



Chocolate Bonbons & Sweet Treats Catalog 2023-2024

100 years of history

Valrhona, a passionate confectioner for 100 years

Valrhona's chocolate bonbons are made with a **craftsmanship** that combines **skill** and **innovation**. Valrhona confectioners are passionate about their craft and they are continuing a **long tradition** that **prizes quality and excellence** from their base in the heart of the Rhône Valley in France.

Every last gesture and technique is important. By selecting and assembling the best ingredients, Valrhona confectioners carefully craft singular, authentic creations.

This intricate work, enabled by our cutting-edge chocolate expertise, demonstrates Valrhona's commitment to perfection.

Ancestral, hand-crafted and innovative expertise

19
22

Expert confectionery-making

For 100 years, each bonbon and its decoration have been made in the Drôme region, in Tain-l'Hermitage. In most cases the work is done by hand to make **each piece unique**.

80

Operators & decorators

These skilled people work every day to offer you finely decorated chocolate bonbons.

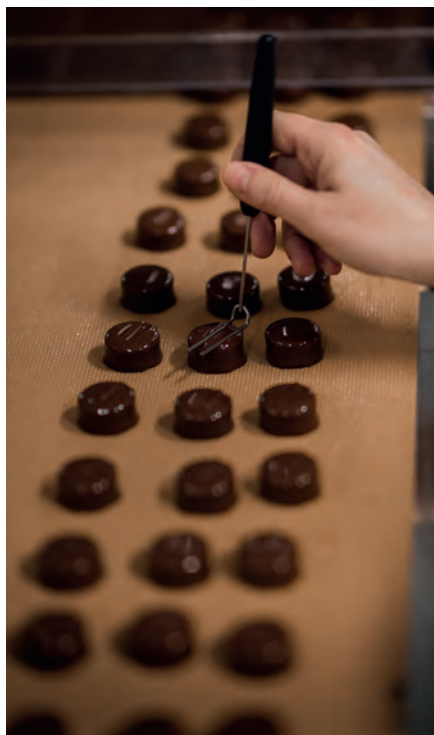
100
%

A creator of indulgent sensations

By using Valrhona chocolate as a source of inspiration, our chocolate bonbons' creative palette is constantly enriched with indulgent new sensations imbued with a sense of elegance and refinement.



Decorating using a cornet



Decorating using a fork



Adding ingredients

Artisanal expertise

Our manufacturing processes

1

MAKING
THE INSIDE



2

SHAPING
THE INSIDE



3

COATING
THE BONBON



Even more natural with just as much taste

Because our corporate mission has always been **using good food to make the world a better place**, we constantly seek to offer you the best possible products in the most respectful way possible for the environment and the health of the consumer. This is why we have undertaken to reformulate **the recipes of our chocolates bonbons**, to improve them in order to offer you **an indulgent and reasonable range**:

- Sunflower lecithin because we are committed to protecting the environment and offering you sustainable chocolate.
- Natural aromas and ingredients with colorful properties (spirulina extract, safflower, beetroot) to preserve the health of your customers.

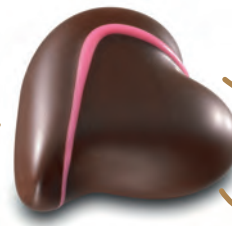
AN INDULGENT YET REASONABLE CHOCOLATE BONBON

Sunflower
lecithin

Natural
pink color
from beetroot

Cœur framboise
Ref. 33786

Natural raspberry
flavor







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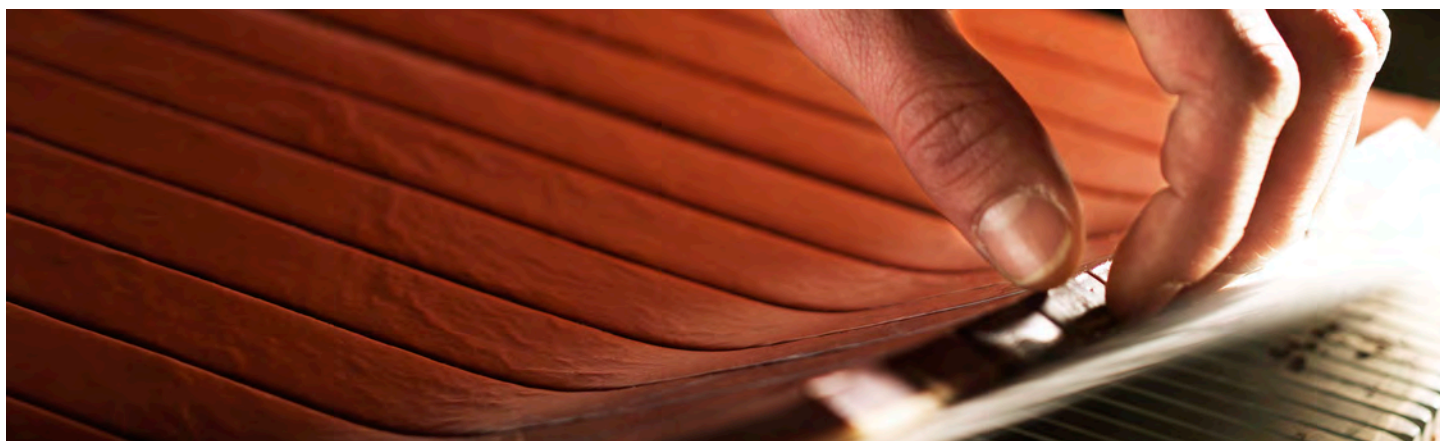
PROMESSES

GANACHES P. 8

PRALINÉS P. 10

DOUBLE LAYERS P. 11

Promesses



THE PROMESSE...

OF AN ARTISANAL MANUFACTURING TECHNIQUE

- Hand-poured ganaches and pralinés
- Framed and guitar-cut fillings
- Decorations delicately created by operators

OF GREAT FINESSE

- Fine coating
- Weighs 9g
- Sharp edges
- Refined & understated decorations

OF CLEAR AND IDENTIFIABLE TASTES

- Carefully selected ingredients
- Recipes that are constantly tasted and adjusted

OF VALRHONA'S EXCEPTIONAL CHOCOLATES AND PRALINÉS

- Grands Cru ganaches: Tulakalum 75%, Millot 74%, Hukambi 53%, etc.
- Specialty pralinés: coconut, pecan, pistachio, etc.
- Norohy Madagascan vanilla

GANACHES

GOURMET



43011
DARK

CAFÉ ARABICA

DARK CHOCOLATE GANACHE
INFUSED WITH ARABICA
COFFEE



43645
MILK

DOUCEUR VANILLE

OPALYS 33% WHITE
CHOCOLATE GANACHE,
DELICATELY MILKY, INFUSED
WITH BOURBON VANILLA
FROM MADAGASCAR



43176
DULCEY

CARAMÉLIA DULCEY

CARAMÉLIA 36% MILK
CHOCOLATE GANACHE

PURE CHOCOLATE



43066
DARK

DÉCOUVERTE
BÉLIZE

Single Origin Belize cocoa
TULAKALUM 75% DARK
CHOCOLATE GANACHE



43065
DARK

VOYAGE
MADAGASCAR

Single Origin Madagascar cocoa
MILLOT 74% DARK CHOCOLATE
GANACHE



42987
DARK

NOIR AMER

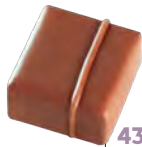
GUANAJA 70% DARK
CHOCOLATE GANACHE



43067
DARK

EXCURSION
GRENADA

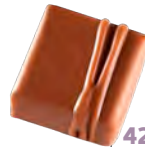
Single Origin Grenada cocoa
KALINGO 65% DARK
CHOCOLATE GANACHE



43092
OMBRÉ

ÉVAÏON
BRÉSIL

Single Origin Brazil cocoa
HUKAMBI 53% CHOCOLATE
GANACHE



42988
MILK

LACTÉE

JIVARA 40% MILK
CHOCOLATE GANACHE

THE FIRST OMBRÉ
COUVERTURE

HUKAMBI 53%
SINGLE ORIGIN
BRAZIL

Cocoa-rich, with notes
of cereals & bitterness

Hukambi's surprising blend
of cocoa, bitter and lightly
shortbread-inflected notes
ushers us in to discover the
mysteries of the fauna and
flora living in the shadows
of Brazil's ancient forests.



