



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

Intense cocoa taste.

Very high cocoa content.

Dark, extra-bitter. High cocoa content.

Well-balanced bitter cocoa taste.

Composition\*

80.1% cocoa (Min.)

70.4% cocoa (Min.)

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

Balanced milk, cocoa and caramel taste.

Composition\*

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

Intense taste of fresh milk.

Not too sweet.

Balanced creamy milk taste.

Composition\*

33.1% cocoa (Min.)

22.9% milk

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](http://www.callebaut.com)

\* Calculated according to EU directive 2000/36/EC

.02

## ORIGINE CHOCOLATES, EXCEPTIONAL CHOCOLATES MADE WITH EXTREMELY RARE COCOA

### ORIGINE DARK



	Liquidity	Description	Composition*
<b>Ecuador</b> CHD-R731EQU	◆◆◆	A very strong aroma, giving impressions of garden angelica, liquorice and banana. Also very spicy.	70% cocoa (Min.)
<b>Sao Thomé</b> SAOTHOME	◆◆◆	The aroma is slightly spicy, with roast touches and impressions of coffee and blackberries.	70% cocoa (Min.)
<b>Ghana</b> 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.)
<b>Madagascar</b> CHD-Q67MAD	◆◆◆	A powerful taste. Hints of blueberry, liquorice and coffee.	67% cocoa (Min.)
<b>Grenade</b> 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*
<b>Arriba</b> CHM-Q415AR	◆◆◆	Mild, buttery chocolate with hints of yoghurt and hazelnut.	39% cocoa (Min.) 25.5% milk
<b>Java</b> 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**

**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](http://www.callebaut.com) for more information and recipes

.03

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

### FINEST SELECTION DARK



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

**Finest Selection**

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\* Calculated according to EU directive 2000/36/EC

	Liquidity	Description	Composition*
<b>Fortina</b> 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

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### COLOURED CALLETS™



	Liquidity	Description
<b>Lemon</b> LEMON	◆◆◆	Lemon taste and green colour.
<b>Orange</b> ORANGE	◆◆◆	Orange taste and orange colour.
<b>Strawberry</b> STRAWBERRY	◆◆◆	Strawberry taste and pink colour.

Packaging: available in Callets™ – 2.5 kg bag  
Shelf life: 12 months after production date

### FLAVOURED CALLETS™



	Liquidity	Description	Composition*
<b>Caramel</b> CHF-N3438CARA	◆◆◆	Milk chocolate with real caramel.	31.2% cocoa (Min.) 27.3% milk
<b>Cappuccino</b> CAPPUCCINO	◆◆◆	Mixture of milk and white chocolate with cappuccino taste.	30.8% cocoa (Min.) 22.5% milk
<b>Honey</b> CHF-Q1HONEY	◆◆◆	100% milk chocolate with real honey.	32.8% cocoa (Min.) 21.8% milk

Packaging: available in Callets™ – 2.5 kg bag  
Shelf life: Caramel and Honey 12 months / Cappuccino 18 months after production date



#### 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, bavares, 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

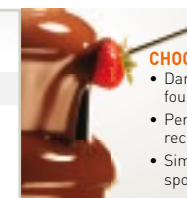
## CHOCOLATE FOR FOUNTAINS, FOR A PURE TASTE

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### CHOCOLATE FOR FOUNTAINS



	Description	Composition*
<b>Chocolate for fountains</b> 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*
<b>Chocolate for Fountains</b> 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

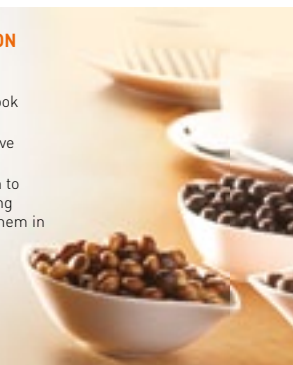


	Description	Composition*
<b>Dark</b> CHD-SC-811NV	Shiny pearls in 100% dark chocolate.	51.9% cocoa (Min.)
<b>Milk</b> CHM-SC-823NV	Shiny pearls in 100% milk chocolate.	33.6% cocoa (Min.) 21.8% milk
<b>Marbled</b> CHM-SC-WDNV	Shiny pearls in mix of dark and white chocolate.	

