



# News Release

## Barry Callebaut introduces Crispearls™, a new chocolate pearl-shaped product ideal for pastry chefs

- **Crispearls feature a crunchy biscuit center; available in dark and white chocolate**
- **New product ideal for adding taste, texture and a refined look to pastries, desserts and other confections**

Chicago, March 1, 2010 – To give pastry chefs a beautiful, tasty and crunchy way to decorate and finish their culinary creations, **Barry Callebaut, the world's leading manufacturer of high-quality cocoa and chocolate products**, today introduced Crispearls™ in dark and white chocolate varieties.

Measuring just 2- to 3-millimeters in diameter, the new pearl-shaped product features a toasted biscuit core that has been enrobed with fine Callebaut dark or white chocolate couverture.

“The new Callebaut Crispearls are like tiny beads of caviar,” says Rich Benson, Director of Research and Development for Barry Callebaut North America. “They have a unique pearl-like gloss and a great aroma, making them ideal for adding texture, taste and color to pastries, desserts and other confections.”

In fact, pastry chefs and gourmet artisans can use Crispearls in a number of ways, including:

- **Refined decoration** – The shiny pearls are ideal for adding a refined look to finished pastries, confections and desserts. For an extra festive or unique look, Crispearls also can be colored gold or silver using an airbrush spray gun.
- **Textured pastry interiors** – Crispearls can be mixed into creamy pastry components, such as mousse, crème brûlée or any other filling, to give pastry interiors a flavorful, crunchy bite.
- **Color and contrast in mousses and ice cream** – When mixed into ice cream and kept deep frozen, Crispearls retain their taste and crunch. Similarly, when used in chocolate mousse, the pearls create a rich contrast in texture while remaining crunchy.

Crispearls are available in dark and white chocolate and come in 800-gram bags. For more information on Crispearls, contact Barry Callebaut North America at 800-225-1418.

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### *Crispearls™ at a Glance*

- Available in **dark or white chocolate**
- Core of every pearl features **toasted biscuit kernel** that adds a surprising **crunch and texture**
- High gloss and roundness **add beauty to finished pastries and desserts**
- Pearls **keep their taste and crunch when frozen** or added to creamy mousses
- Feature a **long shelf life** of up to one year
- **Can be colored in gold or silver** for festive look



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**Barry Callebaut ([www.barry-callebaut.com](http://www.barry-callebaut.com)):**

*With annual sales of about CHF 4.9 billion (approximately USD 4.3 billion) for fiscal year 2008/09, Zurich-based Barry Callebaut is the world's leading manufacturer of high-quality cocoa and chocolate – from the cocoa bean to the finished product on the store shelf. Barry Callebaut is present in 26 countries, operates about 40 production facilities and employs about 7,500 people. The company serves the entire food industry, from food manufacturers to professional users of chocolate (such as chocolatiers, pastry chefs or bakers), to global retailers. Barry Callebaut is the global leader in cocoa and chocolate innovations and provides a comprehensive range of services in the fields of product development, processing, training and marketing. The company is actively engaged in initiatives and projects that contribute to a more sustainable cocoa supply chain.*

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