FRUITÉES



43012
DARK

BLACKCURRANT

GANACHE WITH BURGUNDY
BLACKCURRANTS AND
DARK CHOCOLATE



43635
DARK

LIME

FRUITY AND TANGY GANACHE
WITH DARK CHOCOLATE
AND LIME PURÉE



43149
MILK

AGRUME
KALAMANSI

JIVARA 40% MILK
CHOCOLATE AND
CALAMANSI GANACHE

THE PROMESSES ARE GETTING A REFRESH

This year, our Promesses are being redesigned to offer you:

A range that is:

- + more extensive
- + more harmonious
- + more modern

Products that have:

- An intense flavor
- Iconic chocolate and exceptional praliné
- Longer shelf life

Promesses

PRALINÉS

SMOOTH



43083
DARK

AMANDE

70% ALMOND PRALINÉ



43093
MILK

NOISETTE

66% HAZELNUT PRALINÉ



43138
MILK

PÉCAN

50% PECAN PRALINÉ



43177
DULCEY

NOISETTE

60% HAZELNUT PRALINÉ

TEXTURED



43550
DARK

GIANDUJA BISCUIT

MILK GIANDUJA
COMBINED WITH A
CRUNCHY PUFFED BISCUIT



43640
MILK

CROUSTILLANT LAIT

50% ALMOND AND
HAZELNUT PRALINÉ AND
CRISPY WAFER PIECES



43622
MILK

PISTACHE

42% PISTACHIO PRALINÉ



43621
MILK

AMANDE COCO

55% ALMOND
& COCONUT PRALINÉ

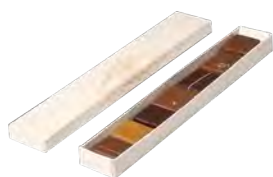
BEAUTIFY YOUR BONBONS

Our tray and two gift boxes are the perfect showcase for your chocolate bonbons.

ADAPTABLE TO EVERY OCCASION:

· A slim tray for little thoughts

· Gift boxes for special occasions



TRAY FOR
PROMESSES

Ref. 48891
20 × 3.4 × 1.8cm

BATCH OF 10
CONTAINS UP TO 7 CHOCOLATES



SMALL GIFT BOX FOR
PROMESSES

Ref. 43372
13.3 × 13.3 × 1.8 cm

BATCH OF 10
CONTAINS UP TO 14 CHOCOLATES



LARGE GIFT BOX FOR
PROMESSES

Ref. 43371
13.3 × 13.3 × 3.5cm

BATCH OF BATCH OF 10
CONTAINS UP TO 28 CHOCOLATES

DOUBLE LAYERS



43338
DARK

GRIOTTE TONKA

DARK CHOCOLATE AND
TONKA BEAN GANACHE
PAIRED WITH SOUR
CHERRY PASTE



43343
DARK

FRAMBOISE

MANJARI 64%
DARK CHOCOLATE
GANACHE PAIRED WITH
RASPBERRY PASTE



43301
MILK

GIANDUJA PASSION

JIVARA 40% MILK CHOCOLATE
AND PASSION FRUIT GANACHE,
PAIRED WITH AN INDULGENT
GIANDUJA







SENSATIONS



ESSENTIAL CHOCOLATES P. 14

CREATIVE CHOCOLATES P. 20

Essential Chocolates



SENSATIONS...

ORIGINAL & VARIED SHAPES

Thanks to our confectionery-making techniques

LONGER SHELF LIFE

thanks to ingredients that naturally extend shelf life

A FULL RANGE

With recipes that range from pure chocolate ganache to unique flavor and texture combinations

GANACHES

SINGLE ORIGIN



33621
DARK

NYANGBO

Single Origin Ghana cocoa

NYANGBO 68% DARK
CHOCOLATE GANACHE

Sweetly spiced, roasted and vanilla



33604
DARK

MANJARI

Single Origin Madagascar cocoa

MANJARI 64% DARK
CHOCOLATE GANACHE

Fruity, tangy & berries



33630
DARK

MACAÉ

Single Origin Brazil cocoa

MACAÉ 62% DARK
CHOCOLATE GANACHE

Fruity, toasted nuts & black tea

PURE CHOCOLATE



33605
DARK

ABINAO

Blend

ABINAO 85% DARK
CHOCOLATE GANACHE

Bittersweet, woody & raw cocoa



33658
DARK

GUANAJA AMER

GUANAJA 70% DARK
CHOCOLATE GANACHE



33626
DARK

CARAÏBE

CARAÏBE 66% DARK
CHOCOLATE GANACHE



33601
DARK

TRUFFE CARAÏBE

CARAÏBE 66% DARK
CHOCOLATE GANACHE



33185
DARK

PALET OR

GUANAJA 70% DARK
CHOCOLATE GANACHE

*Also available in boxes of 120. Code: 33779



33660
MILK

GUANAJA LACTÉE

GUANAJA LACTEE 41% MILK
CHOCOLATE GANACHE



33627
MILK

JIVARA ALIZÉ

JIVARA 40% MILK
CHOCOLATE GANACHE



33405
MILK

PALET ARGENT

DARK AND MILK
CHOCOLATE GANACHE

*Also available in boxes of 120.
Code: 33768

GRAND CRU CHOCOLATES

Are you looking for a chocolate that is full of character, capturing all the flavor of one or more terroirs? Then make sure you check out the chocolates in our Cocoa Library. They are all made using cocoa we have personally selected from the finest plantations.

These exceptionally flavored chocolates can come from:

- A Grand Cru with a characteristic flavor only found in its home country, in the case of our Single Origins chocolates
- A blend of several aromatic cocoas

www.valrhona.com

SAMPLE KITS

Try all our products* in a smaller kit (120 pieces).

* Packaging suitable for the following products:

Palet Or (33779)

Carafrutti Poire (33792)

Cassis (33793)

Café Noir (33834)

Thé Jasmin (33788)

Caramel Salé Lait (33777)

Vanille (33763)

Palet Argent (33768)

Millefeuille (33795)

Intense Ivoire (33770)

Enjoy all our classics in a larger kit containing 160 pieces.

Code: 20229

Includes:

Palet Or (40 pièces)

Palet Argent (40 pièces)

Caramel Salé Lait (40 pièces)

Praliné Ivoire Intense

(40 pièces)

Essential Chocolates

GANACHES

FRUITY



33406
DARK

CASSIS

BLACKCURRANT PURÉE
GANACHE

*Also available in boxes of 120.
Code: 33793



33412
DARK

POIRE

PEAR FLAVORED
GANACHE



33411
DARK

CARAFRUTTI ABRICOT

MILK CHOCOLATE GANACHE
WITH CAMELIZED
APRICOT PURÉE



33691
DARK

CARAFRUTTI POIRE

WILLIAMS PEAR PURÉE
GANACHE

*Also available in boxes of 120.
Code: 33792



33463
MILK

CARAFRUTTI COCO

MILK CHOCOLATE GANACHE
WITH CAMELIZED
COCONUT PURÉE



33801
DULCEY

BANANE PASSION

BANANA/PASSION FRUIT
GANACHE



33600
WHITE

IVOIRE CASSIS

BLACKCURRANT PURÉE
GANACHE

GOURMET



33409
DARK

CARAMEL SALÉ

SALTED CARAMEL
GANACHE



33832
DARK

MYRIADE

A CARDAMOM-INFUSED
COFFEE GANACHE ON
AN ORANGE PASTE BASE



33897
DARK

CAFÉ

COFFEE GANACHE

**Also available in boxes of 120.
Code: 33834*



33701
DARK

MOKA

ETHIOPIAN MOCHA COFFEE
GANACHE



33700
DARK

THÉ JASMIN

GANACHE INFUSED WITH
JASMINE-FLAVORED
CHINESE GREEN TEA

**Also available in boxes of 120.
Code: 33788.*



33668
DARK

THÉ EARL GREY

MACAÉ 62% DARK
CHOCOLATE AND GREEN TEA
GANACHE



33744
DARK

PIMENT
D'ESPELETTE

CHOCOLATE GANACHE
COMBINED WITH WARM NOTES
OF ESPELETTE PEPPER



33402
DARK

CHAPKA

DARK CHOCOLATE
GANACHE



33599
DARK

MENTHE VIVE

MINT FLAVORED
GANACHE



33415
MILK

CARAMEL SALÉ

SALTED CARAMEL GANACHE

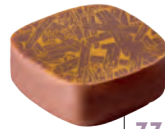
**Also available in boxes of 120.
Code: 33777*



