

The logo for Callebaut, featuring the brand name in a serif font with a stylized golden swirl graphic behind it.

CALLEBAUT

A chef in a white uniform and hat is carefully plating a chocolate dessert. The chef is using a thin chocolate stick to place a small orange garnish on top of a round chocolate cake. The background is a bright, clean kitchen.

Your talent and our chocolates.
A guarantee for perfect desserts
in restaurants & catering!





The excellence in chocolate that has become a global reference

Often imitated, never equalled: these four chocolates stem from a great Belgian tradition in chocolate making and have become the choice of many professionals all over the world. From home made pralines to desserts or sauce... You can always count on these chocolates. You can create it all!



“With these four Callebaut chocolates you can really do everything. The 70-30-38NV, for example, has a particular intensity yet with a pleasant balance between bitter and sweet. It gives that extra strong taste to chocolate moelleux, chocolate sauces, crème brûlée and so on.”



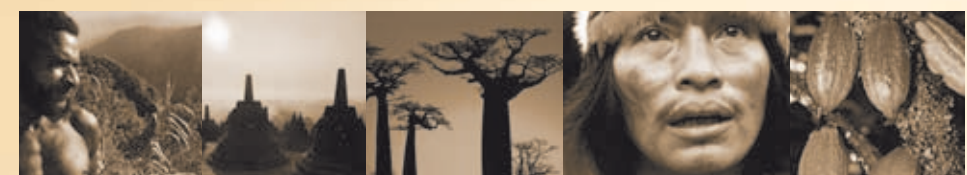
Origine chocolate

The extraordinary taste

Each Origine is made with rare and aromatic cocoa beans from one specific country or region. Besides their overwhelming chocolate taste, you'll discover hints of herbs, flowers or fruits typical for the soil and unique environment in which the cocoa was grown. Origine enables you to make your desserts stand out with an authentic and sophisticated chocolate taste.



ARRIBA JAVA PAPUA JAVA MEXICO GHANA MADAGASCAR ECUADOR SAO THOMÉ GRENADÉ PERU TOGO VENEZUELA



Dear colleague,

Callebaut is about more than quality chocolate. It is about offering perfect solutions for chefs and caterers too! Whether you're looking for true and noble ingredients that allow you to make a difference. Or whether you aim for a dessert range that guarantees a great taste, yet can be prepared with a maximised convenience, Callebaut offers a perfect match.

I have tested and experienced it myself. My years as chef have taught me to be critical and demanding, and Callebaut has always met every one of my demands. Every time I was impressed with the taste, texture and look of the end result, the time saved and the efficiency obtained in working with Callebaut products.

Convince yourself. You'll be amazed with the end result too! Guaranteed.

Alexandre Bourdeaux
Callebaut Technical Advisor

PS: If there's anything you'd like to know, don't hesitate: visit us at www.callebaut.com

Origine neapolitans

Each Origine chocolate from Callebaut is now also available in 10 g neapolitans (1 kg boxes). A special way to spoil your customers with a tasty treat with coffee or tea.



Tip: Specially for the festive season Callebaut is bringing out a sampler box in September with neapolitans made from 13 different Origine chocolates. Serve this box with coffee or tea, and let your customers taste their way around the world!



Chocolate for Fountains and fondue

Is there anything more indulgent than warm, melted chocolate? Callebaut offers the perfect dark and milk chocolate for chocolate fountains. Their taste is your guarantee for success since they are made with the references on the market: Callebaut's renowned chocolates 811NV and 823NV. Their finely-balanced recipe gives them perfect fluidity.



“Serve with fruits (strawberries, cherries, raspberries, grapes...), diced cake or sponge cake! Great to dip.”



The Callets™ sensation

A seductive sensation with coffee & tea!

No-one can resist Callets™ sensation. These small, shiny pearls in 100% Callebaut classic chocolates are a thrill served with coffee and tea. They will seduce every chocolate lover!





Welcome to Callebaut’s
Chocolate Academy

Interested in becoming a chocolate expert? Our technical advisors at the Chocolate Academy will definitely help you. Our courses include introductions to chocolate where tempering, basic recipes and processing techniques are taught, as well as advanced courses. In these, new trends, recipes and decoration techniques are demonstrated. In the Chocolate Academy you will also be able to exchange experience and troubleshoot with colleagues in the business and with our technical advisors. They are there to help you! You will find a full overview of all courses at www.callebaut.com. Click on Chocolate Academy. Or send an e-mail to apply for our courses to chocolateacademy@callebaut.com.



www.callebaut.com
the source of information
professionals
don’t want to miss

Check out www.callebaut.com for inspiration, information, video demonstrations of products and techniques. It’s open 24/7 and answers all your questions on chocolate!



