



FINEST BELGIAN CHOCOLATES, THE ALL-ROUND CHOCOLATES WITH THEIR CLASSIC TASTE

.01

FINEST BELGIAN CHOCOLATE DARK



NEW

Powerful 80-20NV
80-20-44NV

Strong 70-30NV
70-30-38NV

Select 811NV
811NV

Packaging: available in Callets™ – 2.5 kg bag and 5 kg block (except for Powerful 80-20NV)
Shelf life: 24 months after production date

Liquidity	Description	Composition*
◆◆◆	Intense cocoa taste. Very high cocoa content.	80.1% cocoa (Min.)
◆◆◆	Dark, extra-bitter. High cocoa content.	70.4% cocoa (Min.)
◆◆◆	Well-balanced bitter cocoa taste.	53.8% cocoa (Min.)

FINEST BELGIAN CHOCOLATE MILK



Select 823NV
823NV

Packaging: available in Callets™ – 2.5 kg bag and 5 kg block
Shelf life: 18 months after production date

Liquidity	Description	Composition*
◆◆◆	Balanced milk, cocoa and caramel taste.	33.6% cocoa (Min.) 21.8% milk

FINEST BELGIAN CHOCOLATE WHITE



NEW

Velvet
CHW-R2241NV

Select W2NV
W2NV

Packaging: available in Callets™ – 2.5 kg bag and 5 kg block (except for Velvet CHW-R2241NV)
Shelf life: 12 months after production date

Liquidity	Description	Composition*
◆◆◆	Intense taste of fresh milk. Not too sweet.	33.1% cocoa (Min.) 22.9% milk
◆◆◆	Balanced creamy milk taste.	28.0% cocoa (Min.) 23.0% milk



FINEST BELGIAN CHOCOLATE

- Callebaut's Finest Belgian Chocolates are produced with 100% Belgian craftsmanship
- Made with the finest cocoa beans, natural bourbon vanilla and 100% pure cocoa butter
- Callebaut is one of the rare chocolate makers to select, roast and grind cocoa beans itself
- The result is chocolate with an extremely fine texture and an exceptionally balanced taste
- Callebaut's Finest Belgian Chocolates guarantee you to work quickly and efficiently to achieve perfect end results
- Always choose liquidity of ◆◆◆: ideal for every application
- Finest Belgian Chocolates are ideal if you are looking for classic chocolate flavours that are appreciated by everyone!

We also have Organic/Organic Fairtrade chocolate.
For more information, check out our website
www.callebaut.com

* Calculated according to EU directive 2000/36/EC

ORIGINE CHOCOLATES, EXCEPTIONAL CHOCOLATES MADE WITH EXTREMELY RARE COCOA

.02

ORIGINE DARK



	Liquidity	Description	Composition*
Ecuador CHD-R731EQU	◆◆◆	A very strong aroma, giving impressions of garden angelica, liquorice and banana. Also very spicy.	70% cocoa (Min.)
Sao Thomé SAOTHOME	◆◆◆	The aroma is slightly spicy, with roast touches and impressions of coffee and blackberries.	70% cocoa (Min.)
Ghana CHD-P70GHA	◆◆◆◆	A rich, spicy yet at the same time fruity character with a great deal of variety. Hints of morellos and roasted nuts.	70% cocoa (Min.)
Madagascar CHD-Q67MAD	◆◆◆	A powerful taste. Hints of blueberry, liquorice and coffee.	67% cocoa (Min.)
Grenade GRENADE	◆◆◆	Very mild, with hints of hibiscus and raspberries.	60% cocoa (Min.)