33413
MILK

CHAPKA

MILK CHOCOLATE
GANACHE



33692
MILK

CANNELLE

CINNAMON FLAVORED
GANACHE



33689
MILK

VANILLE

GANACHE FLAVORED
WITH VANILLA EXTRACT

**Also available in boxes of 120.
Code: 33763*



33619
MILK

DOUCE AMANDE

ALMOND-FLAVORED
DARK CHOCOLATE & MILK
CHOCOLATE GANACHE



33840
WHITE

CAFÉ CRÈME

COFFEE GANACHE



33957
WHITE

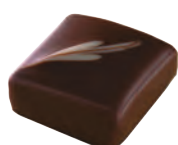
COGNAC

COGNAC GANACHE
FLAVORED WITH
BITTER ORANGE

Essential Chocolates

PRALINÉS

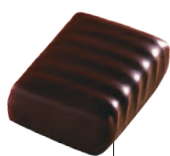
THE CLASSICS



33296
DARK

INTENSE

INTENSE ALMOND
& HAZELNUT PRALINÉ



33303
DARK

DOUCEUR

ALMOND & HAZELNUT
PRALINÉ



33301
DARK

NOISETTE 55%

NUTTY PRALINÉ WITH 55%
ITALIAN HAZELNUTS



33180
DARK

MALAKOFF

ALMOND & HAZELNUT
PRALINÉ



33666
DARK

GRETA

ALMOND & HAZELNUT
PRALINÉ



33237
MILK

MALAKOFF

ALMOND & HAZELNUT
PRALINÉ



33669
MILK

GRETA

ALMOND & HAZELNUT
PRALINÉ



33311
MILK

INTENSE

INTENSE ALMOND
& HAZELNUT PRALINÉ



33401
WHITE

INTENSE IVOIRE

INTENSE ALMOND
& HAZELNUT PRALINÉ



33433
WHITE

CARRÉ IVOIRE

ALMOND PRALINÉ



33515
WHITE

AMANDE NOISETTE 60% IVOIRE

ALMOND & HAZELNUT PRALINÉ

*Also available in boxes of 120.
Code: 33770

INDULGENT CHOCOLATES



33367
DARK

PRALIFEUILLETÉ NOIR

ALMOND PRALINÉ WITH
CRISPY WAFER PIECES



33240
DARK

PRALINOUGAT

ALMOND PRALINÉ
WITH MONTÉLIMAR
NOUGAT PIECES



33312
DARK

CRAQUANT

INTENSE ALMOND &
HAZELNUT PRALINÉ WITH
CRISPY CEREAL PIECES



33298
DARK

PRALICOCO

ALMOND AND COCONUT
PRALINÉ



43342
DARK

ARWEN

MILK GIANDUJA
AND BRETON-STYLE
BISCUIT PIECES



33358
MILK

PRALIFEUILLETÉ LAIT

ALMOND PRALINÉ WITH
CRISPY WAFER PIECES



33283
MILK

NOUGATINE

INTENSE ALMOND
PRALINÉ WITH CRUNCHY
NOUGATINE PIECES



33567
MILK

TONKA

ALMOND & HAZELNUT
PRALINÉ WITH TONKA BEANS



34054
MILK

YUZU

ALMOND PRALINÉ WITH
YUZU INSPIRATION



33236
MILK



33525
DULCEY



34055
WHITE

RINETTE

HAZELNUT PRALINÉ AND ALMOND PIECES

LA RINETTE, A HISTORIC CHOCOLATE BONBON

1948

Valrhona's first iconic product, the Rinette chocolate bonbon, remains just as relevant as it ever was. In fact, it's still made by hand. It shares its name with Albert Gonnet's daughter, Catherine (or Rinette for short).

Creative Chocolates

GRANITÉS



33702
DARK

GRANITÉ FRUITS ROUGES - VIOLETTE

REDCURRANT AND
BLACKCURRANT PURÉE
GANACHE FLAVORED
WITH VIOLET



33872
DARK

GRANITÉ GRUÉ

DARK CHOCOLATE GANACHE
INFUSED WITH COCOA NIBS



33421
DARK

GRANITÉ FRAMBOISE - LITCHI

RASPBERRY AND LYCHEE
PURÉE GANACHE



33927
MILK

GRANITÉ PRALINÉ FRUITÉ

ALMOND & HAZELNUT
PRALINÉ



33928
MILK

GRANITÉ PASSION

PASSION FRUIT PURÉE
GANACHE

POP



33671
DARK

POP FRAMBOISE

RASPBERRY PURÉE
GANACHE



33766
DARK

POP MACAÉ

Single Origin Brazil
MACAÉ 62% DARK
CHOCOLATE GANACHE



33673
MILK

POP PASSION

PASSION FRUIT GANACHE



33667
MILK

POP NOISETTE

HAZELNUT GANACHE

PETITS DÉLICES



33721
DARK

TARTE AU CHOCOLAT

DARK CHOCOLATE GANACHE SPRINKLED WITH CRUNCHY PIECES



34156
DARK

FORÊT NOIRE

Single Origin Madagascar

MANJARI 64% DARK CHOCOLATE GANACHE WITH SOUR CHERRY



33524
DARK

CRÈME CARAMEL

VANILLA-FLAVORED CARAMEL GANACHE



33313
DARK

SUCCÈS

ALMOND & HAZELNUT PRALINÉ WITH FRENCH SUCCÈS BISCUIT



33865
MILK

TIRAMISU

TIRAMISU-FLAVORED IVOIRE CHOCOLATE GANACHE



33926
MILK

CRUMBLE FRAMBOISE

RASPBERRY PURÉE GANACHE SPRINKLED WITH BISCUIT PIECES



33693
MILK

TARTE TATIN

VANILLA-FLAVORED CARAMELIZED APPLE PURÉE GANACHE



33688
DULCEY

TARTE POIRE CANNELLE

CINNAMON-FLAVOURED PEAR PURÉE GANACHE



33716
WHITE

MILLEFEUILLE

VANILLA FLAVORED GANACHE ON A GIANDUJA MILK CHOCOLATE AND CRISPY WAFER BASE

*Also available in boxes of 120.
Code: 33795

Shine a light on your decorations

Talk about all the different decoration techniques used for chocolate bonbons to shine a spotlight on chocolate-making techniques and expert skills.



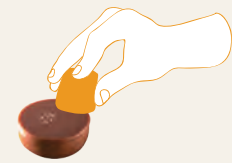
Added ingredients
Nuts, candied orange, etc.



Piped decoration.
Creating textured patterns



Fork decoration
Creating ridged effects in the chocolate



Transfer paper decoration
Using transparent film to transfer a decoration onto the bonbon





FESTIVE CHOCOLATES

FESTIVE CHOCOLATES

SAISONNIERS P. 24

SCINTILLANTES P. 25

ESPRITS DE NOËL P. 26

NUTS & CANDIED FRUIT P. 27

FRUIT PASTES P. 28

TRUFFLES P. 29

LIQUEURS P. 30

HEARTS P. 32

Saisonniers



375
DARK

MANDARINE

TANGERINE FLAVORED
GANACHE



380
DARK

MARRONS

CHESTNUT CREAM
GANACHE



1869
DARK

RINETTE

HAZELNUT AND ALMOND
PIECES PRALINÉ



9219
MILK

FRUITÉ CRAQUANT

AN EXCEPTIONALLY
MELT-IN-THE-MOUTH
ALMOND & HAZELNUT
PRALINÉ



33866
MILK

PRALIGOURMAND

60% ALMOND & HAZELNUT
PRALINÉ COMBINED WITH
CINNAMON AND FRENCH
SUCCÈS BISCUIT PIECES



9305
MILK

CARAFRUITTI CITRON

CARAMEL & LEMON PURÉE
GANACHE



33278
MILK

GIANDUJA CITRON

LEMON-FLAVOURED MILK
GIANDUJA



9848
DULCEY

GRANITÉ

JIVARA 40% MILK
CHOCOLATE GANACHE



Scintillantes



DARK

CARAÏBE

CARAÏBE 66% DARK CHOCOLATE GANACHE



MILK

JIVARA

JIVARA 40% MILK CHOCOLATE GANACHE



DARK

PRALIFEUILLETÉ

ALMOND & HAZELNUT PRALINÉ AND CRUNCHY WAFER PIECES



MILK

PRALINÉ

ALMOND & HAZELNUT PRALINÉ



MILK

AMANDE

ALMOND-FLAVORED DARK CHOCOLATE & MILK CHOCOLATE GANACHE



WHITE

CASSIS IVOIRE

BLACKCURRANT PURÉE GANACHE

5KG ASSORTMENT OF SCINTILLANTES

CHOCOLATES FILLED WITH GANACHE AND PRALINÉ WRAPPED IN FESTIVE "PAPILLOTE" STYLE

11504



DARK



MILK



WHITE



FESTIVE CHOCOLATES



Available from 11/06/2023 to 12/31/2023

Esprits de Noël



CARAÏBE
CARAÏBE 66% DARK CHOCOLATE



CARAMÉLIA
CARAMÉLIA 36% MILK CHOCOLATE



DULCEY
BLOND DULCEY 35%



IVOIRE
IVOIRE 35% WHITE CHOCOLATE

Esprits de Noël specifications: Height: 3.5 to 4cm / Width: 3 to 3.5cm / Thickness: 8mm / Unit weight: 5g
Assortment of 5 shapes: star, snowman, gingerbread man, Christmas tree, bauble.



