

You have to taste it to believe it.



Dark and milk chocolate Reduced in Sugar



Consumer preferences have changed

For decades, consumers have preferred ever-sweeter flavours. But today, many people want to re-discover an original, 100% natural taste based on less sugar AND with no compromise on pleasure. At the same time they want to enjoy the health benefits of less sugar – without artificial sweeteners.

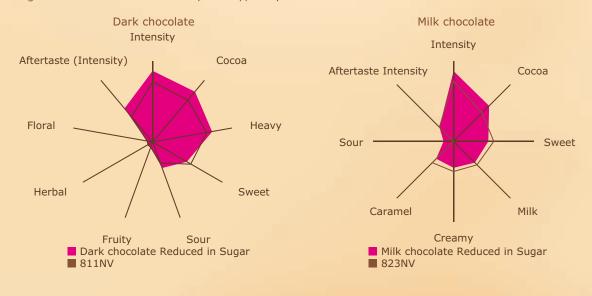
They also know very well where to find such novelties: in the shops of the artisan professionals. Today, Callebaut offers professionals two chocolate couvertures with less sugar and unrivalled taste.

That's why Callebaut presents the Chocolates Reduced in Sugar



A pronounced chocolate sensation, true to the taste of the best chocolate couvertures

- By rebalancing our classic chocolates and reducing the sugar in the recipes, we have brought out a superior, rich, intense chocolate taste.
- That's how we developed a dark and a milk chocolate couverture recipe that both have 35% less sugar! The taste is unmistakably and typically the classic Callebaut taste.



Less sugar – great taste – fruit of nature

- 35% of the sugar in the chocolate recipes has been replaced with dietary fibre from natural origin. This adds natural sweetness and has health benefits too.
- The chocolates contain no artificial sweetener. That's quite unique!
- The reduction in sugar affords greater scope for the cocoa flavours and aromas.
- Furthermore, both chocolate recipes have a sweetness that is perceived as very pleasant.

Perfection in a wide array of applications

· Chocolate Reduced in Sugar can be processed just like traditional chocolate couvertures: melting, tempering and cooling all remain the same.

• These chocolates have a fluidity of ••• meaning that they are perfect for many applications.



Callebaut offers you support tools that help these products stand out in your shop:

- Stickers for sachets, boxes etc. stating
 - "All the taste 30% less sugar"
- "Rich in fibre"
- -Counter display to highlight your products



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CALLBAUT

Try it here! Finest Belgian chocolate

with less sugar

all the taste

Claims you can make

- · If used pure, without any further additions (e.g. in solid tablets, hollow figures etc.), you can make the following claim: chocolate with 35% less sugar. Ideal for hollow figures for kids: easter eggs, christmas figures...!
- · When combined with other ingredients such as fillings in tablets, bars or pralines the claim 30% reduced in sugar or 30% less sugar is only permitted if a sugar reduction of at least 30% is attained in the total product compared to a range of standard products of the same category on the market. You can contact us for further info on this matter.
- Rich in fibre: can be claimed whenever you use these couvertures pure (solid tablets, hollow figures, etc.) or in any end product that contains 6g of fibre per 100g of product.





Technical data

Name	Ref.	Description	% cocoa	% milk	% sugar	% fibre	Packaging
Dark Chocolate Reduced in Sugar	CHD-Q811SR40NV	Chocolate with 35% less sugar. Deep dark colour. Intense cocoa taste with sensational roundness, perfect balance, pleasant sweetness. Rich in fibre.	min. 69.5%	-	26.1%	21.7%	Callets™ – 2.5 kg bag
compared to standar	rd dark chocolate 811N	/V	min. 53.8%	-	43.5%	7.2%	
Milk Chocolate Reduced in sugar	CHM-R823SR35NV	Milk chocolate with 35% less sugar. Intense colour. Full bodied taste with perfect balance, hints of caramel and rich creaminess. Rich in fibre.	min. 45.3%	min. 25.8%	32.7%	18.4%	Callets™ – 2.5 kg bag
compared to standar	rd milk chocolate 823N	V	min. 33.6%	min. 20.8%	50.3%	1.9%	

Some inspiration: tasty recipes 30% reduced in sugar

Callebaut presents some confectionery recipes based on the Milk and Dark Chocolate Reduced in Sugar. They are especially composed and balanced to offer a sugar reduction of 30% compared to the standard products of the same category on the market.