Packaging: available in Callets™ – 2.5 kg bag
Shelf life: 24 months after production date

ORIGINE MILK



	Liquidity	Description	Composition*
Arriba CHM-Q415AR	◆◆◆	Mild, buttery chocolate with hints of yoghurt and hazelnut.	39% cocoa (Min.) 25.5% milk
Java JAVA	◆◆◆	A very pale colour and hints of vanilla and caramel.	32% cocoa (Min.) 20.9% milk

Packaging: available in Callets™ – 2.5 kg bag
Shelf life: 18 months after production date

ORIGINE CHOCOLATES

- Every Origine chocolate is made with a rare, aromatic cocoa bean variety from one specific country or region
- Each Origine therefore tastes completely unique and reveals exciting flavours and aromatic notes related to the soil and environment of where the cocoa was grown
- As in complex wines, you will discover natural and delicate hints of fruits, herbs, spices, flowers, wood, etc.
- Origine is ideal for the Chef who wants to explore exceptional new flavours, and liven up desserts with an amazing chocolate sensation
- Visit www.callebaut.com for more information and recipes

FINEST SELECTION, THE DARK CHOCOLATE COUVERTURES FOR BALANCE, POWER AND A DISTINCTIVE CHARACTER

.03

FINEST SELECTION DARK



	Liquidity	Description	Composition*
Kumabo CHD-H8047KMBNV	◆◆◆	Extremely dark, extra bitter chocolate based on African blend.	80.4% cocoa (Min.)
Satongo CHD-L7243STGNV	◆◆◆	Dark chocolate with a solid, strong cocoa body and a well-rounded taste, bursting with tropical fruits.	72.2% cocoa (Min.)

* Calculated according to EU directive 2000/36/EC

	Liquidity	Description	Composition*
Fortina CHD-Q6539FORNV Packaging: available in Callets™ – 2.5 kg bag Shelf life: 24 months after production date	◆◆◆	Dark, mildly bitter chocolate based on Latin American-Asian blend.	65.1% cocoa (Min.)

FINEST SELECTION

- Every Finest Selection chocolate is made with a special blend of aromatic cocoa beans from Latin America, Africa and Asia
- The result is chocolate with an extremely powerful taste profile, aromatic notes, and at the same time a perfect balance
- They boost the chocolate taste in desserts and at the same time offer aromatic refinement
- These chocolates are made for the Chef who looks for power, taste concentration and an aromatic added value

COLOURED AND FLAVOURED CALLETS™, FOR EXCITING NEW COLOURS AND FLAVOURS

.04

COLOURED CALLETS™



	Liquidity	Description
Lemon LEMON Packaging: available in Callets™ – 2.5 kg bag Shelf life: 12 months after production date	◆◆◆	Lemon taste and green colour.
Orange ORANGE	◆◆◆	Orange taste and orange colour.
Strawberry STRAWBERRY	◆◆◆	Strawberry taste and pink colour.

FLAVOURED CALLETS™



	Liquidity	Description	Composition*
Caramel CHF-N3438CARA Packaging: available in Callets™ – 2.5 kg bag Shelf life: Caramel and Honey 12 months / Cappuccino 18 months after production date	◆◆◆	Milk chocolate with real caramel.	31.2% cocoa (Min.) 27.3% milk
Cappuccino CAPPUCCINO	◆◆◆	Mixture of milk and white chocolate with cappuccino taste.	30.8% cocoa (Min.) 22.5% milk
Honey CHF-Q1HONEY	◆◆◆	100% milk chocolate with real honey.	32.8% cocoa (Min.) 21.8% milk



COLOURED AND FLAVOURED CALLETS™

- These products are enriched with flavours and/or colours to create additional taste and colour effects: caramel, honey, cappuccino, strawberry, etc. to mousses, crèmes, bavaois, etc.
- For creating colourful decorations
- Just follow the same processing instructions as all our classic milk and white chocolates
- They come in Callets™: easy to dose and quick to process – even in very small quantities

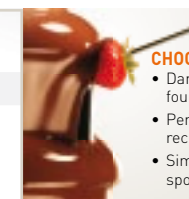
CHOCOLATE FOR FOUNTAINS, FOR A PURE TASTE

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CHOCOLATE FOR FOUNTAINS



	Description	Composition*
Chocolate for fountains CHD-N811FOUNNV	Dark chocolate.	56.9% cocoa (Min.)