Nuts & Candied Fruit



33181
DARK



33368
MILK



33359
DULCEY

MÉDITERRANÉEN

A DARK, MILK OR DULCEY CHOCOLATE ROUND WITH ORANGE PEEL, APRICOT, HAZELNUT AND PISTACHIO



33179
DARK

ALICANTE

PISTACHIO AND
ALMOND CREAM



33297
DARK

BRIN D'AMANDE

50% ALMOND PASTE



33281
DARK

NOUGAT

MONTÉLIMAR NOUGAT



33177
DARK

ORANGETTE

SLIVERS OF CANDIED
ORANGE PEEL



33304
DARK

CITRONNETTE

SLIVERS OF CANDIED
LEMON PEEL



33299
DARK

GINGEMBRETTE

SLIVERS OF CANDIED
GINGER

Fruit Pastes

FRUIT PASTE ASSORTMENT - 6 VARIETIES

19826

A FRESH, TANGY FRUIT FLAVOR COATED WITH A FINE LAYER OF WHITE SUGAR

Soft texture

192 pieces



BURGUNDY BLACKCURRANT

32 pieces



NORMANDY RASPBERRY

32 pieces



DRÔME VINEYARD PEACH

32 pieces



DRÔME APRICOT

32 pieces



LORRAINE MIRABELLE PLUM

32 pieces



CORSICAN LEMON

32 pieces

AN EXCEPTIONAL FLAVOR

Fruit with specified origins (Corsica, Drôme, Normandy) and, for the Lorraine mirabelle plums, PGI** status.

Recipes made from fresh fruit.

100% NATURAL COLORS AND TASTES

No artificial flavors.

No artificial colors.



Truffles



33910
DARK

GUANAJA

GUANAJA 70% DARK
CHOCOLATE GANACHE



33852
DULCEY

DULCEY PRALINÉ

70% ALMOND
PRALINÉ



33850
DARK

CROUSTIPRALINÉ

ALMOND & HAZELNUT
PRALINÉ WITH CRISPY
CEREAL PIECES



33848

CITRON

LEMON PURÉE
GANACHE



33615
MILK

TANARIVA CARAMEL

CARAMEL AND TANARIVA
33% MILK CHOCOLATE
GANACHE



34256
DARK

GUANAJA ORANGE

GUANAJA 70% DARK
CHOCOLATE GANACHE
FLAVORED WITH ORANGE



33797
DARK

RHUM COCO

RUM FLAVORED
GANACHE



SEE ALL OUR PACKAGING ON P.48-51

Present your truffles in sophisticated packaging.

TRUFFLE GIFT BOX

Ref. 13623

CONTAINS UP TO 6 TRUFFLES
PACK OF 10

22 x 6 x 3cm

Liqueurs

CONFISEURS



33238
DARK



FRAMBOISE

RASPBERRY EAU-DE-VIE (60%)



486
DARK



KIRSCH

KIRSCH (50%)



487
DARK



POIRE

WILLIAMS PEAR EAU-DE-VIE (45%)



481
DARK



CHARTREUSE®

GREEN CHARTREUSE® (70°)



482
DARK



COGNAC

COGNAC (60%)



3301
DARK



**PANACHÉ
CONFISEURS**

2KG MIXTURE:
RASPBERRY, KIRSCH, PEAR



381
DARK



CERISE & KIRSCH

A CHERRY, KIRSCH (50%)
AND A MELTING TEXTURE



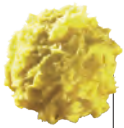
PRESENTATION: SHOW OFF YOUR CONFISEURS

Chocolate bonbons flavored with alcohol are an important part of any range and much-loved by anyone who likes intense sensations and spirits.

Make the most of people's love for them by decorating your store with posters that showcase your alcohol-filled bonbons and mark them out.



CHARDONS



33475

MIRABELLE
 AGED MIRABELLE
 EAU-DE-VIE (60%)



33635

**DULCEY WHISKY
 CAFÉ**
 WHISKEY (60%)
 AND COFFEE EXTRACT



33953

COGNAC
 COGNAC AND BITTER
 ORANGE



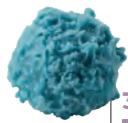
33474

FRAMBOISE
 RASPBERRY
 EAU-DE-VIE (60%)



33282

ARMAGNAC
 ARMAGNAC
 (60%)



33473

KIRSCH
 KIRSCH
 (50%)



33239

POIRE
 WILLIAMS PEAR
 EAU-DE-VIE (45%)



33955

**ALCOOLAT
 PLANTES**
 65 PLANT LIQUEUR (86%)
 INCLUDING GENEPI



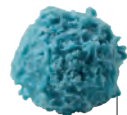
3300

PANACHÉ CHARDONS
 4KG MIX: ARMAGNAC, RASPBERRY, COGNAC, KIRSCH,
 MIRABELLE, PEAR



3298

PANACHÉ CHARDONS
 2KG MIX: ARMAGNAC, RASPBERRY, KIRSCH



33802

PRALINÉ BLEU

HAZELNUT PRALINÉ
 AND CARAMELIZED
 ALMOND PIECES

**SUGGESTION:
 AN
 ALCOHOL-FREE
 VERSION**

And for those who
 don't like alcohol?
 Don't forget the
 PRALINÉ chardons!

FESTIVE CHOCOLATES

Hearts



33786
DARK

FRAMBOISE
RASPBERRY PURÉE
GANACHE



33527
MILK

NOISETTE
HAZELNUT GANACHE



33746
MILK

PASSION
PASSION FRUIT GANACHE



33498
WHITE

VANILLE
VANILLA GANACHE



33624
DARK

MANJARI
MANJARI 64% DARK
CHOCOLATE GANACHE



33614
MILK

JIVARA
JIVARA 40% MILK
CHOCOLATE GANACHE



33952
WHITE

COGNAC
COGNAC GANACHE
FLAVORED WITH
BITTER ORANGE



SEE ALL OUR PACKAGING ON P.48-51

Package your hearts in beautiful style with this timeless, contemporary gift box.

LOVE HEART BOX

Ref. 28098

CONTAINS UP TO 9 HEARTS
BATCH OF 25

15 x 15 x 3.7cm







NIBBLES



FINE PALETS P. 36

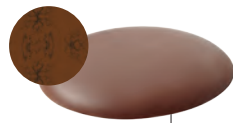
CHOCO'BARS P. 37

FANTAISIES P. 38

BARS P. 41

Fine Palets

INDULGENT CHOCOLATES



20484
MILK

PRALINÉ
AMANDE ET COCO



31394
MILK

PRALINÉ PÉCAN

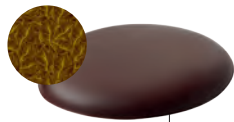
INTENSE COCOA FLAVORS



20468
DARK

TULAKALUM

Single Origine Belize
TULAKALUM 75% DARK
CHOCOLATE GANACHE
Fine layer of Guanaja 70%
dark chocolate coating.



20473
DARK

PASSION

PASSION FRUIT GANACHE
Fine layer of Caraïbe 66%
dark chocolate coating.



31392
DARK

MANJARI

Single Origin Madagascar
MANJARI 64% DARK
CHOCOLATE GANACHE
Fine layer of Manjari 64%
dark chocolate coating.

Choco'Bars



33618
DARK

BAR'GUANAJA

GUANAJA 70% DARK
CHOCOLATE GANACHE



43341
DARK

BAR'BIGOUDINE NOIR

MILK GIANDUJA AND
BRETON-STYLE BISCUIT PIECES



33523
DARK

BAR'CARAMEL

SALTED CARAMEL GANACHE



33845
DARK

BAR'CAFÉ ORANGE

A CARDAMOM-INFUSED
COFFEE GANACHE ON
AN ORANGE PASTE BASE



33462
DARK

BAR'ROC NOIR

INTENSE ALMOND &
HAZELNUT PRALINÉ



33644
MILK

BAR'JIVARA

JIVARA 40% MILK
CHOCOLATE GANACHE



33360
MILK

BAR'BIGOUDINE LAIT

ALMOND PRALINÉ WITH
CRISPY WAFER PIECES



33720
MILK

BAR'ROC LAIT

GIANDUJA



33520
MILK

CROUSTI BAR'LAIT

MILK GIANDUJA WITH
CRISPY CEREAL PIECES



33869
WHITE

CROUSTI BAR'IVOIRE

GIANDUJA AND
CRISPY CEREAL

Bar specifications:

Unit weight: approx. 35g

Unit format: approx. 8.5 × 2.5 × 1.5cm

Box of 36 pieces.

