



# Chocolate Bonbons & Sweet Treats Catalog 2026-2027

# 100 years of history

## Valrhona: a passionate confectioner for 100 years

Valrhona's chocolate bonbons are made with **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.



Piped decoration



Decorating using hand tools



Adding ingredients

## Ancestral, hand-crafted, and innovative expertise

1922

### Expert confectionery-making

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

80

### Operators & decorators

They work hard every day to create 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.

# Hand-crafted expertise

## Our manufacturing processes

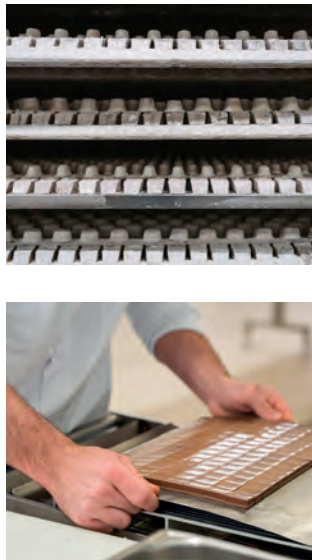
1

MAKING  
THE INSIDE



2

SHAPING  
THE INSIDE



3

COATING  
THE BONBON



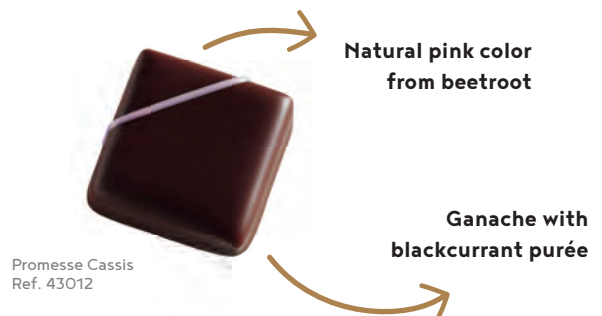
## Even more natural with just as much taste

Because our corporate mission has always been to **do good things with good food**, we're constantly striving to offer you the best possible products.

We're always working to **improve our products**, and now we are able to offer you an **indulgent and sustainable range**. For this we have chosen to use:

- Sunflower lecithin instead of soy lecithin, because we are committed to protecting the environment and offering you sustainable chocolate.
- Flavors and ingredients with coloring properties, such as spirulina extract, safflower, or beet.

### AN INDULGENT YET REASONABLE CHOCOLATE BONBON





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MAKING YOUR LIFE EASIER  
CUSTOMIZATION







# NEW PRODUCTS

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# New products

Packaging to help you sell your chocolate bonbons

Available from September 1<sup>st</sup>, 2026

## For the Promesses range

Explore our seasonal packaging designed for key moments in the year, such as Christmas and Valentine's Day.



**SMALL LOVE BOX**

Ref. 56523  
PACK OF 10 - 13.3 × 13.3 × 1.8cm  
CAN CONTAIN APPROX. 14 CHOCOLATES



**SMALL CHRISTMAS BOX**

Ref. 56519  
PACK OF 10 - 13.3 × 13.3 × 1.8cm  
CAN CONTAIN APPROX. 14 CHOCOLATES



## For the Sensations range

Create customized tasting boxes with chocolate bonbons from the Sensations range.



### SENSATIONS BOX 4 CHOCOLATE BONBONS

Ref. 56320  
PACK OF 10 - 6.5 x 6.5 x 2cm



### SENSATIONS BOX 10 CHOCOLATE BONBONS

Ref. 56324  
PACK OF 10 - 13.5 x 7 x 2cm



### SENSATIONS BOX 16 CHOCOLATE BONBONS

Ref. 56323  
PACK OF 10 - 13 x 12 x 2cm

## For Choco'bar

Liven up your snack range with Choco'bars, a delicious on-the-go format for any time of day.



### CHOCO'BAR RECTANGULAR BOX

Ref. 56318  
PACK OF 30 - 3.4 x 2 x 9.5cm



### CHOCO'BAR RECTANGULAR BOX FOR 2

Ref. 56319  
PACK OF 30 - 6.4 x 2 x 9.5cm







# PROMESSES

- 
- GANACHES P.13
  - PRALINÉS P.14
  - DOUBLE LAYERS P.15

# Promesses

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## A PROMISE...

### ➤ OF CHOCOLATE-MAKING EXCELLENCE

- Hand-poured ganaches, framed and guitar-cut using a hand-crafted process
- Fine pralinés prepared in our workshops to bring out nuts' rich flavors
- Delicate, meticulous decorations - ingredients are added by hand, including using fine, precise fork and cone strokes.

### ➤ OF ABSOLUTE FINESSE

- Fine coating
- Sharp edges
- Weighs approx. 9g
- Refined and understated decorations

### ➤ OF CLEAR AND IDENTIFIABLE TASTES

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

### ➤ OF EXPERIENCING VALRHONA'S EXCEPTIONAL CHOCOLATES AND PRALINÉS

- Ganaches made with cocoa beans from a single origin: Tulakalum 75%, Millot 74%, Hukambi 53%
- Original pralinés: almond and coconut, pecan, pistachio
- Norohy Madagascan vanilla

# GANACHES

## INDULGENT



43011  
DARK

**ARABICA COFFEE**  
DARK CHOCOLATE GANACHE  
INFUSED WITH ARABICA  
COFFEE



43645  
MILK

**VANILLA DOUCEUR**  
OPALYS 33% WHITE  
CHOCOLATE GANACHE  
INFUSED WITH MADAGASCAN  
BOURBON VANILLA



43176  
DULCEY

**CARAMÉLIA  
DULCEY**  
CARAMÉLIA 36% MILK  
CHOCOLATE GANACHE

## FRUIT-FLAVORED



43012  
DARK

**BLACKCURRANT**  
DARK CHOCOLATE  
GANACHE WITH BURGUNDY  
BLACKCURRANT



43635  
DARK

**LIME**  
DARK CHOCOLATE GANACHE  
WITH LIME PURÉE



43149  
MILK

**CALAMANSI  
CITRUS**  
JIVARA 40% MILK  
CHOCOLATE AND  
CALAMANSI CITRUS  
GANACHE

## PURE CHOCOLATE



42987  
DARK

**NOIR AMER**  
GUANAJA 70% DARK  
CHOCOLATE GANACHE



43065  
DARK

**VOYAGE  
MADAGASCAR**  
MILLOT 74% DARK  
CHOCOLATE GANACHE,  
made from single origin  
Madagascan cocoa beans  
(Ambanja district)



43066  
DARK

**DÉCOUVERTE  
BELIZE**  
TULAKALUM 75% DARK  
CHOCOLATE GANACHE,  
made with single origin  
Belizean cocoa beans  
(Cayo and Stann Creek)



42988  
MILK

**LACTÉE**  
JIVARA 40% MILK  
CHOCOLATE GANACHE



43092  
MILK

**ÉVASION BRÉSIL**  
HUKAMBI 53% CHOCOLATE  
GANACHE, made with single  
origin Brazilian cocoa beans  
(Southern Bahia)

# PRALINÉS

## SMOOTH



43083  
DARK

**ALMOND**  
70% ALMOND PRALINÉ



43093  
MILK

**HAZELNUT**  
66% HAZELNUT PRALINÉ



43138  
MILK

**PECAN**  
50% PECAN PRALINÉ



43177  
DULCEY

**HAZELNUT**  
60% HAZELNUT PRALINÉ

## TEXTURED



53322  
DARK

**ALMOND & BUCKWHEAT**  
70% ALMOND PRALINÉ  
AND BUCKWHEAT PIECES



53936  
DARK

**GIANDUJA & BISCUIT**  
MILK GIANDUJA PAIRED WITH  
A CRUNCHY PUFFED BISCUIT



53607  
MILK

**ALMOND & CORN**  
70% ALMOND PRALINÉ AND  
TOASTED CORN CHIPS



53930  
MILK

**CRISPY**  
50% ALMOND AND  
HAZELNUT PRALINÉ AND  
CRISPY WAFER PIECES



43621  
MILK

**ALMOND & COCONUT**  
55% ALMOND AND  
COCONUT PRALINÉ



46213  
MILK

**PISTACHIO**  
42% PISTACHIO PRALINÉ

# DOUBLE LAYERS



**53606**  
**DARK**

**CITRUS & COFFEE**  
ARABICA COFFEE-INFUSED  
DARK CHOCOLATE  
GANACHE PAIRED WITH  
A CITRUS FRUIT PASTE



**56321**  
**DARK**

**TONKA & CHERRY**  
DARK CHOCOLATE AND  
TONKA BEAN GANACHE  
PAIRED WITH A SOUR  
CHERRY PASTE



**43343**  
**DARK**

**RASPBERRY**  
MANJARI 64%  
DARK CHOCOLATE  
GANACHE PAIRED WITH  
A RASPBERRY PASTE



**43301**  
**MILK**

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



SEE ALL OUR PACKAGING ON P. 52-55

Pack your Promesses to suit your needs.



