



To the quality

For every chocolate couverture you choose, you can rely on the Callebaut quality guarantee. It's our personal contribution to the talent of professionals – your unique guarantee for superior quality that goes back to the source of our chocolate: the cocoa bean. And of course, it goes further.

MADE WITH



THE FINEST COCOA BEANS



NATURAL BOURBON VANILLA



100%
PURE COCOA BUTTER

From cocoa bean to chocolate: Callebaut Finest Belgian Chocolates are 100% produced in Belgium.

Name	Ref.	Description	Min. % cocoa solids	Viscosity	Packaging	Order code
Strong	70-30-38NV	Dark, extra bitter. High cocoa content	70.4	◆◆◆	Block – 5 kg Callets™ – 2.5 kg bag Callets™ – 10 kg bag	70-30-38NV-120 70-30-38NV-553 70-30-38NV-554
	70-30-42NV		69.9	◆◆◆◆◆	Block – 5 kg	70-30-42NV-120
Intense	60-40-38NV	Dark and bitter. High cocoa content	60.1	◆◆◆	Block – 5 kg Callets™ – 10 kg bag	60-40-38NV-120 60-40-38NV-554
	60-40-41NV		60.0	◆◆◆◆◆	Block – 5 kg	60-40-41NV-120
	L-60-40NV		60.3	◆	Block – 5 kg Callets™ – 10 kg bag	L-60-40NV-120 L-60-40NV-554
Refined	835NV	Subtle bitter cocoa taste	54.5	◆◆◆	Block – 5 kg	835NV-120
Excellent	2815NV	Pronounced bitter cocoa taste	57.8	◆◆◆◆◆	Block – 5 kg Callets™ – 2.5 kg bag Callets™ – 10 kg bag	2815NV-120 2815NV-553 2815NV-554
	815NV		56.8	◆◆◆	Block – 5 kg Callets™ – 10 kg bag	815NV-120 815NV-554
Select	7811NV	Well-balanced bitter cocoa taste	56.9	◆◆◆◆◆	Block – 5 kg	7811NV-120
	811NV		53.8	◆◆◆	Block – 5 kg Callets™ – 2.5 kg bag Callets™ – 10 kg bag	811NV-120 811NV-553 811NV-554
	C811NV		52.3	◆◆	Callets™ – 2.5 kg bag Callets™ – 10 kg bag	C811NV-553 C811NV-554
	D811NV		51.8	◆◆	Block – 5 kg	D811NV-120
	L811NV		47.8	◆	Block – 5 kg Callets™ – 2.5 kg bag Callets™ – 10 kg bag	L811NV-120 L811NV-553 L811NV-554
Mild	4805NV	Well-rounded bitter cocoa taste	52.5	◆◆◆◆◆	Block – 5 kg Callets™ – 10 kg bag	4805NV-120 4805NV-554
	805NV		50.7	◆◆◆	Block – 5 kg Callets™ – 2.5 kg bag Callets™ – 10 kg bag	805NV-120 805NV-553 805NV-554
	F805NV		47.5	◆◆	Callets™ – 10 kg bag	F805NV-554
Smooth	2804NV	Dark and sweet	54.1	◆◆◆◆◆	Block – 5 kg Callets™ – 10 kg bag	2804NV-120 2804NV-554
Silky	800NV	Pronounced soft sweet taste	47.1	◆◆◆	Block – 5 kg	800NV-120



CALLEBAUT
INSPIRED BY YOUR CRAFTSMANSHIP

Discover a great source of inspiration: www.callebaut.com

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CALLEBAUT

FINEST BELGIAN

CHOCOLATE

A guide to the perfect dark chocolate couverture



Dear Colleague,

When meeting colleague-professionals all over the world, I am often asked the question: "which dark chocolate couvertures are the perfect choice for me?"

In the Callebaut range of chocolate couvertures, you have a great variety in colour, taste, cocoa content, liquidity... So let me try to guide you in selecting the most suitable ones. Or better: let me try to point the direction, since selecting the appropriate chocolate is a question of taste in the first place. And taste and colour can be very personal of course. Your applications will also determine the chocolate you need.

I wish you a lot of inspiration and fulfilment from working with the Callebaut couvertures... and endless compliments from your customers. Isn't that the biggest reward after all?



Jean-Pierre Wybauw
Callebaut Technical Advisor

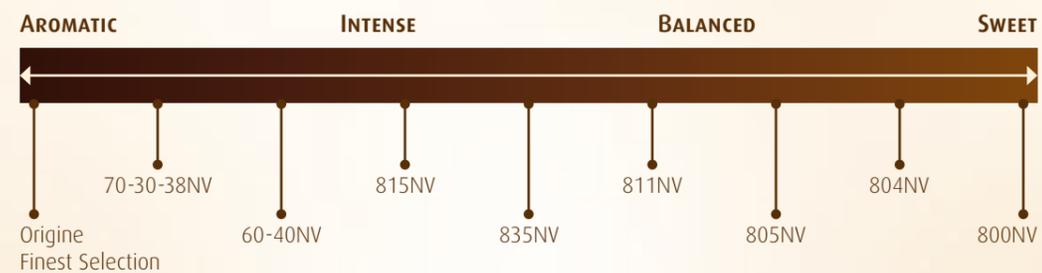




To the taste

Chocolates brings taste in your preparations. Callebaut offers a wide variety of dark chocolate tastes. To give you an easy overview, we have sorted them here below.