Fantaisies

NUTS



AVELINAS NOIR
ROASTED HAZELNUTS



AVELINAS LAIT
ROASTED HAZELNUTS



AVELINAS DULCEY
ROASTED HAZELNUTS



AVELINAS IVOIRE
ROASTED HAZELNUTS



AMANDAS NOIR
ROASTED ALMONDS



AMANDAS LAIT
ROASTED ALMONDS



AMANDAS DULCEY
ROASTED ALMONDS



AMANDAS IVOIRE
ROASTED ALMONDS



AMANDAS
"FAÇON GIANDUJA"
CACAO
ROASTED ALMONDS



AMANDAS
"FAÇON GIANDUJA"
SUCRE GLACE
ROASTED ALMONDS



GALET NOIR
ROASTED ALMONDS



GALET LAIT
ROASTED ALMONDS

CROUSTIBILLES



NOIR
CRISPY CEREAL PIECES



CARAMÉLIA
CRISPY CEREAL PIECES



DULCEY
CRISPY CEREAL PIECES



INSPIRATION
FRAMBOISE
CRISPY CEREAL PIECES

INDULGENT CHOCOLATES



33842
DARK

CARRÉS NOUGATINE NOIR

HAZELNUT NOUGATINE



33837
MILK

CARRÉS NOUGATINE LAIT

HAZELNUT NOUGATINE



33838
MILK

BISCUITS LAIT

PURE BUTTER CRISPY
BISCUITS



33775
DARK

MINI ORANGETTES

CUBED CANDIED
ORANGE PEEL



33784
DARK

GRAINS DE CAFÉ CHOCOLAT

COFFEE FLAVORED DARK
CHOCOLATE MOLDED INTO
COFFEE BEAN SHAPES



33828
WHITE

HARICOTS BLANCS

ALMOND NOUGATINE

Our Sales Tips

Remember the power of impulse buys!

Millions of people do it all around the world. It is a habit in its own right among shoppers who are always looking for new discoveries and innovations. Chocolate is the number-one impulse treat. Don't miss out on the major **new trend for snacks!**

The Nibbles range offers a perfect way to tempt your customers to an impulse purchase and encourage extra sales.

Showcase your packaging

For fine palets

Ref. 31455



For bars

Ref. 26861



Offer an activity

Exclusive deals with our Choco'Bars

- **Classic:**
1 bar +
1 drink



- **Indulgent:**
2 bars +
1 hot drink



- **Chocolatey:**
1 bar +
1 hot chocolate



Give your customers the chance to taste the products



Give your sales staff a narrative they can use to talk about products

Fantasies:

- A variety of chocolate-coated nuts or cereal pieces (dark, milk, Dulcey, white)
- An ideal snack format

Choco'Bar:

- A generous and indulgent snack
- A variety of recipes for gourmets and explorers: "35 grams of pure pleasure"

Showcase your "Nibbles" at the checkout



Bars



CUSTOMIZABLE
PRODUCT

ABINAO 85%

BITTER AND WOODY

Sugar 14% Fat 48%

33628
DARK

CARAÏBE 66%

SWEET AND TOASTED SPICES

Sugar 33% Fat 40%

33602
DARK

MANJARI 64%

Single Origin Madagascar

FRUITY & TANGY

Sugar 35% Fat 39%

33620
DARK

TANARIVA 33%

INDULGENT AND
CARAMELIZED

Sugar 37% Fat 36%

33629
MILK

Bar specifications:

Box of 20.

Unit weight: 100g



NIBBLES





CHOCOLATES TO ENJOY WITH COFFEE



SECRETS, LINGOTS P. 44

CARRÉS, ÉCLATS, INSTANTS P. 45

Chocolates to enjoy with coffee

SECRETS



33742
MILK

FAÇON GIANDUJA

MILK AND CRISPY
WAFER PIECES



33566
MILK

PRALINÉ AMANDES NOISETTES 50%



33564
DARK

CAFÉ ARABICA

DARK CHOCOLATE GANACHE
INFUSED WITH ARABICA
COFFEE BEANS



33565
MILK

PRALINÉ FRUITÉ CRAQUANT

50% ALMOND & HAZELNUT

SEE ALL OUR PACKAGING ON P.48-51

Pack your Secrets in our special boxes.
They come in 3 sizes and are sold in packs of 10:



24-PIECE
GIFT BOX

Ref. 14963
14 × 12.5 × 1.7cm



6-PIECE
GIFT BOX

Ref. 14962
7.1 × 6.3 × 1.7cm



2-PIECE
GIFT BOX

Ref. 14961
4.2 × 3.6 × 1.7cm

LINGOTS



25170
MILK

LINGOTS

MILK GIANDUJA AND
CRISPY WAFER PIECES

*Don't forget a little
gesture to welcome
guests to their room*

Display your eye for detail by offering your guests
a delicious Secret or Lingot and make their stay with
you an unforgettably indulgent experience.

CARRÉS



510
DARK

GUANAJA 70%

Blend

BALANCED AND ROASTED



511
DARK

CARAÏBE 66%

Blend

SWEETLY SPICED



1895
DARK

MANJARI 64%

Single Origin Madagascar

FRUITY & TANGY



1896
MILK

JIVARA 40%

Blend

MILKY AND MALTED

ÉCLATS

INSTANTS



5112
DARK

NOIR



7457
MILK

LACTÉ



8197
DARK

ANDOA NOIR 70%

Single Origin Peru cocoa



11161
DARK

INSTANT NYANGBO 68%

Single Origin Ghana

Tasting tip

MAKE A MARK

Make your guests' time with you unforgettable by treating them to a chocolate with their coffee or tea (or along with the bill). It's a great way to help them discover all the subtleties of an outstanding chocolate.

You can do this at your checkout or reception or in your hotel rooms and lounges.

CHOCOLATES TO ENJOY WITH COFFEE





PACKAGING



Packaging

FOR SENSATIONS AND FRUIT PASTES

BOX OF 4 PIECES*

Ref. 12489
6.5 × 6.5 × 1.5cm
BATCH OF 10



BOX OF 6 PIECES

Ref. 13620
7.5 × 7.5 × 1.5cm
BATCH OF 10



BOX OF 10 PIECES

Ref. 13621
13.5 × 7 × 2cm -
BATCH OF 10



BOX OF 16 PIECES*

Ref. 12488
12 × 12 × 1.5cm
BATCH OF 10



FOR FANTAISIES AND ESPRITS DE NOËL



GOLD BOX

Ref. 26869
12 × 8.6 × 4.4cm

BATCH OF 10
200G AMANDAS
AVELINAS

32 ESPRITS
DE NOËL

MADE IN
FRANCE



RASPBERRY PINK BOX

Ref. 26862
12 × 8.6 × 4.4cm

BATCH OF 10
200G AMANDAS
AVELINAS

32 ESPRITS DE NOËL

FOR CREATIVE CHOCOLATES



GOLD TRAY

Ref. 1065
20.5 × 3.3 × 2.5cm

6 PIECES - BATCH OF 50

FOR FINE PALETS



PALET BOX

Ref. 31455
14.4 × 3.65 × 3.6cm

BATCH OF 24

FOR BARS



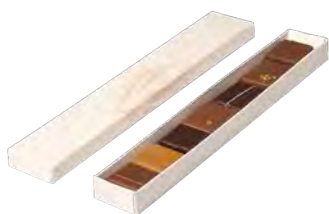
BAR HOLDER

Ref. 26861
3.4 × 2 × 9.5cm

PACK OF 30 - 3 COLORS

MADE IN
FRANCE

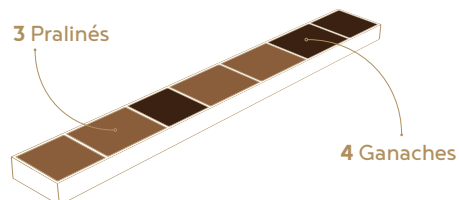
FOR PROMESSES



TRAY

Ref. 48891
20 × 3.4 × 1.8cm

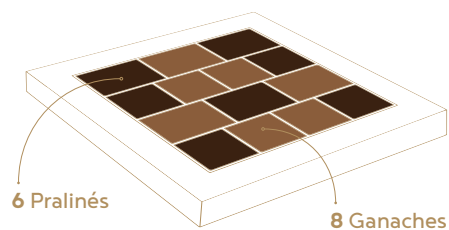
BATCH OF 10
CONTAINS UP TO: 6 PRALINÉS OR 8 GANACHES
OR 7 PRALINÉS AND GANACHES



SMALL GIFT BOX

Ref. 43372
13.3 × 13.3 × 1.8cm

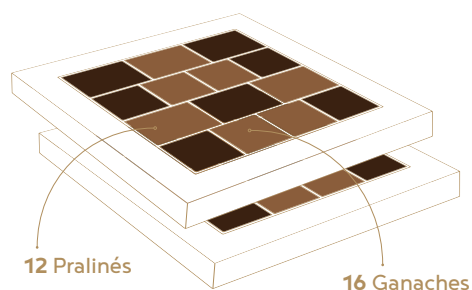
BATCH OF 10
CONTAINS UP TO: 12 PRALINÉS OR 16 GANACHES
OR 14 PRALINÉS AND GANACHES