CHOCOLATE FOR FOUNTAINS

- Dark and milk chocolate for chocolate fountains or fondue
- Perfect fluidity thanks to the finely-balanced recipe with extra cocoa butter
- Simply serve with fruits, diced cake or sponge cake



* Calculated according to EU directive 2000/36/EC

CHOCOLATE FOR FOUNTAINS



	Description	Composition*
Chocolate for Fountains CHM-N823FOUNNV	Milk chocolate.	37.8% cocoa (Min.) 20.4% milk

Packaging: dark chocolate: Callets™ – 2.5 kg bag / milk chocolate: Callets™ 800 g and 2.5 kg bag
Shelf life: dark chocolate 24 months / milk chocolate 18 months after production date



CHOCOLATE FOR FOUNTAINS

- Callebaut adds extra cocoa butter to the recipes - providing the chocolates with an extra high liquidity

CALLETS™ SENSATION, READY TO SERVE

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CALLETS™ SENSATION

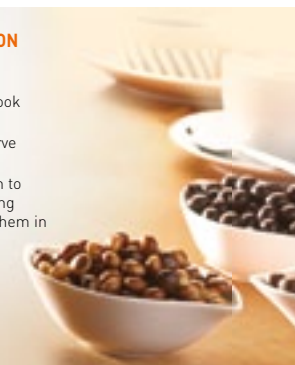


	Description	Composition*
Dark CHD-SC-811NV	Shiny pearls in 100% dark chocolate.	51.9% cocoa (Min.)
Milk CHM-SC-823NV	Shiny pearls in 100% milk chocolate.	33.6% cocoa (Min.) 21.8% milk
Marbled CHM-SC-WDNV	Shiny pearls in mix of dark and white chocolate.	

Packaging: available in Callets™ – 2.5 kg bag
Shelf life: dark chocolate 24 months / milk chocolate 18 months / marbled chocolate 12 months after production date

CALLETS™ SENSATION

- Shiny pearls in 100% Callebaut chocolate
- They have a refined look and delicious taste
- Seductive treat to serve with coffee or tea
- Give a new dimension to hot chocolate by letting your customers stir them in themselves



NUT PRODUCTS

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NUT PRODUCTS



	Description	Composition
Praliné PRA-CLAS	Very fine hazelnut praliné, prepared with caramelised sugar. Ideal for giving crèmes, bavaois, etc. an intense hazelnut flavour.	49.5% hazelnuts



Bresilienne BRES	Crushed roasted and caramelised hazelnuts, ideal for decoration and adding a crunchy touch.	37.0% hazelnuts
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Packaging: PRA-CLAS available in 1 kg bucket / BRES available in 800 g bag
Shelf life: PRA-CLAS 12 months / BRES 10 months after production date

NUT PRODUCTS

- All Callebaut hazelnut products are made with premium grade hazelnuts mainly sourced in Italy, Turkey and California
- We give our hazelnuts a high roast to boost the nut flavour and make it stand out when combined with chocolate and other ingredients



* Calculated according to EU directive 2000/36/EC

CARAMEL FILL

.08

CARAMEL FILL



Caramel Fill

FWF-Z2CARA

Packaging: available in 5 kg bucket
Shelf life: 12 months after production date

Description

A real caramel that is ready to use.

Composition

100% caramel

CARAMEL FILL

- Ready to serve: just warm up for a few seconds
- For flavouring bavaois, crèmes, sweet tarts, pancakes, ice cream etc.
- Can be deep-frozen



COCOA POWDER

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COCOA POWDER



Cocoa powder

CP

Packaging: available in 1 kg bag
Shelf life: 24 months after production date

Description

Cocoa powder.

Composition

100% cocoa powder

COCOA POWDER

- Rich, flavourful cocoa powder
- For all recipes that require a deep chocolate taste or an extra cocoa boost
- Also ideal for making intense chocolate drinks



CHOCOLATE MOUSSE POWDER

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CHOCOLATE MOUSSE POWDER



Dark Chocolate Mousse

CHD-MO-D

Milk Chocolate Mousse

CHM-MO-M

White Chocolate Mousse

CHW-MO-W

Packaging: available in 800 g bag
Shelf life: dark and milk chocolate 18 months / white chocolate 12 months after production date

Description

Powder mix for instant preparation of dark chocolate mousse.

Powder mix for instant preparation of milk chocolate mousse.

Powder mix for instant preparation of white chocolate mousse.