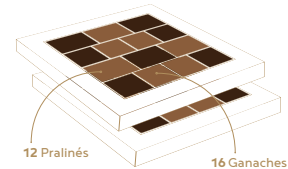
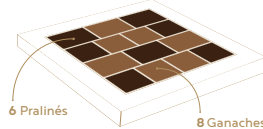
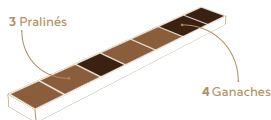
TRAY  
Ref. 42891 - PACK OF 10 - 20 X 3.4 X 1.8cm  
CAN CONTAIN APPROX. 7 CHOCOLATES



SMALL GIFT BOX  
Ref. 43372 - PACK OF 10 - 13.3 X 13.3 X 1.8cm  
CAN CONTAIN APPROX. 14 CHOCOLATES



LARGE BOX  
Ref. 43371 - PACK OF 10 - 13.3 X 13.3 X 3.5cm  
CAN CONTAIN APPROX. 28 CHOCOLATES







# SENSATIONS

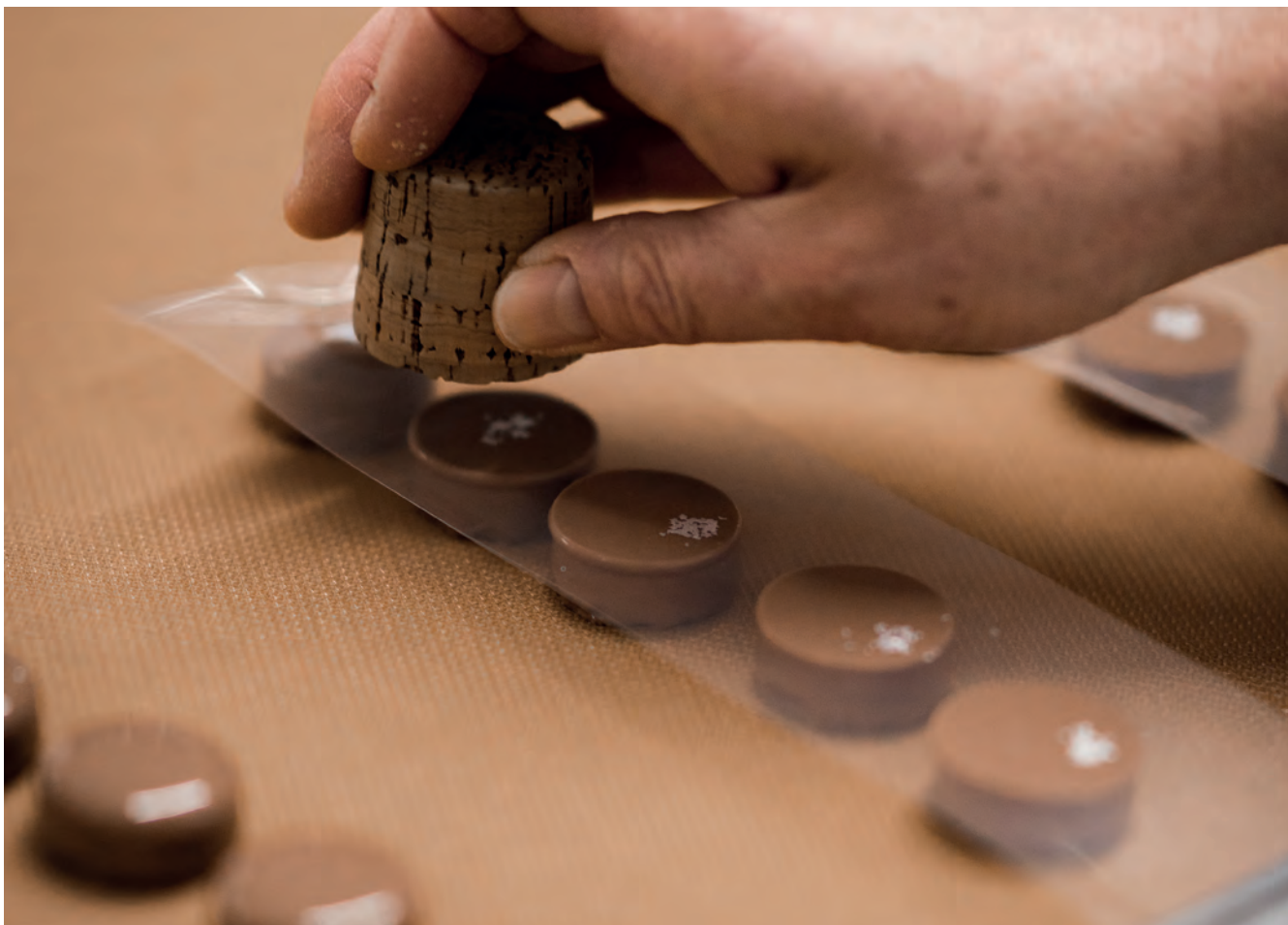


ESSENTIAL CHOCOLATES P.19

CREATIVES P.24

# Sensations

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## **SENSATIONS...**

### **➤ ORIGINAL & VARIED SHAPES**

Thanks to the confectionery-making technique, discover a wide choice of chocolate bonbons, with different shapes and decorations.

### **➤ A FULL RANGE**

Choose from a wide selection of bonbons with ganache or praliné interiors, classic, or more elaborate recipes, combining original tastes and textures.








### **➤ OPTIMUM SHELF LIFE**

A range with a longer shelf life (under the right conditions) to ensure that organoleptic qualities are maintained.

# Essential chocolates

## GANACHES

### PURE CHOCOLATE GANACHES

 <p>33605 DARK</p> <p><b>ABINAO</b> ABINAO 85% DARK CHOCOLATE GANACHE</p>	 <p>33658 DARK</p> <p><b>GUANAJA AMER</b> GUANAJA 70% DARK CHOCOLATE GANACHE</p>	 <p>33626 DARK</p> <p><b>CARAÏBE</b> CARAÏBE 66% DARK CHOCOLATE GANACHE</p>	 <p>33601 DARK</p> <p><b>CARAÏBE TRUFFLE</b> CARAÏBE 66% DARK CHOCOLATE GANACHE</p>
 <p>33185 DARK</p> <p><b>PALET OR</b> GUANAJA 70% DARK CHOCOLATE GANACHE</p>	 <p>33627 MILK</p> <p><b>JIVARA ALIZÉ</b> JIVARA 40% MILK CHOCOLATE GANACHE</p>	 <p>33405 MILK</p> <p><b>PALET ARGENT</b> DARK AND MILK CHOCOLATE GANACHE</p>	

### SINGLE ORIGIN GANACHES\*

 <p>33604 DARK</p> <p><b>MANJARI</b> MANJARI 64% DARK CHOCOLATE GANACHE, made from single origin Madagascan cocoa beans* (Ambanja district) Fruity, tangy &amp; berries</p>	 <p>33630 DARK</p> <p><b>MACAÉ</b> MACAÉ 62% DARK CHOCOLATE GANACHE, made with single origin Brazilian cocoa beans* Southern Bahia Fruity, toasted nuts &amp; black tea</p>
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**SINGLE ORIGIN\***

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. The cocoa beans used for the ganache in these exceptional chocolates can come from:

- a single origin, for a characteristic flavor only found in its home country, in the case of our single origin chocolates\*

[www.valrhona.com](http://www.valrhona.com)

\*Single origin cocoa beans

Available from 09/14/2026 to 12/31/2026

Discontinued at end of Christmas 2026

# Essential chocolates

## GANACHES

### FRUIT-FLAVORED



33406  
DARK

#### BLACKCURRANT

BLACKCURRANT PURÉE  
GANACHE



33412  
DARK

#### PEAR

PEAR-FLAVORED  
GANACHE



33411  
DARK

#### APRICOT CARAFRUTTI

MILK CHOCOLATE  
GANACHE WITH CARAMELIZED  
APRICOT PURÉE



56302  
MILK

#### COCONUT CARAFRUTTI

MILK CHOCOLATE GANACHE  
WITH CARAMELIZED  
COCONUT PURÉE



33801  
DULCEY

#### BANANA & PASSION FRUIT

BANANA AND PASSION  
FRUIT GANACHE



33600  
WHITE

#### IVOIRE & BLACKCURRANT

BLACKCURRANT  
PURÉE GANACHE

### SAMPLE KIT

Enjoy all our classics in a kit containing 160 pieces.