LARGE GIFT BOX

Ref. 43371
13.3 × 13.3 × 3.5cm

BATCH OF 10 10
CONTAINS UP TO: 24 PRALINÉS OR 32 GANACHES
OR 28 PRALINÉS AND GANACHES



Packaging

FOR TRUFFLES

TRUFFLE BOX

Ref. 13623
22 × 6 × 3cm

6 TRUFFLES - BATCH OF 10



FOR SECRETS

24-PIECE GIFT BOX

Ref. 14963
14 × 12.5 × 1.7cm



6-PIECE GIFT BOX

Ref. 14962
7.1 × 6.3 × 1.7cm



2-PIECE GIFT BOX

Ref. 14961
4.2 × 3.6 × 1.7cm



FOR HEARTS

LOVEHEART BOX

Ref. 28098
15 × 15 × 3.7cm

BATCH OF 25
9 HEARTS



FOR CHRISTMAS & NEW YEAR

9-PIECE GIFT BOX

Ref. 34299
15 × 15 × 3.7cm

BATCH OF 25



TO GET INTO THE CHRISTMAS SPIRIT

FILL-YOUR-OWN ADVENT CALENDAR

Ref. 30523
22.8 x 20.2 x 30cm
BATCH OF 20



RECOMMENDED ASSORTMENTS TO FILL YOUR CALENDARS:
















Classic Assortment	1 x 3 boxes	1 x 3 boxes	1 x 3 boxes	1 x 3 boxes	1 x 3 boxes
	 33185 DARK PALET OR	 33358 MILK PRALIFEUILLETÉ	 33415 MILK CAMEL SALÉ	 33301 DARK NOISETTE 55%	 33402 DARK CHAPKA
	4 x 4 boxes		4 x 4 boxes		1 x 1 box (ideal for box 24)
	 33853 DARK 33358 MILK 33846 DULCEY CROUSTIBILLES		 11207 DULCEY ESPRIT DE NOËL		 33462 DARK BAR'ROC
Indulgent Assortment	1 x 3 boxes	1 x 3 boxes	1 x 3 boxes	1 x 3 boxes	1 x 3 boxes
	 33669 MILK GRETA	 33358 MILK PRALIFEUILLETÉ	 33236 MILK RINETTE	 33660 MILK GUANAJA LACTÉE	 33566 MILK PRALINÉ AMANDES NOISETTES 50%
	4 x 4 boxes		4 x 4 boxes		1 x 1 box (ideal for box 24)
	 33853 DARK 33358 MILK 33846 DULCEY CROUSTIBILLES		 12013 MILK ESPRIT DE NOËL		 33720 MILK BAR'ROC
Gourmet Assortment	4 x 2 boxes	1 x 3 boxes	1 x 3 boxes	1 x 3 boxes	3 x 3 boxes
	 33841 DARK AVELINAS	 34055 RINETTE	 33185 DARK PALET OR	 43092 OMBRÉ ÉVASION BRÉSIL	 33660 MILK GUANAJA LACTÉE
2 x 2 boxes	1 x 2 boxes	1 x 3 boxes	4 x 4 boxes	1 x 1 box (ideal for box 24)	
 33177 DARK ORANGETTE	 19826 BLACKCURRANT FRUIT PASTE MADE WITH BURGUNDY BLACKCURRANTS	 33301 DARK DARK 55% WITH HAZELNUT	 11206 DARK ESPRIT DE NOËL	 33618 DARK BAR'GUANAJA	














INDEX



PAGE	PRODUCT NAME	REF.	CHOCOLATE	PACKAGING	UNIT WEIGHT AVERAGE UNIT WEIGHT (g)	MSL * (months)	AVAILABILITY	ALCOHOL
Promesses								
Ganaches								
	8	CAFÉ ARABICA	43011	DARK	1KG	9	3	
	8	DOUCEUR VANILLE	43645	MILK	1KG	9	3	
	8	CARAMÉLIA DULCEY	43176	DULCEY	1KG	9	3	
	9	DÉCOUVERTE BÉLIZE	43066	DARK	1KG	9	3	
	9	VOYAGE MADAGASCAR	43065	DARK	1KG	9	3	
	9	NOIR AMER	42987	DARK	1KG	9	3	
	9	EXCURSION GRENADE	43067	DARK	1KG	9	3	
	9	ÉVASION BRÉSIL	43092	OMBRÉ	1KG	9	3	
	9	LACTÉE	42988	MILK	1KG	9	3	
	9	CASSIS	43012	DARK	1KG	9	3	
	9	CITRON VERT	43635	DARK	1KG	9	3	
	9	AGRUME KALAMANSI	43149	MILK	1KG	9	3	
Pralinés								
	10	AMANDE	43083	DARK	1KG	9	2	
	10	NOISETTE	43093	MILK	1KG	9	2	
	10	PÉCAN	43138	MILK	1KG	9	2	
	10	NOISETTE	43177	DULCEY	1KG	9	2	
	10	GIANDUJA BISCUIT	43550	DARK	1KG	9	2	
	10	CROUSTILLANT	43640	MILK	1KG	9	2	
	10	PISTACHE	43622	DARK	1KG	9	2	
	10	AMANDE COCO	43621	MILK	1KG	9	2	
Double Layers								
	11	GRIOTTE TONKA	43338	DARK	1KG	9	2	

PAGE	PRODUCT NAME	REF.	CHOCOLATE	PACKAGING	UNIT WEIGHT AVERAGE UNIT WEIGHT (g)	MSL * (months)	AVAILABILITY	ALCOHOL
	11	FRAMBOISE	43343	DARK	1KG	9	2	
	11	GIANDUJA PASSION	43301	MILK	1KG	9	2	
Sensations								
Les Incontournables								
	14	ABINAO	33605	DARK	2KG	10.4	4	
	14	NYANGBO	33621	DARK	2KG	10.4	4	
	14	MANJARI	33604	DARK	2KG	10.4	4	
	14	MACAÉ	33630	DARK	2KG	10.4	7	
	15	GUANAJA AMER	33658	DARK	2KG	11	4	
	15	CARAÏBE	33626	DARK	2KG	11	4	
	15	TRUFFE CARAÏBE	33601	DARK	2KG	8.3	1	
	15	PALET OR	33185 33779	DARK	2KG 120 PIECES	11	4	
	15	GUANAJA LACTÉE	33660	MILK	2KG	11	4	
	15	JIVARA ALIZÉ	33627	MILK	2KG	11	4	
	15	PALET ARGENT	33405 33768	MILK	2KG 120 PIECES	11	4	
	16	CASSIS	33406 33793	DARK	2KG 120 PIECES	11	4	
	16	POIRE	33412	DARK	2KG	11	5	
	16	CARAFRUTTI ABRICOT	33411	DARK	2KG	11	5	
	16	CARAFRUTTI POIRE	33691 33792	DARK	2KG 120 PIECES	11	3	
	16	CARAFRUTTI COCO	33463	MILK	2KG	11	5	
	16	BANANE PASSION	33801	DULCEY	2KG	10.5	4	
	16	IVOIRE CASSIS	33600	WHITE	2KG	10	2	
	17	CARAMEL SALÉ	33409	DARK	2KG	10.5	3	
	17	MYRIADE	33832	DARK	2KG	10	3	
	17	CAFÉ	33897 33834	DARK	2KG 120 PIECES	11	4	
	17	MOKA	33701	DARK	2KG	11	4	
	17	THÉ JASMIN	33700 33788	DARK	2KG 120 PIECES	11	4	

	PAGE	PRODUCT NAME	REF.	CHOCOLATE	PACKAGING	UNIT WEIGHT AVERAGE UNIT WEIGHT (g)	MSL * (pieces)	AVAILABILITY	ALCOHOL
	17	THÉ EARL GREY	33668	DARK	2KG	10.2	8		
	17	PIMENT D'ESPELETTE	33744	DARK	2KG	10.2	8		
	17	CHAPKA	33402	DARK	2KG	10.5	4		
	17	MENTHE VIVE	33599	DARK	2KG	11	5		
	17	CARAMEL SALÉ	33415 33777	MILK	2KG 120 PIECES	10.5	3		
	17	CHAPKA	33413	MILK	2KG	10.5	4		
	17	CANNELLE	33692	MILK	2KG	11	4		
	17	VANILLE	33689 33763	MILK	2KG 120 PIECES	11	4		
	17	DOUCE AMANDE	33619	MILK	2KG	11	4		
	17	CAFÉ CRÈME	33840	WHITE	2KG	11	4		
	17	COGNAC	33957	WHITE	2KG	11	4		
	18	INTENSE	33296	DARK	2KG	10	2		
	18	DOUCEUR	33303	DARK	2KG	10	2		
	18	NOISETTE 55%	33301	DARK	2KG	10.5	2		
	18	MALAKOFF	33180	DARK	2KG	11	2		
	18	GRETA	33666	DARK	2KG	11	3		
	18	MALAKOFF	33237	MILK	2KG	11	2		
	18	GRETA	33669	MILK	2KG	11	4		
	18	INTENSE	33311	MILK	2KG	10	2		
	18	INTENSE IVOIRE	33401 33770	WHITE	2KG 120 PIECES	10	5		
	18	CARRÉ IVOIRE	33433	WHITE	2KG	11	5		
	18	AMANDE NOISETTE 60% IVOIRE	33515	WHITE	2KG	10.5	3		
	19	PRALIFEUILLETÉ NOIR	33367	DARK	2KG	11	2		
	19	PRALINOUGAT	33240	DARK	2KG	10.5	2		
	19	CRAQUANT	33312	DARK	2KG	10.5	2		