Composition

75.0% chocolate

70.0% chocolate

58.5% chocolate

CHOCOLATE MOUSSE POWDER

- Unrivalled on the market: the first ready-to-use chocolate mousse preparations that really taste like homemade...
- ... and save you time: ready in a record time!
- More taste than ever: unique recipes based on very high chocolate content
- Rich texture: perfect for both piping in glasses and for scooping "quenelles"



Mix with 1 L of milk



Beat for 5 minutes



Pipe into glasses




Cool for 2 hours

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TOPPINGS

TOPPINGS



	Description
Dark Chocolate Flavour Topping TOD-6022	Topping with a distinct dark chocolate flavour.
Caramel Topping TOF-6042CARA	Topping with true caramel.
Red Fruit Topping TOF-60004RF	Topping with red currants and raspberries.

Packaging: available in 1 kg bottle
Shelf life: in a closed packaging 14 months / once opened 4 weeks if stored in the fridge / 2 weeks if stored at ambient temperature
For warm and cold use

TOPPINGS

- Excellent taste and ready-to-use
- Convenient: serve straight from the bottle with the greatest precision
- For colourful and flavourful desserts
- Can be served hot or cool



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CHOCOLATE SAUCE

CHOCOLATE SAUCE



	Description	Composition
Dark Chocolate Sauce TOD-6012CHOC	Dessert sauce with min. 33.5% dark Callebaut chocolate - for warm use.	33.5% chocolate

Packaging: available in 1 kg bottle
Shelf life: in a closed packaging 14 months / once opened 4 weeks if stored in the fridge / 2 weeks if stored at ambient temperature
Only for WARM use

CHOCOLATE SAUCE


- Superb recipe for pure indulgence: contains at least 33.5% dark Callebaut chocolate
- Attractive deep and dark colour, and velvety, rich texture!
- The ultimate luxury treat for your clients – pure convenience for you!



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THE FINISHING TOUCH, WITH CRUNCHY TEXTURES AND EXCITING DECORATIONS

CHOCOLATE FLAKES AND VERMICELLI



	Description	Composition
Small Dark SPLIT-4-D / SPLIT-9-D	Dark chocolate flakes (1.5 - 2.7 mm and 2.7 - 6.5 mm). Small squares, irregular in shape.	100% chocolate
Small Milk SPLIT-4-M / SPLIT-9-M	Milk chocolate flakes (1.5 - 2.7 mm and 2.7 - 6.5 mm). Small squares, irregular in shape.	100% chocolate
Dark CHK-D	Dark chocolate vermicelli.	100% chocolate
Milk CHK-M	Milk chocolate vermicelli.	100% chocolate
White CHK-W	White chocolate vermicelli.	100% chocolate

Packaging: available in 1 kg bag
Shelf life: dark chocolate 24 months / milk chocolate 18 months / white chocolate 12 months after production date

CHOCOLATE FLAKES AND VERMICELLI

- A range of decoration products made from 100% Callebaut chocolate couvertures
- Unique high gloss – naturally obtained without addition of gloss agents
- Premium taste and character
- Sprinkle on your desserts to add texture, flavour and stunning looks in no time



CRISPEARLS™

NEW



	Description	Composition* (chocolate / cocoa (Min.) / crunchy biscuit)
Dark CED-CC-45CRISP	Dark chocolate pearls with a crunchy heart of toasted biscuit.	85% / 49% / 15%
Milk CEM-CC-25CRISP	Milk chocolate pearls with a crunchy heart of toasted biscuit.	85% / 30% / 15%
White CEW-CC-30CRISP	White chocolate pearls with a crunchy heart of toasted biscuit.	85% / 30% / 15%

Packaging: available in 800 g bag
Shelf life: dark chocolate 24 months / milk chocolate 18 months / white chocolate 12 months after production date



CRISPEARLS™

- Shiny, tiny chocolate pearls with a crunchy heart of toasted biscuit
- Remain crunchy in mousses, ice cream, bavaois, etc.
- Also ideal as decoration

CRUNCHY TEXTURES



	Description	Composition
Nibs NIBS-S502	Crushed kernels of roasted cocoa beans, ideal to sprinkle on desserts, salads and savoury dishes. They add a tasty crunch.	100% cocoa
Brésilienne BRES	Crushed, roasted and caramelized hazelnuts. Perfect for decoration of desserts and sweet dishes.	37% hazelnuts
Pailleté Feuilletine M-7PAIL	The original French biscuit crunch. Sprinkle on desserts or other dishes for a fine, crispy touch.	