\* Packaging suitable for the following products:

Code: 20229

Composition:

Palet Or (40)

Palet Argent (40)

Salted Caramel Milk (40)

Intense Ivoire Praliné (40)

# INDULGENT



33409  
DARK

## SALTED CARAMEL

SALTED CARAMEL GANACHE



33897  
DARK

## BLACK COFFEE

COFFEE GANACHE



33701  
DARK

## MOKA

ETHIOPIAN MOKA  
COFFEE GANACHE



33700  
DARK

## JASMINE TEA

GANACHE INFUSED WITH  
JASMINE-FLAVORED  
CHINESE GREEN TEA



33744  
DARK

## ESPELETTE PEPPER

CHOCOLATE GANACHE  
COMBINED WITH  
WARM NOTES OF  
ESPELETTE PEPPER



33402  
DARK

## CHAPKA

DARK CHOCOLATE  
GANACHE



33599  
DARK

## STRONG MINT

MINT FLAVORED  
GANACHE



33415  
MILK

## SALTED CARAMEL

SALTED CARAMEL  
GANACHE



33413  
MILK

## CHAPKA

MILK CHOCOLATE  
GANACHE



33689  
MILK

## VANILLA

GANACHE FLAVORED WITH  
VANILLA EXTRACT



33619  
MILK

## SWEET ALMOND

ALMOND-FLAVORED  
DARK CHOCOLATE & MILK  
CHOCOLATE GANACHE



33840  
WHITE

## COFFEE & CREAM

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

#### 55% HAZELNUT

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

#### IVOIRE SQUARE

ALMOND PRALINÉ



33515  
WHITE

#### IVOIRE 60% ALMOND & HAZELNUT PRALINÉ

ALMOND & HAZELNUT PRALINÉ

INDULGENT CHOCOLATES



33367  
DARK

**DARK PRALIFEUILLETÉ**  
ALMOND PRALINÉ WITH CRÊPE WAFER PIECES



33312  
DARK

**CRUNCHY**  
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

**MILK PRALIFEUILLETÉ**  
ALMOND PRALINÉ WITH CRÊPE WAFER PIECES



33283  
MILK

**NOUGATINE**  
INTENSE ALMOND PRALINÉ WITH CRUNCHY NOUGATINE PIECES



33567  
MILK

**TONKA**  
ALMOND & HAZELNUT PRALINÉ WITH TONKA BEANS



33278  
MILK

**CITRUS GIANDUJA**  
LEMON-FLAVORED MILK GIANDUJA



33236  
MILK



33525  
DULCEY



34055  
WHITE

**RINETTE**  
HAZELNUT AND ALMOND PIECES PRALINÉ

**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

### BERRY & VIOLET GRANITÉ

REDCURRANT AND  
BLACKCURRANT PURÉE  
GANACHE FLAVORED  
WITH VIOLET



33872  
DARK

### COCOA NIB GRANITÉ

DARK CHOCOLATE  
GANACHE INFUSED  
WITH COCOA NIBS



56098  
DARK

### RASPBERRY & LYCHEE GRANITÉ

RASPBERRY AND LYCHEE  
PURÉE GANACHE



33927  
MILK

### NUTTY PRAÏNÉ GRANITÉ

ALMOND & HAZELNUT  
PRAÏNÉ



33928  
MILK

### PASSION FRUIT GRANITÉ

PASSION FRUIT PURÉE  
GANACHE

*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

## PETITS DÉLICES

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44761  
DARK

### CHOCOLATE TART

DARK CHOCOLATE  
GANACHE SPRINKLED  
WITH CRUNCHY PIECES



33524  
DARK

### CRÈME CARAMEL

VANILLA-FLAVORED  
CARAMEL GANACHE



33865  
MILK

### TIRAMISU

TIRAMISU-FLAVORED IVOIRE  
CHOCOLATE GANACHE



44572  
MILK

### RASPBERRY CRUMBLE

RASPBERRY PURÉE  
GANACHE SPRINKLED WITH  
SHORTBREAD PIECES



33693  
MILK

### TARTE TATIN

VANILLA-FLAVORED  
CARAMELIZED APPLE  
PURÉE GANACHE



33688  
DULCEY

### CINNAMON & PEAR TART

CINNAMON-FLAVORED  
PEAR PURÉE GANACHE



33716  
WHITE

### MILLEFEUILLE

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





# FESTIVE CHOCOLATES

FESTIVE  
CHOCOLATES

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NUTS & CANDIED FRUIT P.32

FRUIT PASTES P.33

LIQUEURS P.34

HEARTS P.35

ASSORTMENTS P.36

# Truffles



33910  
DARK

## GUANAJA

GUANAJA 70% DARK  
CHOCOLATE GANACHE



33852  
DULCEY

## DULCEY PRALINÉ

70% ALMOND  
PRALINÉ



33850  
DARK

## CROUSTIPRALINÉ

NUTTY ALMOND &  
HAZELNUT PRALINÉ WITH  
CRISPY CEREAL PIECES



33615  
MILK

## TANARIVA & CAMEL

CAMEL AND TANARIVA  
33% MILK CHOCOLATE  
GANACHE



34256  
DARK

## GUANAJA & ORANGE

GUANAJA 70% DARK  
CHOCOLATE GANACHE  
WITH ORANGE



33797  
DARK

## RUM & COCONUT

RUM-FLAVORED  
GANACHE

SEE OUR CARAÏBE TRUFFLE ON P. 19  
WITH PURE CHOCOLATE GANACHES

Valrhona's Caraïbe Truffle is a celebration of this bonbon's original shape, dating back to when it was invented in 1895. Its authentic form reflects the history and tradition of French chocolate. The ganache gives it a soft, creamy feel.



33601  
DARK

## CARAÏBE TRUFFLE

CARAÏBE 66% DARK CHOCOLATE GANACHE

SEE ALL OUR PACKAGING ON  
P. 52-55

Choose sophisticated packaging  
for your truffles.



BOX OF 6 CHOCOLATE TRUFFLES

Ref. 45808 - PACK OF 10 - 22 x 6 x 3cm  
CAN HOLD 6 TRUFFLES



# Esprits de Noël



11206  
DARK

## CARAÏBE

CARAÏBE 66% DARK CHOCOLATE



12013  
MILK

## CARAMÉLIA

CARAMÉLIA 36% MILK CHOCOLATE



11207  
DULCEY

## DULCEY

BLOND DULCEY 35%



13008  
WHITE

## IVOIRE

IVOIRE 35% WHITE CHOCOLATE

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

## SEE ALL OUR PACKAGING ON P. 52-55

Package your Fantaisies and Esprits de Noël in our special new mini-format boxes.



INDULGENCE BOX  
Ref. 52789 - PACK OF 10  
14 x 5.2 x 5.2cm  
CAN CONTAIN 200G  
OF AMANDAS, AVELINAS  
& CARAMÉLIA CORN  
OR 180G OF ESPRITS DE NOËL



FESTIVE INDULGENCE BOX  
Ref. 52792 - PACK OF 10  
14 x 5.2 x 5.2cm  
CAN CONTAIN APPROX. 200G  
OF AMANDAS, AVELINAS  
& CARAMÉLIA CORN  
OR 180G OF ESPRITS DE NOËL



MINI INDULGENCE BOX  
Ref. 52790 - PACK OF 10  
11 x 4.5 x .5cm  
CAN CONTAIN 120G  
OF AMANDAS, AVELINAS  
& CARAMÉLIA CORN  
OR 100G OF ESPRITS DE NOËL

# 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

## ALMOND

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

# Nuts & Candied Fruit



33181  
DARK



33368  
MILK



33359  
DULCEY

## MEDITERRANEAN

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



33297  
DARK

## BRIN D'AMANDE

50% ALMOND PASTE



33281  
DARK

## NOUGAT

NOUGAT



33177  
DARK

## ORANGETTE

SLIVERS OF CANDIED  
ORANGE 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 VINE-GROWN  
PEACH**

32 pieces



**DRÔME  
APRICOT**

32 pieces



**LORRAINE MIRABELLE  
PLUM**

32 pieces



**CORSICAN  
LEMON**

32 pieces

**EXCEPTIONAL  
TASTE &  
100% NATURAL  
COLORS**

Fruit from specific  
origins (Corsica,  
Drôme, Normandy)  
and PGI\*\* for Mirabelle  
de Lorraine