	PAGE	PRODUCT NAME	REF.	CHOCOLATE	PACKAGING	UNIT WEIGHT AVERAGE UNIT WEIGHT (g)	MSL * (pieces)	AVAILABILITY	ALCOHOL
	19	PRALICOCO	33298	DARK	2KG	10	2		
	19	ARWEN	33302	DARK	2KG	9.5	2		
	19	PRALIFEUILLETÉ LAIT	33358	MILK	2KG	11	4		
	19	NOUGATINE	33283	MILK	2KG	10.5	2		
	19	TONKA	33567	MILK	2KG	10.5	2		
	19	YUZU	34054	MILK	2KG	10.5	2		
	19	RINETTE LAIT	33236	MILK	2KG	10	4		
	19	RINETTE DULCEY	33525	DULCEY	2KG	10	2		
	19	RINETTE IVOIRE	34055	WHITE	2KG	10	4		

Creative chocolates

	20	GRANITÉ FRUITS ROUGES VIOLETTE	33702	DARK	2KG	9.4	9		
	20	GRANITÉ GRUÉ	33872	DARK	2KG	9.4	6		
	20	GRANITÉ FRAMBOISE LITCHI	33421	DARK	2KG	9.4	4		
	20	GRANITÉ PRALINÉ FRUITÉ	33927	MILK	2KG	9.4	6		
	20	GRANITÉ PASSION	33928	MILK	2KG	9.4	4		
	20	POP FRAMBOISE	33671	DARK	2KG	10	3		
	20	POP MACAÉ	33766	DARK	2KG	10	3		
	20	POP PASSION	33673	MILK	2KG	10	3		
	20	POP NOISETTE	33667	MILK	2KG	10	3		
	21	TARTE AU CHOCOLAT	33721	DARK	2KG	10.5	3		
	21	FORÊT NOIRE	34156	DARK	2KG	10.5	3		
	21	CRÈME Caramel	33524	DARK	2KG	9.5	4		
	21	SUCCÈS	33313	DARK	2KG	10	2		
	21	TIRAMISU	33865	MILK	2KG	10	7		

	PAGE	PRODUCT NAME	REF.	CHOCOLATE	PACKAGING	UNIT WEIGHT AVERAGE UNIT WEIGHT (g)	MSL * (pieces)	AVAILABILITY	ALCOHOL
	21	CRUMBLE FRAMBOISE	33926	MILK	2KG	11	5		
	21	TARTE TATIN	33693	MILK	2KG	10	3		
	21	TARTE POIRE CANNELLE	33688	DULCEY	2KG	11	4		
	21	MILLEFEUILLE	33716 33795	WHITE	2KG 120 PIECES	10	3		

Festive Chocolates

Saisonniers

	24	MANDARINE	375	DARK	2KG	10	4		
	24	MARRONS	380	DARK	2KG	11	3		
	24	RINETTE NOIRE	1869	DARK	2KG	10	2		
	24	FRUITÉ CRAQUANT	9219	MILK	2KG	10	2		
	24	PRALIGOURMAND	33866	MILK	2KG	10.5	2		
	24	CARAFUTTI CITRON	9305	MILK	2KG	11	3		
	24	GIANDUJA CITRON	33278	MILK	2KG	10	2		
	24	GRANITÉ DULCEY	9848	DULCEY	2KG	9.4	4		

Scintillantes

	25	CARAÏBE	11504	DARK	5kg	11	2		
	25	JIVARA		MILK					
	25	PRALIFEUILLETÉ		DARK					
	25	PRALINÉ		MILK					
	25	AMANDE		MILK					
	25	CASSIS IVOIRE		WHITE					

Esprits de Noël

	26	CARAÏBE	11206	DARK	2KG	5	8		
	26	CARAMÉLIA	12013	MILK	2KG	5	6		
	26	DULCEY	11207	DULCEY	2KG	5	7		
	26	IVOIRE	13008	WHITE	2KG	5	7		

	PAGE	PRODUCT NAME	REF.	CHOCOLATE	PACKAGING	UNIT WEIGHT AVERAGE UNIT WEIGHT (g)	MSL * (pieces)	AVAILABILITY	ALCOHOL
Nuts & Candied Fruit									
	27	MÉDITERRANÉEN NOIR	33181	DARK	1KG	9	3		
	27	MÉDITERRANÉEN LAIT	33368	MILK	1KG	9	3		
	27	MÉDITERRANÉEN DULCEY	33359	DULCEY	1KG	9	3		
	27	ALICANTE	33179	DARK	2KG	11	3		
	27	BRIN D'AMANDE	33297	DARK	2KG	10	2		
	27	NOUGAT	33281	DARK	2KG	12	2		
	27	ORANGETTE	33177	DARK	2KG	4.5	4		
	27	CITRONNETTE	33304	DARK	2KG	4.6	3		
	27	GINGEMBRETE	33299	DARK	2KG	6.3	3		

Fruit Pastes

	28	ASSORTMENT OF FRUIT PASTES 6 VARIETIES	19826			192 PIECES	9.5	5	
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Truffles

	29	GUANAJA	33910	DARK	1KG	13.5	9		
	29	DULCEY PRALINÉ	33852	DULCEY	1KG	13.4	5		
	29	CROUSTIPRALINÉ	33850	DARK	1KG	14.5	4		
	29	CITRON	33848		1KG	14	9		
	29	TANARIVA CAMEL	33615	MILK	1KG	13.5	9		
	29	GUANAJA ORANGE	34256	DARK	1KG	13.5	7		
	29	RHUM COCO	33797	DARK	1KG	14	9		

Liqueurs

	30	FRAMBOISE	33238	DARK	2KG	9	3		
	30	KIRSCH	486	DARK	2KG				
	30	POIRE	487	DARK	2KG				
	30	CHARTREUSE®	481	DARK	2KG				
	30	COGNAC	482	DARK	2KG				

	PAGE	PRODUCT NAME	REF.	CHOCOLATE	PACKAGING	UNIT WEIGHT PER PACKAGE UNIT WEIGHT (g)	MSL * (mm/mg)	AVAILABILITY	ALCOHOL
	30	PANACHÉ CONFISEURS	3301	DARK	2KG	9	3		
	31	CERISE & KIRSCH	381	DARK	2KG	13.7	3		
	31	MIRABELLE	33475		2KG	11.5	6		
	31	DULCEY WHISKY CAFÉ	33635	DULCEY	2KG	11.5	4		
	31	COGNAC	33953		2KG	11.5	6		
	31	FRAMBOISE	33474		2KG	11.5	6		
	31	ARMAGNAC	33282		2KG	11.5	5		
	31	KIRSCH	33473		2KG	11.5	6		
	31	POIRE	33239		2KG	11.5	6		
	31	ALCOOLAT PLANTES	33955		2KG	11.5	6		
	31	PANACHÉ CHARDONS	3300		4KG	11.5	6		
	31	PANACHÉ CHARDONS	3298		4KG	11.5	6		
	31	PRALINÉ BLEU	33802		2KG	11.5	4		

Hearts

	32	FRAMBOISE	33786	DARK	2KG	10.5	3		
	32	NOISETTE	33527	MILK	2KG	10.5	3		
	32	PASSION	33746	MILK	2KG	10.5	5		
	32	VANILLE	33498	WHITE	2KG	10.5	5		
	32	MANJARI	33624	DARK	2KG	10.5	5		
	32	JIVARA	33614	MILK	2KG	10	4		
	32	COGNAC	33952	WHITE	2KG	10	4		

Nibbles

Fine Palets

	36	PRALINÉ AMANDE ET COCO	20484	MILK	320 PIECES	2.9	3		
	36	PRALINÉ PÉCAN	31394	MILK	320 PIECES	3	3		

	36	TULAKALUM	20468	DARK	320 PIECES	2.9	5		
	36	PASSION	20473	DARK	320 PIECES	2.9	5		
	36	MANJARI	31392	DARK	320 PIECES	3	5		

Les Choco'bar

	37	BAR' GUANAJA	33618	DARK	36 PIECES	34	3		
	37	DARK CHOCOLATE BAR' BIGOUDINE	33369	DARK	36 PIECES	34	2		
	37	BAR' CARAMEL	33523	DARK	36 PIECES	34	3		
	37	BAR' CAFÉ ORANGE	33845	DARK	36 PIECES	34	3		
	37	BAR' ROC NOIR	33462	DARK	36 PIECES	34	2		
	37	BAR' JIVARA	33644	MILK	36 PIECES	34	3		
	37	MILK CHOCOLATE BAR' BIGOUDINE	33360	MILK	36 PIECES	34	4		
	37	BAR' ROC LAIT	33720	MILK	36 PIECES	24	3		
	37	CROUSTI BAR' LAIT	33520	MILK	36 PIECES	35	2		
	37	CROUSTI BAR' IVOIRE	33869	WHITE	36 PIECES	35	4		