Fruity (30% less sugar)

Created by: Philippe Vancayseele, Technical Advisor, Chocolate Academy Belgium

Bottom

INGREDIENTS		Processing
	late Reduced in Sugar 823SR35NV	Temper the chocolate and mix all ingredients together. Spread out in a layer of 3 mm thickness and leave to cool.

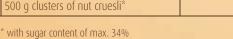
Top

INGREDIENTS	Processing	
100 g cream (40% fat) 150 g unsweetened pure orange puree (0% sugar) 0.5 g saffron powder Orange zest	Bring to the boil together.	
500 g milk chocolate Reduced in Sugar Callebaut CHM-R823SR35NV	Mix the cream mixture with the chocolate until you obtain a homogeneous ganache. Leave to cool to 30°C.	
80 g butter	At 30°C, mix the ganache with the creamy butter. Leave to cool on a stainless steel plate and spread out on the bottom of the previous recipe in a layer of ±1 cm. Leave to harden.	
Cut with the guitar cutter in pralines of 15 x 15 mm. Enrobe with dark chocolate Reduced in Sugar Callebaut CHD-Q811SR40NV		

Mini Crispy (30% less sugar)

Created by: Philippe Vancayseele, Technical Advisor, Chocolate Academy Belgium

INGREDIENTS	Processing
500 g dark chocolate Reduced in Sugar Callebaut CHD-Q811SR40NV 500 g clusters of nut cruesli*	Dip the clusters half in tempered dark chocolate Reduced in Sugar.







Cinnamon rolls (30% less sugar)

Created by: Philippe Vancayseele, Technical Advisor, Chocolate Academy Belgium

Bottom layer

all the taste!

INGREDIENTS	Processing
200 g cream (40% fat) 5 g cinnamon powder 10 g glucose	Bring to the boil together.
400 g dark chocolate Reduced in Sugar Callebaut CHD-Q811SR40NV	Add and mix well. Leave to cool to 30°C.

Top layer

	INGREDIENTS	Processing
	Milk chocolate Reduced in Sugar Callebaut CHM-R823SR35NV	Spread out thinly on a marble surface. Leave to harden, only half.
Spread the same amount of cinnamon ganache on the chocolate layer are cigarettes using a scraper.		

Milk chocolate sticks (30% less sugar)

Created by: Philippe Vancayseele, Technical Advisor, Chocolate Academy Belgium

INGREDIENTS	Processing
0.5 g cocoa nibs Callebaut NIBS-S502	Sprinkle on the bottom of a mould.
300 g milk chocolate Reduced in Sugar Callebaut CHM-R823SR35NV	Mould with the chocolate, trill and leave to cool.

Gingerbread sticks (30% less sugar)

Created by: Philippe Vancayseele, Technical Advisor, Chocolate Academy Belgium

INGREDIENTS	Processing
300 g dark chocolate Reduced in Sugar Callebaut CHD-Q811SR40NV 5 g gingerbread spices	Temper the chocolate and mix with the gingerbread spices.
0.5 g rice poppies	Sprinkle on the bottom of a mould.
Fill the mould with the chocolate, trill and leave to cool.	

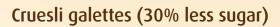


Tea truffles (30% less sugar)

Created by: Philippe Vancayseele, Technical Advisor, Chocolate Academy Belgium

	Ingredients	Processing	
	140 g cream (40% fat) 10 g tea leaves China Yannan Superior** or any other equivalent	Bring to the boil together, leave to infuse and sieve.	
	250 g dark chocolate Reduced in Sugar Callebaut CHD-Q811SR40NV	Add and mix well. Leave to cool to 30°C.	
	50 g creamy butter	Add and mix well.	
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Leave to harden until you obtain a pipeable texture. Fill a piping bag with the mixture and pipe truffles. Leave to cool and dip in milk chocolate. Roll in chocolate shavings.



Created by: Philippe Vancayseele, Technical Advisor, Chocolate Academy Belgium

INGREDIENTS	Processing		
220 g milk chocolate Reduced in Sugar Callebaut CHM-R823SR35NV or dark chocolate Reduced in Sugar Callebaut CHD-Q811SR40NV 300 g cruesli fruit*	Temper the chocolate and mix with the cruesli fruits.		
Fill a dough cutter with a thin layer of the mixture, remove the cutter and leave to cool.			

^{*} with sugar content of max. 34%







all the taste!

^{**} Use tea leaves instead of tea powder. Powder absorbs too much moist and outbalances the ingredient proportions.