\*\*Protected Geographical Indication

**Recipes made from  
fresh fruit**

**No artificial flavors**

**No artificial colors**

FESTIVE  
CHOCOLATES

## NEW PRODUCTS

**SEE ALL OUR PACKAGING ON P. 52-55**



SENSATIONS BOX  
10 CHOCOLATE BONBONS

Ref. 56324 - PACK OF 10 - 13.5 x 7 x 2cm  
CAN CONTAIN 15 FRUIT PASTES

# Liqueurs

## CONFISEURS



33238  
DARK

### RASPBERRY

RASPBERRY EAU-DE-VIE  
(60%)



487  
DARK

### PEAR

WILLIAMS PEAR EAU-DE-VIE  
(45%)



481  
DARK

### CHARTREUSE®

GREEN CHARTREUSE® (70%)



381  
DARK

### CERISE & KIRSCH

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

## CHARDONS



33475

### MIRABELLE PLUM

AGED MIRABELLE  
EAU-DE-VIE (60%)



33635

### DULCEY, WHISKY & COFFEE

WHISKY (60%) AND  
COFFEE EXTRACT



33474

### RASPBERRY

RASPBERRY EAU-DE-VIE  
(60%)



33239

### PEAR

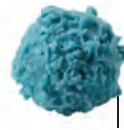
WILLIAMS PEAR EAU-DE-VIE  
(45%)



50931

### ASSORTED CHARDONS

2KG ASSORTMENT: MIRABELLE PLUM;  
DULCEY, WHISKY & COFFEE; RASPBERRY



33802

### BLUE PRALINÉ

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!

TAKE A LOOK AT OUR ASSORTMENT RECOMMENDATIONS ON PAGES 36-37

# Hearts



33786  
DARK

**RASPBERRY**  
RASPBERRY PURÉE  
GANACHE



33746  
MILK

**PASSION FRUIT**  
PASSION FRUIT GANACHE



33498  
WHITE

**VANILLA**  
VANILLA GANACHE



33624  
DARK

**MANJARI**  
MANJARI 64% DARK  
CHOCOLATE GANACHE



33614  
MILK

**JIVARA**  
JIVARA 40% MILK  
CHOCOLATE GANACHE



SEE ALL OUR PACKAGING ON P. 52-55

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

LOVEHEART BOX

Ref. 28098 - PACK OF 25 - 15 x 15 x 3.7cm  
CAN CONTAIN 9 HEARTS

TAKE A LOOK AT OUR ASSORTMENT RECOMMENDATIONS ON PAGES 36-37

# Our Pre-Made

	<p><b>20KG ASSORTMENT</b>            10 products to choose from*            Discount: 8% net - CODE 44174</p>	<p><b>32KG ASSORTMENT</b>            16 products to choose from*            Discount: 15% net - CODE 44175</p>
<b>PRALINÉS</b>	 <p>33298 DARK PRALICOCO</p>  <p>33301 DARK 55% HAZELNUT</p>  <p>33236 MILK RINETTE</p>  <p>33367 DARK PRALIFEUILLETÉ</p>  <p>33237 MILK MALAKOFF</p>	<p><b>20KG ASSORTMENT</b> +</p>  <p>33296 DARK INTENSE</p>  <p>33278 MILK CITRUS GIANDUJA</p>  <p>33927 MILK NUTTY PRALINÉ GRANITÉ</p>
<b>GANACHES</b>	 <p>33185 DARK PALET OR</p>  <p>33415 MILK SALTED CARAMEL</p>  <p>33840 WHITE CAFÉ CRÈME</p>  <p>33689 MILK VANILLA</p>	 <p>33604 DARK MANJARI</p>  <p>33411 DARK CARAFRUTTI APRICOT</p>
<b>OTHER</b>	 <p>33177 DARK ORANGETTE</p>	 <p>33368 MILK MEDITERRANEAN</p>

# Assortments

**48KG ASSORTMENT**  
24 products to choose from\*  
Discount: 20% net - CODE 44176

**32KG ASSORTMENT**



**120KG ASSORTMENT**  
60 products to choose from\*  
Discount: 26% net - CODE 44177

**48KG ASSORTMENT**



MILK RINETTE, DARK PRALIFEUILLETE, MILK GRETA, DARK GRETA



SALTED BUTTER CARAMEL MILK, JIVARA ALIZÉ, PALET OR



ORANGETTE







# NIBBLES



CHOCO' BARS P.40

BARS P.41

FANTASIES P.42

# Choco'Bars



43341  
DARK

## DARK BAR'BIGODINE

MILK GIANDUJA AND BRETON-  
STYLE BISCUIT PIECES



33523  
DARK

## BAR'CARAMEL

SALTED CARAMEL  
GANACHE



33462  
DARK

## BAR'ROC NOIR

INTENSE ALMOND &  
HAZELNUT PRALINÉ



33644  
MILK

## BAR'JIVARA

JIVARA 40% MILK  
CHOCOLATE GANACHE



33360  
MILK

## MILK BAR'BIGODINE

ALMOND PRALINÉ WITH  
CRÊPE WAFER PIECES



33720  
MILK

## MILK BAR'ROC

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 size: approx.  
8.5 x 2.5 x 1.5cm

Box of 36:

## NEW PRODUCTS

SEE ALL OUR PACKAGING ON P. 52-55



CHOCO'BAR  
RECTANGULAR BOX

Ref. 56318

PACK OF 30  
3.4 x 2 x 9.5CM



CHOCO'BAR  
RECTANGULAR BOX  
FOR 2

Ref. 56319

PACK OF 30  
6.4 x 2 x 9.5CM

# 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 Madagascan cocoa  
beans\* (Ambanja district)

FRUITY & TANGY

Sugar 35% Fat 39%

33620  
DARK

## TANARIVA 33%

Single origin Madagascan cocoa  
beans\* (Ambanja district)

INDULGENT AND  
CARMELIZED

Sugar 37% Fat 36%

33629  
MILK

Bar specifications:

Box of 20

Unit weight: 100g

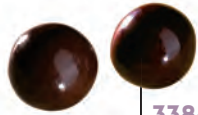


NIBBLES

\* Single origin cocoa beans

# Fantaisies

## NUTS



33841  
DARK

**DARK AVELINAS**  
ROASTED HAZELNUTS



33836  
MILK

**MILK AVELINAS**  
ROASTED HAZELNUTS



33833  
DULCEY

**DULCEY AVELINAS**  
ROASTED HAZELNUTS



33844  
WHITE

**IVOIRE AVELINAS**  
ROASTED HAZELNUTS



33835  
DARK

**DARK AMANDAS**  
ROASTED ALMONDS



33831  
MILK

**MILK AMANDAS**  
ROASTED ALMONDS



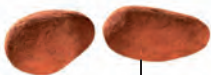
33824  
DULCEY

**DULCEY AMANDAS**  
ROASTED ALMONDS



11705  
WHITE

**IVOIRE AMANDAS**  
ROASTED ALMONDS



33279

**"GIANDUJA-STYLE"  
COCOA  
AMANDAS**  
ROASTED ALMONDS



33280

**"GIANDUJA-STYLE"  
CONFECTIONER'S  
SUGAR AMANDAS**  
ROASTED ALMONDS

### AVELINAS AND AMANDAS

Discover our selection of almonds from Spain and hazelnuts from Italy, delicately roasted and finely coated with chocolate.



## CROUSTIBILLES



33853  
DARK

**DARK**  
CRISPY CEREAL PIECES



33849  
MILK

**CARAMÉLIA**  
CRISPY CEREAL PIECES



33846  
DULCEY

**DULCEY**  
CRISPY CEREAL PIECES



26690  
RASPBERRY

**RASPBERRY  
INSPIRATION**  
CRISPY CEREAL PIECES

## INDULGENT CHOCOLATES

---



33775  
DARK

### MINI ORANGETTES

CUBED CANDIED  
ORANGE PEEL



33784  
DARK

### CHOCOLATE COFFEE BEANS

COFFEE FLAVORED DARK  
CHOCOLATE MOLDED INTO  
COFFEE BEAN SHAPES



51473  
MILK

### CARAMÉLIA CORN

SALTED TOASTED CORN  
Salted, toasted corn kernels coated  
with Caramélia chocolate

## GALETS

---



8188  
DARK

### DARK GALET

ROASTED ALMONDS



8187  
MILK

### MILK GALET

ROASTED ALMONDS

### SEE ALL OUR PACKAGING ON P. 52-55

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Check out two new boxes for Fantaisies:



INDULGENCE BOX  
Ref. 52789 - PACK OF 10  
14 x 5.2 x 5.2cm  
CAN CONTAIN 200G  
OF AMANDAS, AVELINAS  
& CARAMÉLIA CORN



MINI INDULGENCE BOX  
Ref. 52790 - PACK OF 10  
11 x 4.5 x 4.5cm  
CAN CONTAIN 120G  
OF AMANDAS, AVELINAS  
& CARAMÉLIA CORN





# 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 Fantasies

Ref. 52789



### FOR BARS

REF. 68318 FOR 1 BAR  
REF. 56319 FOR 2 BARS



## 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



NIBBLES

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

### Fantasies:

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

### Quality nuts:

Almonds from Spain and hazelnuts from Italy, delicately roasted and finely coated with chocolate

### Choco'Bar:

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

Promote as an impulse buy, for additional sales at low prices.