Packaging: Nibs and Brésilienne available in 800 g bag / Pailleté Feuilletine available in 2.5 kg box
Shelf life: Nibs 24 months / Bresilienne 10 months / Pailleté Feuilletine 12 months after production date

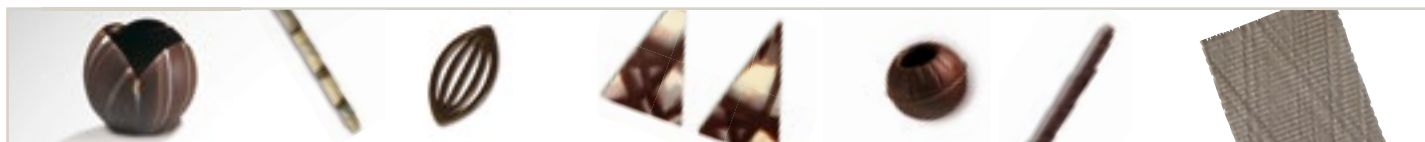
CRUNCHY TEXTURES

- These textures give more depth and refinement to your desserts and other dishes
- They are the perfect complement to smooth crèmes and soft textures
- Always sprinkle on dishes just before serving to guarantee maximum crunchiness (absorbing moist softens them)



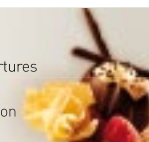
CHOCOLATE CUPS AND DECORATIONS

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CHOCOLATE CUPS AND DECORATIONS

- Made from 100% Callebaut chocolate couvertures
- Save time and stand out at the same time
- Visit www.callebaut.com for more information



MYCRYO®, THE REVOLUTION IN CUISINE

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MYCRYO®



	Description
Mycryo® NCB-HD706	100% cocoa butter in powder form. Ideal for frying, sauteeing, stir-frying, teppan-style cooking, etc.

Packaging: available in 600 g drum
Shelf life: 12 months after production date

MYCRYO®

- Mycryo® makes all the natural flavours of your ingredients, even the most delicate, come out instead of masking them
- Mycryo® resists very high temperatures (around 200°C)
- Mycryo® is very easy to measure and dose
- Visit www.mycryo.com/callebaut/ for more information, demo films and recipes



* Calculated according to EU directive 2000/36/EC

PURE SENSATION, PREMIX FOR ICE

TRADITIONAL CHOCOLATE



	Description	Composition
Fondente MXD-ICE29-X52	Mix for dark chocolate ice cream.	29% chocolate
Al Latte MXM-ICE30-X52	Mix for milk chocolate ice cream.	30% chocolate
Bianco MXW-ICE56-X52	Mix for white chocolate ice cream.	56% chocolate

Packaging: available in 1.350 kg bag
Shelf life: 24 months after production date

ORIGINE CHOCOLATE



	Description	Composition
Origine Tanzanie MXD-ICE27TAZ-X52	Mix for dark chocolate ice cream with Origine chocolate Tanzanie.	27% chocolate
Origine Sao Thomé MXD-ICE18STO-X52	Mix for dark chocolate ice cream with Origine chocolate Sao Thomé.	18% chocolate
Origine Saint Domingue MXD-ICE27SDO-X52	Mix for dark chocolate ice cream with Origine chocolate Saint Domingue.	27% chocolate

Packaging: available in 1.350 kg bag
Shelf life: 24 months after production date

Pure Sensation

PURE SENSATION

- High quality chocolate ice cream premixes based on our most expressive chocolate couvertures
- Unique, intense chocolate taste and a smooth, light texture
- No other ice cream premixes can compare so closely to the best homemade ice creams

Add 2 L of warm water (60°C) to 1 bag of Pure Sensation

Mix well in a blender

Shortly leave to ripen in the fridge: only 30 minutes!

Turbinate in an ice cream maker

Further perfect your skills in the Chocolate Academy

In its 12 Chocolate Academies located all over the world, Callebaut organises courses and training from chocolate experts in the field. Check on www.callebaut.com for a full overview of all courses.

www.chocolate-academy.com