	21.8	2.5 kg bag
Callets™ Sensations Marbled	**CHM-SC-WDNV-556**	-	-	2.5 kg bag

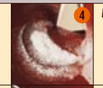
Shelf life: *dark 24 months after production date / milk 18 months after production date / marbled 12 months after production date*

Tip: Pre-crystallising or tempering chocolate goes faster and easier than ever with Callebaut Mycryo®

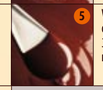
1. Melt the chocolate at 40-45°C (in microwave or bain-marie).

2. Allow the chocolate to cool at room temperature to:
   34°C for dark chocolate
   33°C for milk, white or coloured chocolate.

3. Add 1% of cocoa butter Mycryo®, or 10 g for 1 kg of chocolate.



4. Mix well.



5. When the chocolate is perfectly pre-crystallised, keep the temperature at 34°C for dark chocolate and at 33°C for milk chocolate and white.

Callebaut Mycryo® is 100% pure cocoa butter in powder form and available in 1.5 kg canisters.

CALLEBAUT
INSPIRED BY YOUR CRAFTSMANSHIP

For more technical information go to www.callebaut.com • **Barry Callebaut U.K. Ltd.** • Wildmere Road Industrial Estate • Banbury, Oxon OX16 3UU • Tel. +44 1295 22 47 00 • Fax +44 1295 27 32 94
Barry Callebaut USA LLC • 1500 Suckle Highway • Pennsauken, New Jersey 08100 • Tel. +1 (856) 663-2260 • Fax +1 (856) 486-9960
Barry Callebaut Canada Inc. • 2950 Nelson street • PO Box 398 • Saint-Hyacinthe, Quebec J2S 1Y7 • Tel. +1 (450)774 91 31 • Fax +1 (450)774 83 35
Barry Callebaut Asia Pacific • Singapore Pte Ltd. • 26 Senoko South Road • Singapore 758091 • Singapore • Tel. +65 67 55 18 77 • Fax +65 67 55 83 22

RE: Barry Callebaut Belgium nv • Aalstersestraat 122 • 9280 Lebbeke-Wieze • Belgium

CALLEBAUT

Callebaut offers you a true bouquet

Callebaut's chocolates are not only the result of a great tradition, but also the fruit of nature's best. In each of our chocolates you can taste the finest grades of cocoa beans, a select choice of ingredients and 100% pure cocoa butter. Today, Callebaut takes its chocolates even a step beyond...

For its chocolates, Callebaut only selects the very best:

Natural Vanilla

Why we enrich our chocolate with Natural Bourbon Vanilla?

- Natural Bourbon Vanilla has a deep, warm, mellow aroma with hints of tropical fruit.
- In **dark chocolate** it accentuates the **sweetness**.
- In **milk and white chocolate**, it accentuates the **creaminess** of the chocolate.
- Callebaut adds the subtle and true bouquet of **Natural Bourbon Vanilla to each one of its couverture chocolate recipes.**
- It is our way of **supporting professionals** in their choice for selecting the finest ingredients.
- Your chocolate keeps exactly the **same reference code as before, extended by NV** (indicating the addition of Natural Bourbon Vanilla):
  e.g. dark chocolate Select 811 becomes Select 811NV
  e.g. milk chocolate Excellent 845 becomes Excellent 845NV

Can there be a better match than Natural Bourbon Vanilla and chocolate?

- The vanilla pod or bean is the fruit of a special orchid liana-plant called **Vanilla Planifolia** that grows only in the warm, humid belt around the equator.
- Just like cocoa, vanilla originates from Mexico. It was **used by the Aztecs to accent the flavour of their chocolate drink**.
- Today Callebaut brings chocolate and Natural Bourbon Vanilla back together.
- The Natural Bourbon Vanilla beans that Callebaut selects for its chocolates are sourced mainly in **Madagascar and the Comoros**: known for **their fine flavour and mild sweetness.**

Pure cocoa butter

How does Callebaut guarantee the same renowned quality?

- The heart of your Callebaut chocolate remains 100% as it always was: **with its typical taste and technical characteristics**.
- As always, Callebaut selects only the **finest grades of cocoa beans** for its chocolate recipes and produces them with **100% pure cocoa butter!** It contributes to the taste, the crunchiness and the beautiful sheen of true chocolate.