Choco'bar rectangular boxes come in two formats that can hold one or two bars and are perfect for showcasing these products.





# CHOCOLATES TO ENJOY WITH COFFEE



SECRETS & LINGOTS P.48

CARRÉS, ÉCLATS, INSTANTS P.49

# Chocolates to enjoy with coffee

## SECRETS



33742  
MILK

### GIANDUJA-STYLE

MILK AND CRÊPE  
WAFFER PIECES



33566  
MILK

### 50% ALMOND & HAZELNUT PRALINÉ



33564  
DARK

### ARABICA COFFEE

DARK CHOCOLATE GANACHE  
INFUSED WITH ARABICA  
COFFEE BEANS



33565  
MILK

### CRUNCHY NUTTY PRALINÉ

50% ALMOND & HAZELNUT

SEE ALL OUR PACKAGING ON  
P. 52-55

Package your Secrets in our special  
boxes. They come in 2 sizes and are  
sold in packs of 10:



24-PIECE  
GIFT BOX

Ref. 14963  
14 × 12.5 × 1.7cm



2-PIECE  
GIFT BOX

Ref. 14961  
4.2 × 3.6 × 1.7cm

## LINGOTS



44907  
MILK

### LINGOTS

MILK GIANDUJA AND  
CRÊPE WAFFER 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 Madagascan cocoa beans  
(Ambanja district)  
FRUITY & TANGY



1896  
MILK

## JIVARA 40%

Blend

MILKY AND MALTED

# ÉCLATS

# INSTANT



5112  
DARK

DARK



7457  
MILK

MILKY



8197  
DARK

## ANDOA NOIR 70%

Single origin Peruvian  
cocoa beans, Piura region,  
San Martin, Amazonas



11161  
DARK

## INSTANT NYANGBO 68%

Single origin Ghanaian cocoa beans  
(Tarkwa and Assin Fosu districts)

*Tasting*

### 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

Valrhona is committed to sourcing all its packaging exclusively from suppliers in Europe.

## FOR SENSATIONS

### NEW PRODUCTS

**SENSATIONS  
BOX  
4 CHOCOLATE  
BONBONS**

Ref. 56320  
PACK OF 10  
6.5 x 6.5 x 2cm



**SENSATIONS  
BOX  
10 CHOCOLATE  
BONBONS**

Ref. 56324  
PACK OF 10  
13.5 x 7 x 2cm



**SENSATIONS  
BOX  
16 CHOCOLATE  
BONBONS**

Ref. 56323  
PACK OF 10  
13 x 12 x 2cm



**BOX FOR 6  
CHOCOLATES\***

Ref. 13620  
PACK OF 10  
7.5 x 7.5 x 1.5cm



**BOX FOR 16  
CHOCOLATES\***

Ref. 12488  
PACK OF 10  
12 x 12 x 1.5cm



## FOR CREATIVES



**TRAY FOR  
CHOCOLATE  
BONBONS**

Ref. 53535  
PACK OF 10  
23 x 3.7 x 2.7cm  
HOLDS 6 TO 8 SENSATIONS  
CHOCOLATE BONBONS

## FOR SECRETS



**24-CHOCOLATE  
GIFT BOX**  
Ref. 14963  
14 x 12.5 x 1.7cm



**2-CHOCOLATE  
GIFT BOX**  
Ref. 14961  
4.2 x 3.6 x 1.7cm

## FOR SLIM BARS

### NEW PRODUCTS



**CHOCO'BAR  
RECTANGULAR BOX**

Ref. 56318  
PACK OF 30  
3.4 x 2 x 9.5cm



**CHOCO'BAR  
RECTANGULAR BOX  
FOR 2**

Ref. 56319  
PACK OF 30  
6.4 x 2 x 9.5cm

NEW SEASONAL PRODUCTS

SMALL LOVE BOX

Ref. 56523

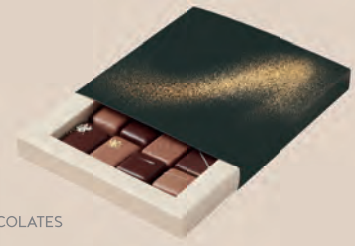
PACK OF 10  
13.3 x 13.3 x 1.8cm  
CAN CONTAIN APPROX. 14 CHOCOLATES



SMALL CHRISTMAS BOX

Ref. 56519

PACK OF 10  
13.3 x 13.3 x 1.8cm  
CAN CONTAIN APPROX. 14 CHOCOLATES



TRAY

Ref. 42891

PACK OF 10 - 20 x 3.4 x 1.8cm  
CAN CONTAIN: 6 PRALINÉS OR 8 GANACHES  
OR 7 PRALINÉS AND GANACHES

4 GANACHES

- 1 INDULGENT GANACHE
- +
- 1 FRUIT GANACHE
- +
- 2 PURE CHOCOLATE GANACHES

2 PRALINÉS

- 1 SMOOTH PRALINÉ
- +
- 1 TEXTURED PRALINÉ

1 DOUBLE LAYER



SMALL GIFT BOX

Ref. 43372

PACK OF 10 - 13.3 x 13.3 x 1.8cm  
CAN CONTAIN: 12 PRALINÉS OR 16 GANACHES  
OR 14 PRALINÉS AND GANACHES

8 GANACHES

- 2 INDULGENT GANACHES
- +
- 2 FRUIT GANACHES
- +
- 4 PURE CHOCOLATE GANACHES

4 PRALINÉS

- 2 SMOOTH PRALINÉS
- +
- 2 TEXTURED PRALINÉS

2 DOUBLE LAYERS



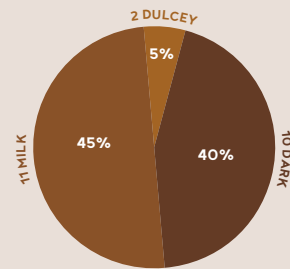
LARGE GIFT BOX

Ref. 43371

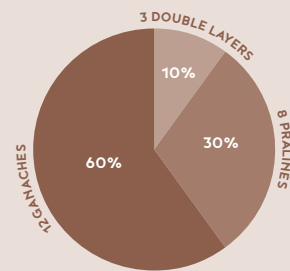
PACK OF 10 - 13.3 x 13.3 x 3.5cm  
CAN CONTAIN: 24 PRALINÉS OR 32 GANACHES  
OR 28 PRALINÉS AND GANACHES

OPTIMIZE YOUR ASSORTMENT

COATINGS



FILLINGS



# Packaging

Valrhona is committed to sourcing all its packaging exclusively from suppliers in Europe.