Some hints for picking the right taste



Origine and Finest Selection are the perfect couvertures for professionals who want a distinguishing or very specific taste in confectionery or desserts: fruity, floral or spicy flavours for instance.

70-30-38NV has a **powerful and intense chocolate taste**. It is ideal to reduce the feeling of sweetness, especially in combination with hazelnut praline, nougat, etc. Furthermore, the high cocoa butter content in this chocolate gives cream based preparations a firmer texture.

60-40-38NV is **rich and intense, in a mild, widely accepted way**. It is a perfect match in numerous applications that require a firm chocolate taste without exaggeration. Furthermore, the high cocoa butter content in this chocolate gives cream based preparations a firmer texture.

815NV & 835NV are both ideal to give **cream based and sweet preparations a firm chocolate taste**. Think of chocolate mousse, creamy ganaches, ice cream... In fact cream and sweet ingredients absorb the intensity from the cocoa. 835NV offers a rich flavour with less bitterness compared to 815NV.

811NV chocolate is an **allround couverture**. It has become a true reference among professionals. Its balance in taste, colour and texture fits many applications and is well perceived by a very broad audience.

805NV, 804NV and 800NV are sweet to very sweet dark chocolates. They are ideal in combination with sour or bitter ingredients, or ingredients that offer very little sweetness.

To the texture

Chocolate also brings texture to your creations. The component in dark chocolate that creates the texture is the cocoa butter. The more cocoa butter, the harder or more rigid the chocolate texture. The less cocoa butter, the softer the chocolate. Callebaut indicates the cocoa butter content in number of ♦ (also called viscosity).



Some hints for picking the right viscosity

Viscosity (♦)	Glazing	Flavouring	Ice cream	Enrobing	Moulding hollow figures	Moulding pralines	Filling	Decorating
♦	✓	✓	✓				✓	✓
♦♦	✓	✓	✓		✓	✓	✓	✓
♦♦♦	✓	✓	✓	✓	✓	✓	✓	✓
♦♦♦♦				✓		✓		✓
♦♦♦♦♦				✓				

For a more solid texture in desserts, a hard crack in confectionery

The more ♦♦♦♦♦, the more liquid the chocolate when it is melted, but the more solid/crunchier the texture of your preparations when the chocolate sets. Chocolate types with ♦♦♦ to ♦♦♦♦♦ are ideal for:

- the chocolate shell for confectionery: moulding, enrobing...
- mousses and desserts that need a stiffer texture
- fine decorations

For a softer texture in desserts, a softer chocolate filling in confectionery

The fewer ♦, the softer the texture of your preparations. Chocolate types with ♦ to ♦♦♦ are ideal for:

- preparing ganaches and fillings: they remain softer and creamier and don't become too hard
- enrobing or moulding very big items
- biscuit applications

Some background on the taste of dark chocolate

The taste of your Callebaut dark chocolate is determined by a number of essential components together.

Roasting the beans

The roasting of the beans is done very carefully and at very precise temperature. It is the only possible way to release the precious flavours and aromas present in the cocoa beans.

The blend or origin of the cocoa beans

For its traditional chocolates, Callebaut composes blends of different cocoa bean varieties. They give the chocolate a very balanced and rounded taste. Our blends guarantee a constant taste: 811NV produced today will taste exactly the same as 811NV produced tomorrow.

For our Origine range, we select a cocoa bean variety from one

single country or region. This single variety will determine the taste of the chocolate, which can be fruity or aromatic. Origine chocolates may also differ in taste from year to year, from harvest to harvest.

Cocoa content

A higher cocoa content gives a chocolate more intensity. This does not necessarily mean bitterness, since some cocoa bean varieties are very mild and not bitter at all.

The cocoa butter

Callebaut only selects premium cocoa beans from which the cocoa butter is extracted. Furthermore, we only use 100% cocoa butter to give our chocolate its refined, authentic taste, quality and character.

The sugar content

The sugar content will eventually determine the sweetness of the chocolate.

Conching with patience and precision

Callebaut conches its chocolate couvertures with great patience and exacting precision. It eliminates the undesired and too acid tones in the chocolate taste and creates the typical homogeneous taste with fresh, aromatic accents.

Natural Bourbon vanilla

Pure, natural Bourbon vanilla gives chocolate that exciting hint of exotic refinement. It also accentuates the sweetness of dark chocolate. Natural vanilla and dark chocolate, a perfect match for one another.