Milk chocolate with Natural Bourbon Vanilla

Description	Name	Ref.	Liquidity	Min. % cocoa solids	% milk solids	Packaging
Balanced milk, cocoa and caramel taste	Select	**823NV**	♠♠♠	33.6	21.8	block – 5 kg Callets™ – 2.5 kg and 10 kg bag
		C823NV	♠♠	31.7	22.5	Callets™ – 2.5 kg and 10 kg bag
Creamy, with a touch of caramel	Refined	**3826NV**	♠♠♠♠	33.4	21.6	block – 5 kg
		826NV	♠♠♠	31.7	22.2	block – 5 kg Callets™ – 10 kg bag
		826N-NV	♠♠♠	30.9	21.1	block – 5 kg Callets™ – 10 kg bag
Pronounced full milky taste	Excellent	**845NV**	♠♠♠	32.7	28.8	block – 5 kg Callets™ – 10 kg bag
Light colour. Creamy with a caramel taste	Smooth	**2665NV**	♠♠♠♠	32.0	26.1	block – 5 kg Callets™ – 2.5 kg bag
		665NV	♠♠♠	30.7	26.6	block – 5 kg Callets™ – 10 kg bag
Very light colour. Caramel taste	Silky	**667NV**	♠♠♠	30.1	16.3	block – 5 kg Callets™ – 10 kg bag
		C667NV	♠♠	28.0	16.7	Callets™ – 10 kg bag
		2865NV	♠♠♠♠	35.6	20.1	block – 5 kg
Light colour. Creamy with a cocoa taste	Mild	**668NV**	♠♠♠	33.3	14.6	block – 5 kg Callets™ – 10 kg bag
		F668NV	♠♠	28.7	15.7	Callets™ – 10 kg bag

Shelf life: *18 months after production date*

White chocolate with Natural Bourbon Vanilla

Description	Name	Ref.	Liquidity	Min. % cocoa solids	% milk solids	Packaging
Creamy caramel taste	Excellent	**WNV**	♠♠♠	26.1	30.4	block – 5 kg Callets™ – 2.5 kg and 10 kg bag
Balanced creamy milk taste	Select	**3W2NV**	♠♠♠♠	30.0	22.3	block – 5 kg
		W2NV	♠♠♠	28.0	23.0	block – 5 kg Callets™ – 2.5 kg and 10 kg
		CW2NV	♠♠	25.9	23.7	block – 5 kg Callets™ – 2.5 kg and 10 kg bag
		HW2NV	♠	22.9	25.0	Callets™ – 2.5 kg and 10 kg bag
Pronounced sweet taste	Sweet	**W11NV**	♠♠♠	30.8	15.2	Block 5 kg

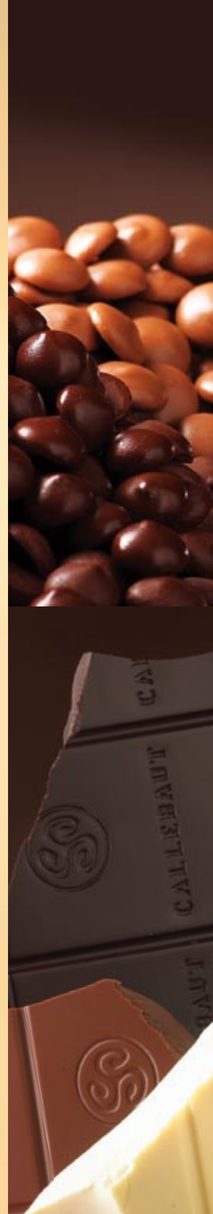
Shelf life: *blocks 18 months after production date/Callets™ 12 months after production date*

Origine with Natural Bourbon Vanilla

Description	Name	Ref.	Liquidity	Min. % cocoa solids	Min. % milk solids	Packaging
Dark origin chocolate with subtle hints of herbs and flowers	Grenade	**GRENADE**	♠♠♠	60.0	-	Callets™ – 2.5 kg bag
Dark origin chocolate: fruity, herbal, intense and potent	Santo Domingo	**CHD-Q7000SDO**	♠♠♠	67.6	-	Callets™ – 2.5 kg bag
Dark origin chocolate with a mix of subtle floral and herbal aromas	Sao Thomé	**SAOTHOME**	♠♠♠	70.0	-	Callets™ – 2.5 kg bag
Dark origin chocolate with a subtle fruitiness and a hint of vanilla	Tanzania	**CHD-Q750TAZ**	♠♠♠	73.1	-	Callets™ – 2.5 kg bag
Milk origin chocolate with a caramel taste and a light tart accent	Java	**JAVA**	♠♠♠	32.9	20.9	Callets™ – 2.5 kg bag
Milk origin chocolate with a combination of light herbs and rich aromas	Papua	**CHM-Q3720PNG**	♠♠♠	35.7	24.4	Callets™ – 2.5 kg bag

Shelf life: *dark 24 months after production date / milk 18 months after production date*

No added sugar chocolate with Natural Bourbon Vanilla

Description	Name	Ref.	Liquidity	Min. % cocoa solids	Min. % milk solids	Packaging
Dark chocolate with sweetener	No sugar added	**MALCHOC-D**	♠♠♠	53.9	-	block – 5 kg
Milk chocolate with sweetener	No sugar added	**MALCHOC-M**	♠♠♠	33.9	21.5	block – 5 kg
White chocolate with sweetener	No sugar added	**MALCHOC-W**	♠♠♠	30.6	22.3	block – 5 kg

Shelf life: *dark 24 months after production date / milk and white 18 months after production date*