## FOR FANTASIES



### INDULGENCE BOX

Ref. 52789

PACK OF 10  
14 x 5.2 x 5.2cm  
CAN CONTAIN 200G  
OF AMANDAS, AVELINAS  
& CARAMÉLIA CORN OR  
180G OF ESPRITS DE NOËL



### FESTIVE INDULGENCE BOX

Ref. 52792

PACK OF 10  
14 x 5.2 x 5.2cm  
CAN CONTAIN 200G  
OF AMANDAS, AVELINAS  
& CARAMÉLIA CORN OR  
180G OF ESPRITS DE NOËL



### MINI INDULGENCE BOX

Ref. 52790

PACK OF 10  
11 x 4.5 x 4.5cm  
CAN CONTAIN 120G  
OF AMANDAS, AVELINAS  
& CARAMÉLIA CORN OR  
100G OF ESPRITS DE NOËL

## FOR TRUFFLES

### BOX OF CHOCOLATE TRUFFLES

Ref. 45808

PACK OF 10 - 22 x 6 x 3cm  
CAN CONTAIN 6 TRUFFLES



## FOR FANTASIES AND ESPRITS DE NOËL

### GOLD BOX\*

Ref. 26869

PACK OF 10 - 12 x 8.6 x 4.4cm  
CAN CONTAIN 200G  
OF AMANDAS & AVELINAS  
OR 32 ESPRITS DE NOËL



## FOR HEARTS



### LOVEHEART BOX

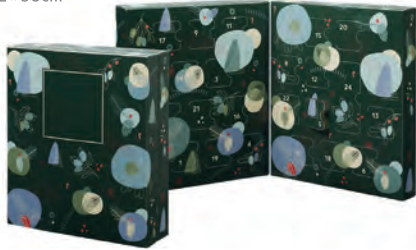
Ref. 28098

PACK OF 25  
15 x 15 x 3.7cm  
CAN CONTAIN  
9 HEARTS

## TO GET INTO THE CHRISTMAS SPIRIT

### FILL YOUR OWN ADVENT CALENDAR

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



## FOR CHRISTMAS & NEW YEAR

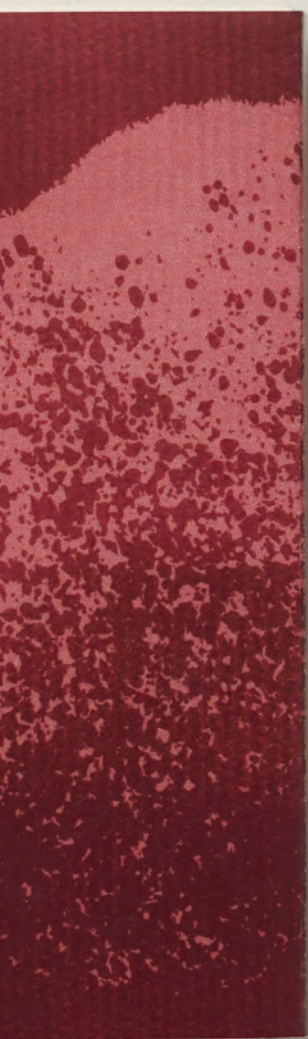
### 9-CHOCOLATE GIFT BOX

Ref. 34299  
PACK OF 25  
15 x 15 x 3.7cm



## ASSORTMENT RECOMMENDATIONS TO FILL IN THE BLANKS ON YOUR CALENDAR

<b>The CLASSIC assortment</b>	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 SALTED CARAMEL	   33301 DARK 55% HAZELNUT	   33402 DARK CHAPKA
	4 x 4 boxes		4 x 4 boxes		1 x 1 box (ideal for box 24)
	   33853 DARK 33849 MILK 33846 DULCEY CROUSTIBILLES		   11207 DULCEY ESPRIT DE NOËL		   33462 DARK BAR'ROC
<b>The INDULGENT assortment</b>	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	   33627 MILK JIVARA ALIZÉ	   33566 MILK 50% ALMOND & HAZELNUT PRALINÉ
	4 x 4 boxes		4 x 4 boxes		1 x 1 box (ideal for box 24)
	   33853 DARK 33849 MILK 33846 DULCEY CROUSTIBILLES		   12013 MILK ESPRIT DE NOËL		   33720 MILK BAR'ROC
<b>The GOURMET assortment</b>	4 x 2 boxes	1 x 3 boxes	1 x 3 boxes	1 x 3 boxes	3 x 3 boxes
	   33841 DARK AVELINAS	   34055 WHITE RINETTE	   33185 DARK PALET OR	   43092 HUKAMBI ÉVASION BRÉSIL	   33627 MILK JIVARA ALIZÉ
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	   33301 DARK 55% HAZELNUT	   11206 DARK ESPRIT DE NOËL	   33523 DARK BAR' CARAMEL	





# INDEX



PAGE	NAME OF PRODUCT	REF.	CHOCOLATE	PACKAGING	AVERAGE UNIT WEIGHT (g)	RECOMMENDED SHELF LIFE** (months)	AVAILABILITY	LIQUEUR
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## Promesses

### Ganaches

	13	ARABICA COFFEE	43011	DARK	1kg	9	3	
	13	VANILLA DOUCEUR	43645	MILK	1kg	9	3	
	13	CARAMÉLIA DULCEY	43176	DULCEY	1kg	9	3	
	13	BLACKCURRANT	43012	DARK	1kg	9	3	
	13	LIME	43635	DARK	1kg	9	3	
	13	CALAMANSI CITRUS	43149	MILK	1kg	9	3	
	13	NOIR AMER	42987	DARK	1kg	9	3	
	13	VOYAGE MADAGASCAR	43065	DARK	1kg	9	3	
	13	DÉCOUVERTE BELIZE	43066	DARK	1kg	9	3	
	13	LACTÉE	42988	MILK	1kg	9	3	
	13	ÉVASION BRÉSIL	43092	MILK	1kg	9	3	

### Pralinés

	14	ALMOND	43083	DARK	1kg	9	2	
	14	HAZELNUT	43093	MILK	1kg	9	2	
	14	PECAN	43138	MILK	1kg	9	2	
	14	HAZELNUT	43177	DULCEY	1kg	9	2	
	14	ALMOND & BUCKWHEAT	53936	DARK	1kg	9	2	
	14	GIANDUJA BISCUIT	43550	DARK	1kg	9	2	
	14	ALMOND & CORN	53607	MILK	1kg	9	2	
	14	CRISPY	43640	MILK	1kg	9	2	
	14	ALMOND & COCONUT	43621	MILK	1kg	9	2	
	14	PISTACHIO	46213	DARK	1kg	9	2	

PAGE	NAME OF PRODUCT	REF.	CHOCOLATE	PACKAGING	AVERAGE UNIT WEIGHT (g)	RECOMMENDED SHELF LIFE** (months)	AVAILABILITY	LIQUEUR
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## DOUBLE LAYERS

	15	CITRUS & COFFEE	53606	DARK	1kg	9	2	
	15	TONKA CHERRY	56321	DARK	1kg	9	2	
	15	RASPBERRY	43343	DARK	1kg	9	2	
	15	GIANDUJA PASSION FRUIT	43301	MILK	1kg	9	2	

## Sensations

### Essential chocolates

	19	ABINAO	33605	DARK	2KG	10.4	4	
	19	GUANAJA AMER	33658	DARK	2KG	11	4	
	19	CARAÏBE	33626	DARK	2KG	11	4	
	19	TRUFFLE CARAÏBE	33601	DARK	2KG	8.3	1	
	19	PALET OR	33185 33779	DARK	2KG 120 PIECES	11	4	
	19	JIVARA ALIZÉ	33627	MILK	2KG	11	4	
	19	PALET ARGENT	33405 33768	MILK	2KG 120 PIECES	11	4	
	19	MANJARI	33604	DARK	2KG	10.4	4	
	19	MACAÉ	33630	DARK	2KG	10.4	7	
	20	BLACKCURRANT	33406 33793	DARK	2KG 120 PIECES	11	4	
	20	PEAR	33412	DARK	2KG	11	5	
	20	APRICOT CARAFRUTTI	33411	DARK	2KG	11	5	
	20	COCONUT CARAFRUTTI	56302	MILK	2KG	11	5	
	20	BANANA PASSION FRUIT	33801	DULCEY	2KG	10.5	4	
	20	IVOIRE & BLACKCURRANT	33600	WHITE	2KG	10	2	
	21	SALTED CARAMEL	33409	DARK	2KG	10.5	3	
	21	BLACK COFFEE	33897 33834	DARK	2KG 120 PIECES	11	4	
	21	MOKA	33701	DARK	2KG	11	4	








	PAGE	NAME OF PRODUCT	REF.	CHOCOLATE	PACKAGING	AVERAGE UNIT WEIGHT (g)	RECOMMENDED SHELF LIFE* (months)	AVAILABILITY	LIQUEUR
	21	JASMINE TEA	33700 33788	DARK	2KG 120 PIECES	11	4		
	21	ESPELETTE PEPPER	33744	DARK	2KG	10.2	8		
	21	CHAPKA	33402	DARK	2KG	10.5	4		
	21	STRONG MINT	33599	DARK	2KG	11	5		
	21	SALTED CARAMEL	33415 33777	MILK	2KG 120 PIECES	10.5	3		
	21	CHAPKA	33413	MILK	2KG	10.5	4		
	21	VANILLA	33689 33763	MILK	2KG 120 PIECES	11	4		
	21	SWEET ALMOND	33619	MILK	2KG	11	4		
	21	COFFEE & CREAM	33840	WHITE	2KG	11	4		
	21	COGNAC	33957	WHITE	2KG	11	4		
	22	INTENSE	33296	DARK	2KG	10	2		
	22	DOUCEUR	33303	DARK	2KG	10	2		
	22	55% HAZELNUT	33301	DARK	2KG	10.5	2		
	22	MALAKOFF	33180	DARK	2KG	11	2		
	22	GRETA	33666	DARK	2KG	11	3		
	22	MALAKOFF	33237	MILK	2KG	11	2		
	22	GRETA	33669	MILK	2KG	11	4		
	22	INTENSE	33311	MILK	2KG	10	2		
	22	INTENSE IVOIRE	33401 33770	WHITE	2KG 120 PIECES	10	5		
	22	IVOIRE SQUARE	33433	WHITE	2KG	11	5		
	22	ALMOND HAZELNUT IVOIRE 60%	33515	WHITE	2KG	10.5	3		
	23	DARK PRALIFEUILLETÉ	33367	DARK	2KG	11	2		
	23	CRUNCHY	33312	DARK	2KG	10.5	2		