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
<b>Praliné</b> PRA-CLAS	Very fine hazelnut praliné, prepared with caramelised sugar. Ideal for giving crèmes, bavares, etc. an intense hazelnut flavour.	49.5% hazelnuts
<b>Bresilienne</b> BRES	Crushed roasted and caramelised hazelnuts, ideal for decoration and adding a crunchy touch.	37.0% hazelnuts

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

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### 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 bavares, 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

.10

### 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



.11

## TOPPINGS

### TOPPINGS



	Description
<b>Dark Chocolate Flavour Topping</b> TOD-6022	Topping with a distinct dark chocolate flavour.
<b>Caramel Topping</b> TOF-6042CARA	Topping with true caramel.
<b>Red Fruit Topping</b> 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

.12

## CHOCOLATE SAUCE

### CHOCOLATE SAUCE



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

.13

## THE FINISHING TOUCH, WITH CRUNCHY TEXTURES AND EXCITING DECORATIONS

### CHOCOLATE FLAKES AND VERMICELLI



	Description	Composition
<b>Small Dark</b> 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
<b>Small Milk</b> 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
<b>Dark</b> CHK-D	Dark chocolate vermicelli.	100% chocolate
<b>Milk</b> CHK-M	Milk chocolate vermicelli.	100% chocolate
<b>White</b> 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**



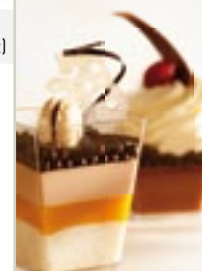
	Description	Composition* (chocolate / cocoa (Min.) / crunchy biscuit)
<b>Dark</b> CED-CC-45CRISP	Dark chocolate pearls with a crunchy heart of toasted biscuit.	85% / 49% / 15%
<b>Milk</b> CEM-CC-25CRISP	Milk chocolate pearls with a crunchy heart of toasted biscuit.	85% / 30% / 15%
<b>White</b> CEW-CC-30CRISP	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
<b>Nibs</b> NIBS-S502	Crushed kernels of roasted cocoa beans, ideal to sprinkle on desserts, salads and savoury dishes. They add a tasty crunch.	100% cocoa



<b>Brésilienne</b> BRES	Crushed, roasted and caramelized hazelnuts. Perfect for decoration of desserts and sweet dishes.	37% hazelnuts
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<b>Pailleté Feuilletine</b> M-7PAIL	The original French biscuit crunch. Sprinkle on desserts or other dishes for a fine, crispy touch.	
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Packaging: Nibs and Brésilienne available in 800 g bag / Pailleté Feuilletine available in 2.5 kg box

Shelf life: Nibs 24 months / Brésilienne 10 months / Pailleté Feuilletine 12 months after production date

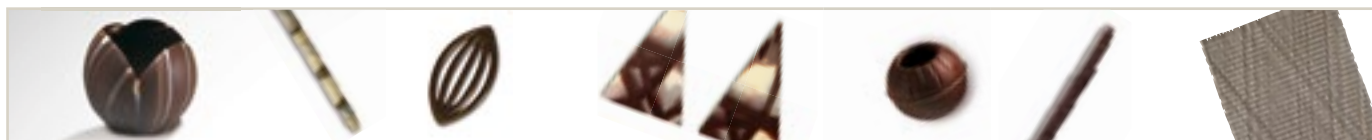
## CRUNCHY TEXTURES

- 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)



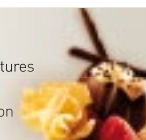
## CHOCOLATE CUPS AND DECORATIONS

.14



## CHOCOLATE CUPS AND DECORATIONS

- Made from 100% Callebaut chocolate couvertures
- Save time and stand out at the same time
- Visit [www.callebaut.com](http://www.callebaut.com) for more information



## MYCRYO®, THE REVOLUTION IN CUISINE

.15

## MYCRYO®



	Description
<b>Mycryo®</b> 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/](http://www.mycryo.com/callebaut/) for more information, demo films and recipes



\* Calculated according to EU directive 2000/36/EC

### TRADITIONAL CHOCOLATE



	Description	Composition
<b>Fondente</b> MXD-ICE29-X52	Mix for dark chocolate ice cream.	29% chocolate
<b>Al Latte</b> MXM-ICE30-X52	Mix for milk chocolate ice cream.	30% chocolate
<b>Bianco</b> 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
<b>Origine Tanzanie</b> MXD-ICE27TAZ-X52	Mix for dark chocolate ice cream with Origine chocolate Tanzanie.	27% chocolate
<b>Origine Sao Thomé</b> MXD-ICE18STO-X52	Mix for dark chocolate ice cream with Origine chocolate Sao Thomé.	18% chocolate
<b>Origine Saint Domingue</b> 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](http://www.callebaut.com) for a full overview of all courses.

[www.chocolate-academy.com](http://www.chocolate-academy.com)