Fantaisies

	38	AVELINAS NOIR	33841	DARK	2KG	3	9		
	38	AVELINAS LAIT	33836	MILK	2KG	3	9		
	38	AVELINAS DULCEY	33833	DULCEY	2KG	3	6		
	38	AVELINAS IVOIRE	33844	WHITE	2KG	3	7		
	38	AMANDAS NOIR	33835	DARK	2KG	3.1	9		
	38	AMANDAS LAIT	33831	MILK	2KG	3.1	9		
	38	AMANDAS DULCEY	33824	DULCEY	2KG	3.1	6		
	38	AMANDAS IVOIRE	11705	WHITE	2KG	3.1	7		
	38	AMANDAS "FAÇON GIANDUJA" CACAO	33279		2KG	3.4	9		
	38	AMANDAS "FAÇON GIANDUJA" SUCRE GLACE	33280		2KG	3.4	9		
	38	GALET NOIR	8188	DARK	2KG	4	7		
	38	GALET LAIT	8187	MILK	2KG	4	7		

	PAGE	PRODUCT NAME	REF.	CHOCOLATE	PACKAGING	UNIT WEIGHT AVERAGE UNIT WEIGHT (g)	MSL * (mm/mg)	AVAILABILITY	ALCOHOL
	38	CROUSTIBILLES NOIR	33853	DARK	2KG	1.5	5		
	38	CARAMÉLIA CROUSTIBILLES	33849	MILK	2KG	1.5	5		
	38	CROUSTIBILLES DULCEY	33846	DULCEY	2KG	1.5	5		
	38	CROUSTIBILLES INSPIRATION FRAMBOISE	26690	RASPBERRY	1KG	1.5	3		
	39	CARRÉS NOUGATINE NOIR	33842	DARK	2KG	3.6	6		
	39	CARRÉS NOUGATINE LAIT	33837	MILK	2KG	3.6	6		
	39	BISCUITS LAIT	33838	MILK	2KG	1.3	6		
	39	HARICOTS BLANCS	33828	WHITE	2KG	4	5		
	39	MINI ORANGETTES	33775	DARK	2KG	0.7	5		
	39	GRAINS DE CAFÉ CHOCOLAT	33784	DARK	1KG	0.5	6		

Bars

	41	ABINAO 85%	33628	DARK	20 PIECES	100	5		
	41	CARÁIBE 66%	33602	DARK	20 PIECES				
	41	MANJARI 64%	33620	DARK	20 PIECES				
	41	TANARIVA 33%	33629	MILK	20 PIECES			4	

Chocolates to enjoy with coffee

Secrets, Lingots

	44	SECRET FAÇON GIANDUJA	33742	MILK	216 PIECES	10.2	5		
	44	SECRET PRALINÉ AMANDES NOISETTES 50%	33566	MILK	216 PIECES	10.2	5		
	44	SECRET CAFÉ ARABICA	33564	DARK	216 PIECES	10.2	5		
	44	SECRET PRALINÉ FRUITÉ CRAQUANT	33565	MILK	216 PIECES	10.2	5		
	44	LINGOTS	25170	MILK	2KG	10.3	4		

Carrés, Éclats, Instants

	45	GUAJAJA 70%	510	DARK	1KG	5	8		
	45	CARÁIBE 66%	511	DARK	1KG	5	8		

	45	MANJARI 64%	1895	DARK	1KG	5	8		
	45	JIVARA 40%	1896	MILK	1KG	5	8		
	45	ÉCLAT NOIR	5112	DARK	1KG	4.1	8		
	45	ÉCLAT ANDOA NOIR	8197	DARK	1KG	4.1	8		
	45	ÉCLAT LACTÉ	7457	MILK	1KG	4.1	6		
	45	INSTANT NYANGBO 68%	11161	DARK	1600 PIECES	3.3	8		

Packaging

	48	BOX OF 4 CHOCOLATE BONBONS	12489		10 BOXES				
	48	BOX OF 6 CHOCOLATE BONBONS	13620		10 BOXES				
	48	BOX OF 10 CHOCOLATE BONBONS	13621		10 BOXES				
	48	BOX OF 16 CHOCOLATE BONBONS	12488		10 BOXES				
	48	GOLD BOX	26869		10 BOXES				
	48	RASPBERRY PINK BOX	26862		10 BOXES				
	48	TRAY	10642		50 BOXES				
	48	BOX FOR FINE PALETS	31455		24 PACKS				
	48	BAR HOLDER	26861		30 BOXES				
	49	SMALL GIFT BOX FOR PROMESSES	43371		50 BOXES				
	49	LARGE GIFT BOX FOR PROMESSES	43372		24 PACKS				
	49	TRAY FOR PROMESSES	48891		30 BOXES				
	50	TRUFFLE BOX	13623		10 BOXES				
	50	LOVEHEART BOX	28098		25 BOXES				
	50	2-PIECE GIFT BOX	14961		10 BOXES				
	50	6-PIECE GIFT BOX	14962		10 BOXES				
	50	24-PIECE GIFT BOX	14963		10 BOXES				
	50	9-PIECE GIFT BOX	34299		BATCH OF 25				
	51	FILL-YOUR-OWN ADVENT CALENDAR	30523		BATCH OF 20				

PAGE	ASSORTMENT	REF.	GAMME	AVERAGE UNIT WEIGHT (kg)	AVAILABILITY
Assortments					
15	PALET ARGENT 120 PC	33768	Sensations	1.320kg	
15	SENSATION CLASSIQUE 160 PC	20229	Sensations	1.620kg	
15	ASSORTMENT 120 PALET ORS	33779	Sensations	1.320kg	
16	CARAFRUTTI POIRE 120 PC	33792	Sensations	1.320kg	
16	CASSIS 120 PC	33793	Sensations	1.320kg	
17	CAFE NOIR 120 PC	33834	Sensations	1.320kg	
17	THE JASMIN 120 PC	33788	Sensations	1.320kg	
17	CARAMEL SALE LAIT 120 PC	33777	Sensations	1.320kg	
17	VANILLE 120 PC	33763	Sensations	1.320kg	
18	INTENSE IVOIRE 120 PC	33770	Sensations	1.320kg	
21	MILLEFEUILLE 120 PC	33795	Sensations	1.320kg	

Customization

We add your logo and/or the graphics you want to showcase to some existing packaging (for example, the packs for squares, bars or palets).

 **01**

Contact your sales representative.

 **02**

Select the product you want to customize.

03

Finalize your customization plan



PALETS/LINGOTS/SQUARES
Send us your order form, your logo (in EPS, AI or PDF format) and your graphics charter or the Pantone colors you prefer.

04 

You will be sent a pre-press (or pre-engage) proof within 8 days.

05 

You approve the pre-press proof.

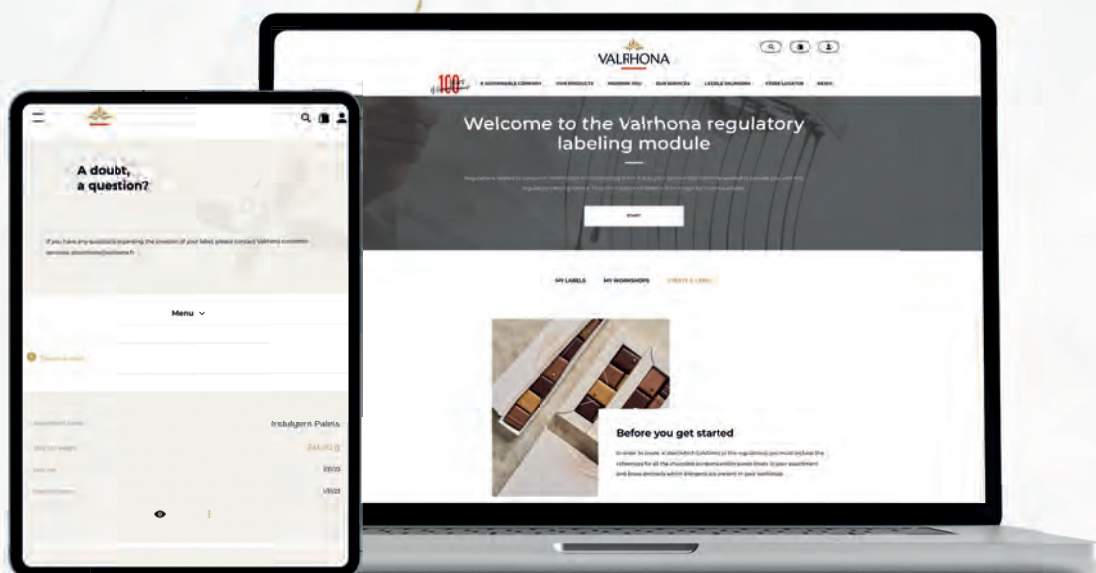
 **06**

You will receive your order within 5 to 6 weeks.

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