	PAGE	NAME OF PRODUCT	REF.	CHOCOLATE	PACKAGING	AVERAGE UNIT WEIGHT (g)	RECOMMENDED SHELF LIFE* (months)	AVAILABILITY	LIQUEUR
	23	PRALICOCO	33298	DARK	2KG	10	2		
	23	ARWEN	43342	DARK	2KG	9.5	2		
	23	MILK PRALIFEUILLETÉ	33358	MILK	2KG	11	4		
	23	NOUGATINE	33283	MILK	2KG	10.5	2		
	23	TONKA	33567	MILK	2KG	10.5	2		
	23	CITRUS GIANDUJA	33278	MILK	2KG	10	2		
	23	MILK RINETTE	33236	MILK	2KG	10	4		
	23	DULCEY RINETTE	33525	DULCEY	2KG	10	2		
	23	IVOIRE RINETTE	34055	WHITE	2KG	10	4		

### Creative chocolates

	24	BERRIES & VIOLET GRANITÉ	33702	DARK	2KG	9.4	9		
	24	COCOA NIB GRANITÉ	33872	DARK	2KG	9.4	6		
	24	RASPBERRY & LYCHEE GRANITÉ	56098	DARK	2KG	9.4	4		
	24	NUTTY PRALINÉ GRANITÉ	33927	MILK	2KG	9.4	6		
	24	PASSION FRUIT GRANITÉ	33928	MILK	2KG	9.4	4		
	25	CHOCOLATE TART	44761	DARK	2KG	10.5	3		
	25	CRÈME CARAMEL	33524	DARK	2KG	9.5	4		
	25	TIRAMISU	33865	MILK	2KG	10	7		
	25	RASPBERRY CRUMBLE	44572	MILK	2KG	11	5		
	25	TARTE TATIN	33693	MILK	2KG	10	3		
	25	PEAR & CINNAMON TART	33688	DULCEY	2KG	11	4		
	25	MILLEFEUILLE	33716 33795	WHITE	2KG 120 PIECES	10	3		


PAGE	NAME OF PRODUCT	REF.	CHOCOLATE	PACKAGING	AVERAGE UNIT WEIGHT (g)	RECOMMENDED SHELF LIFE** (months)	AVAILABILITY	LIQUEUR
<b>FESTIVE CHOCOLATES</b>								
<b>Truffles</b>								
	28	GUANAJA	33910	DARK	1KG	13.5	9	
	28	DULCEY PRALINÉ	33852	DULCEY	1KG	13.4	5	
	28	CROUSTIPRALINÉ	33850	DARK	1KG	14.5	4	
	28	TANARIVA CARAMEL	33615	MILK	1KG	13.5	9	
	28	GUANAJA WITH ORANGE	34256	DARK	1KG	13.5	7	
	28	RUM COCONUT	33797	DARK	1KG	14	9	
<b>Esprits de Noël</b>								
	30	CARAÏBE	11206	DARK	2KG	5	8	
	30	CARAMÉLIA	12013	MILK	2KG	5	6	
	30	DULCEY	11207	DULCEY	2KG	5	7	
	30	IVOIRE	13008	WHITE	2KG	5	7	
<b>Scintillantes</b>								
	31	CARAÏBE	11504	DARK	5KG	11	2	
	31	JIVARA		MILK				
	31	PRALIFEUILLETÉ		DARK				
	31	PRALINÉ		MILK				
	31	ALMOND		MILK				
	31	BLACKCURRANT IVOIRE		WHITE				
<b>Nuts &amp; Candied Fruit</b>								
	32	MEDITERRANEAN DARK	33181	DARK	1KG	9	3	
	32	MEDITERRANEAN MILK	33368	MILK	1KG	9	3	
	32	MEDITERRANEAN DULCEY	33359	DULCEY	1KG	9	3	
	32	BRIN D'AMANDE	33297	DARK	2KG	10	2	

PAGE	NAME OF PRODUCT	REF.	CHOCOLATE	PACKAGING	AVERAGE UNIT WEIGHT (g)	RECOMMENDED SHELF LIFE** (months)	AVAILABILITY	LIQUEUR
	32	NOUGAT	33281	DARK	2KG	12	2	
	32	ORANGETTE	33177	DARK	2KG	4.5	4	
	32	GINGEMBRETE	33299	DARK	2KG	6.3	3	
<b>Fruit Pastes</b>								
	33	ASSORTMENT OF FRUIT PASTES 6 VARIETIES	19826		192 PIECES	9.5	5	
<b>Liqueurs</b>								
	34	RASPBERRY	33238	DARK	2KG	9	3	
	34	PEAR	487	DARK	2KG			
	34	CHARTREUSE®	481	DARK	2KG			
	34	CERISE & KIRSCH	381	DARK	2KG	13.7	3	
	34	MIRABELLE PLUM	33475		2KG	11.5	6	
	34	DULCEY WHISKY & COFFEE	33635	DULCEY	2KG	11.5	4	
	34	RASPBERRY	33474		2KG	11.5	6	
	34	PEAR	33239		2KG	11.5	6	
	34	ASSORTED CHARDONS	50931		2KG	11.5	5	
	34	BLUE PRALINÉ	33802		2KG	11.5	4	
<b>Hearts</b>								
	35	RASPBERRY	33786	DARK	2KG	10.5	3	
	35	PASSION FRUIT	33746	MILK	2KG	10.5	5	
	35	VANILLA	33498	WHITE	2KG	10.5	5	
	35	MANJARI	33624	DARK	2KG	10.5	5	
	35	JIVARA	33614	MILK	2KG	10	4	





PAGE	NAME OF PRODUCT	REF.	CHOCOLATE	PACKAGING	AVERAGE UNIT WEIGHT (g)	RECOMMENDED SHELF LIFE (months)	AVAILABILITY	LIQUEUR
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## NIBBLES







### Choco'bar

	40	BAR' BIGOUDINE DARK	43341	DARK	36 PIECES	34	2	
	40	BAR' CARAMEL	33523	DARK	36 PIECES	34	3	
	40	BAR'ROC DARK	33462	DARK	36 PIECES	34	2	
	40	BAR' JIVARA	33644	MILK	36 PIECES	34	3	
	40	BAR' BIGOUDINE MILK	33360	MILK	36 PIECES	34	4	
	40	BAR'ROC MILK	33720	MILK	36 PIECES	34	3	
	40	CROUSTI BAR'LAIT	33520	MILK	36 PIECES	35	2	
	40	CROUSTI BAR'IVOIRE	33869	WHITE	36 PIECES	35	4	

### Bars

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

### Fantaisies

	42	AVELINAS DARK	33841	DARK	2KG	3	9	
	42	AVELINAS MILK	33836	MILK	2KG	3	9	
	42	AVELINAS DULCEY	33833	DULCEY	2KG	3	6	
	42	IVOIRE AVELINAS	33844	WHITE	2KG	3	7	
	42	DARK AMANDAS	33835	DARK	2KG	3.1	9	
	42	MILK AMANDAS	33831	MILK	2KG	3.1	9	
	42	DULCEY AMANDAS	33824	DULCEY	2KG	3.1	6	
	42	IVOIRE AMANDAS	11705	WHITE	2KG	3.1	7	
	42	GIANDUJA-STYLE COCOA AMANDAS	33279		2KG	3.4	9	
	42	GIANDUJA-STYLE & CONFECTIONER'S SUGAR AMANDAS	33280		2KG	3.4	9	

PAGE	NAME OF PRODUCT	REF.	CHOCOLATE	PACKAGING	AVERAGE UNIT WEIGHT (g)	RECOMMENDED SHELF LIFE (months)	AVAILABILITY	LIQUEUR
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	42	DARK CROUSTIBILLES	33853	DARK	2KG	1.5	5	
	42	CARAMÉLIA CROUSTIBILLES	33849	MILK	2KG	1.5	5	
	42	DULCEY CROUSTIBILLES	33846	DULCEY	2KG	1.5	5	
	42	RASPBERRY INSPIRATION CROUSTIBILLES	26690	RASPBERRY	1KG	1.5	3	
	43	MINI ORANGETTES	33775	DARK	2KG	0.7	5	
	43	PIECES OF COFFEE CHOCOLAT	33784	DARK	1KG	0.5	6	
	43	CARAMÉLIA CORN	51473	MILK	2kg	1.4	5	
	43	DARK GALET	8188	DARK	2KG	4	7	
	43	MILK GALET	8187	MILK	2KG	4	7	



## Chocolates to enjoy with coffee

### Secrets, Lingots

	48	GIANDUJA-STYLE SECRETS	33742	MILK	216 PIECES	10.2	5	
	48	50% ALMOND & HAZELNUT PRALINÉ SECRETS	33566	MILK	216 PIECES	10.2	5	
	48	SECRETS ARABICA COFFEE	33564	DARK	216 PIECES	10.2	5	
	48	CRUNCHY NUTTY PRALINÉ SECRET	33565	MILK	216 PIECES	10.2	5	
	48	LINGOTS	44907	MILK	2KG	10.3	4	

### Carrés, Éclats, Instants

	49	GUANAJA 70%	510	DARK	1KG	5	8	
	49	CARAÏBE 66%	511	DARK	1KG	5	8	
	49	MANJARI 64%	1895	DARK	1KG	5	8	
	49	JIVARA 40%	1896	MILK	1KG	5	8	
	49	DARK ÉCLAT	5112	DARK	1KG	4.1	8	
	49	MILK ÉCLAT	7457	MILK	1KG	4.1	6	
	49	ANDOA NOIR ÉCLAT	8197	DARK	1KG	4.1	8	
	49	INSTANT NYANGBO 68%	11161	DARK	1600 PIECES	3.3	8	

PAGE	NAME OF PRODUCT	REF.	CHOCOLATE	PACKAGING	AVERAGE UNIT WEIGHT (g)	RECOMMENDED SHELF LIFE** (months)	AVAILABILITY	LOUVER
<b>Packaging</b>								
	52	SENSATIONS BOX 4 CHOCOLATE BONBONS	56320		10 BOXES			
	52	SENSATIONS BOX 10 CHOCOLATE BONBONS	56324		10 BOXES			
	52	SENSATIONS BOX 16 CHOCOLATE BONBONS	56323		10 BOXES			
	52	BOX OF 6 CHOCOLATE BONBONS	13620		10 BOXES		*	
	52	BOX OF 16 CHOCOLATE BONBONS	12488		10 BOXES		*	
	52	TRAY FOR CHOCOLATE BONBONS	53535		10 BOXES			
	52	GIFT BOX with 24 pieces	14963		10 BOXES			
	52	GIFT BOX with 2 pieces	14961		10 BOXES			
	52	CHOCO'BAR RECTANGULAR BOX	56318		30 BOXES			
	52	CHOCO'BAR RECTANGULAR BOX FOR 2	56319		30 BOXES			
	53	SMALL GIFT BOX LOVE	56523		10 BOXES			
	53	SMALL CHRISTMAS GIFT BOX	56519		10 BOXES			
	53	TRAY FOR PROMESSES	42891		10 rectangular boxes			
	53	SMALL GIFT BOX FOR PROMESSES	43372		10 BOXES			
	53	LARGE GIFT BOX FOR PROMESSES	43371		10 BOXES			
	54	INDULGENCE BOX	52789		10 BOXES			
	54	FESTIVE INDULGENCE BOX	52792		10 BOXES			
	54	MINI INDULGENCE BOX	52790		10 BOXES			
	54	BOX OF CHOCOLATE TRUFFLES	45808		10 BOXES			
	54	GOLD BOX	26869		10 BOXES		*	
	54	LOVEHEART BOX	28098		25 BOXES			
	55	FILL YOUR OWN ADVENT CALENDAR	30523		PACK OF 20			▬
	55	GIFT BOX - 9 CHOCOLATES	34299		PACK OF 25			▬

PAGE	ASSORTMENT OF	REF.	RANGE	AVERAGE WEIGHT (kg)	AVAILABILITY
<b>Assortments</b>					
20	CLASSIC SENSATIONS 160 PIECES	20229	Sensations	1.620kg	
36	ASSORTMENT 20KG	44174	Sensations Truffles Liqueurs Nuts and candied fruits Hearts	20	
36	ASSORTMENT 32KG	44175	Sensations Truffles Liqueurs Nuts and candied fruits Hearts	32	
36	ASSORTMENT 48KG	44176	Sensations Truffles Liqueurs Nuts and candied fruits Hearts	48	
36	ASSORTMENT 120KG	44177	Sensations Truffles Liqueurs Nuts and candied fruits Hearts	120	



# Make your life easier

Find out more about the different sales themes and our promotional event tips.

## Valrhona online printing service

Thanks to this new service exclusively available to Valrhona customers, you can promote your expertise and boost your sales with tailor-made, authentic, and seasonal communication.

82% of shoppers decide what they are going to buy in store based on how prominently products are displayed, and 18% of purchases are impulse buys spurred on by point-of-sale advertising.

Printed Valrhona is a user-friendly online tool that makes it simple to create all the communication resources you need to promote your in-store offer, including posters, stickers, window displays, and more .

Adapt your communication resources to your needs and receive them ready to display in-store!

**THE CHOICE IS YOURS!**



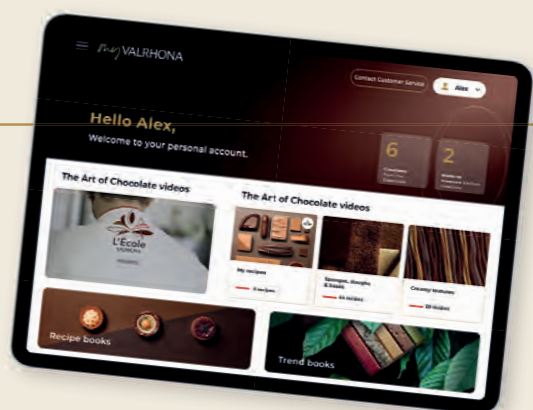
## MyValrhona

**MyValrhona** is the new digital space designed to support professionals with their day-to-day work. It is more than just a portal in that it centralizes all Valrhona's expertise in one place to offer a fluid, customized experience.

**MyValrhona** is designed to adapt to your work and helps you save time, nurture your creativity and enhance your expertise.

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**MyValrhona** is much more than just a customer account: It's your digital partner for taking excellence to the next level.



ACCESS THE SERVICE  
**MYVALRHONA**



# Customization

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

 **01**

Contact your sales representative.

 **02**

Select the product you want to customize.

**03**

Finalize your customization plan.



**PALETS/LINGOTS/CARRÉS**

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 to 10 working days.

**05** 

Approve the pre-press proof.

 **06**

You will receive your order within 6 to 8 weeks.

# Our regulation-compliant labelling service

A FREE, FAST service for selling your assortments of chocolate bonbons and confectionery in compliance with prepackaged food labelling regulations.

## 2. Selezionate i vostri prodotti

### 1. Log in

Valrhona.com > Our services for professionals / Valrhona-selection.fr > My Services. Sign in with your usual user name and password

### 2. Choose your products

Choose from among the chocolate bonbons that you have ordered over the last 12 months.

### 3. Choose your format

Adjust the size of your label to the packaging selected.

### 4. Print

Download your label and print it off yourself.

Automatically  
created based  
on bonbons  
selected

Entered by  
the maker

Assorted chocolate bonbons, ingredients: sugar, cocoa butter, whole MILK powder, glucose syrup, water, ALMONDS, HAZELNUTS, cocoa beans, whole condensed MILK, skimmed MILK powder, whey (MILK), butter (MILK), maltodextrin, salt, beetroot juice powder, natural vanilla extract, spinulina extract, emulsifier: sunflower lecithin, coating agent: shellac gum, colorant: ordinary caramel.

Store in a dry place at 16 to 18°C.

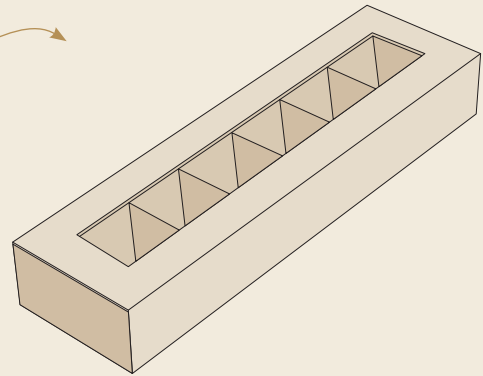
Nutritional values for 100g: Energy: 2091 / Energy: 500 - Fats: 26g of which saturated fatty acids: 14g - Carbohydrates: 62g - of which sugars: 56g - Proteins: 4.9g - Salt: 0.3g.

Best before 07/2024

Batch number: 1

ADDRESS

Net weight in g: 250g



## VALRHONA

Let's imagine the best of chocolate®

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