Chocolate Cups

for a presentation to impress

There’s a chocolate cup for every idea, from delicate and small mignardise to gourmet dessert. Of course they are made of 100% Callebaut chocolate!



Dark chocolate small carved cups
ca. 27 mm Ø



Dark chocolate small shaped cups
ca. 45 mm Ø – ca. 50 mm Ø



Dark chocolate tulips
ca. 63 mm Ø



Chocolate truffle shells in dark, milk or white chocolate
ca. 25 mm Ø



“Callebaut Chocolate Mousse and Chocolate Cups make a great duo! And they save you time. Beat the chocolate mousse powder with milk, pipe into the cups, 2 hours in the fridge... and ready to serve!”

Decorations

to create your personal finishing touch



Chocolate vermicelli
available in dark, milk and white chocolate



Chocolate flakes
available in two sizes and in dark or milk chocolate



Chocolate blossoms
available in dark, milk, white and mixed chocolate, caramel or strawberry flavour



Chocolate pencils
available in dark, white or mixed chocolate



Special chocolate decor
dark chocolate



Chocolate grid
dark chocolate



Chocolate motif
white chocolate with dark chocolate motif



Cocoa powder
100% cocoa powder with a dark, warm colour, perfect solubility and an intense taste.



Cocoa nibs
Broken and roasted cocoa bean kernels. A crunchy taste maker and perfect finishing touch.



Brésilienne
Broken and roasted hazelnuts enrobed with a crunchy layer of caramel! Superior quality from premium hazelnuts.

Chocolate Mousses

with a sensational taste and maximum convenience

Callebaut presents three Chocolate Mousses in powder mix form. They are each made with the highest amount of chocolate on the market. The result? A sensational taste for your customers. And unrivalled convenience for you!




Dark Chocolate Mousse
75% chocolate




Milk Chocolate Mousse
70% chocolate




White Chocolate Mousse
58.5% chocolate




Mix with
1L of milk



Beat for
5 minutes



Pipe into
glasses



Cool for
2 hours

Unequalled taste & texture,
ready in 5'!



Toppings & Sauce

a hot or cool taste maker on your desserts

Looking for excellent taste combined with great ease in serving? Then Callebaut’s Sauce and Toppings are the answer. Their unequalled high content in fruit, cocoa, chocolate or caramel guarantees the taste. The clever packaging does the rest: serve straight from the bottle with the greatest precision!

Toppings
can be served hot or cool:



Red Fruit



Caramel



Dark Chocolate flavour

Chocolate Sauce
must be served hot:



Dark chocolate



Extra convenient bottle!

- reduced diameter
- tamper proof lid
- new nozzle for better dosing





Mycryo®

for tasty, easy-to-obtain
and healthy frying results

Mycryo® is a revolutionary frying fat

Mycryo® is 100% pure, deodorized cocoa butter in handy powder form. It's ideal for frying: Mycryo® resists very high temperatures – up to 200°C!

Mycryo® for pure taste

Mycryo® doesn't mask the flavours of your ingredients like oil, butter or traditional baking fats do! Mycryo® reveals their natural taste, even for the most delicate ingredients like fish, shellfish, foie d'oie...

Mycryo® for pure convenience

Just sprinkle the uncooked or poached ingredients with Mycryo® or coat them with Mycryo® powder. Then bake in a dry hot pan (without any addition of other baking fats!). Thanks to its dry powder form, Mycryo® is very easy to measure and dose. Furthermore Mycryo® avoids spattering, nor does it leave any traces in the pan: cleaning becomes very easy! Mycryo® comes in a handy 600 g box: for easy dosing, ideal for preserving in a kitchen environment.



1

Sprinkle Mycryo® on the working surface (mixed with seasoning if desired).



2

Coat the ingredients (meat, fish or vegetables) with Mycryo®.



3

Fry in a dry hot pan without addition of other baking fat.



4

Ready to serve!



New convenient packaging!





Name	Ref.	Description	Min. % cocoa solids	Packaging
Galleets™ sensation Dark	CHD-SC- 811NV-556	Dark chocolate pearls with a unique, deep shine.	51.9%	Galleets™ 2.5 kg
Galleets™ sensation Milk	CHM-SC- 823NV-556	Milk chocolate pearls with a unique, deep shine.	33.6%	Galleets™ 2.5 kg
Galleets™ sensation Marbled	CHM-SC- WDNV-556	Marbled pearls in a mix of dark and white chocolate with a unique, deep shine.	-	Galleets™ 2.5 kg

Chocolate Cups

Name	Ref.	% chocolate	Packaging
Small carved cups	CHD-CP-27SN	100%	270 pieces • 1.3 kg box
Small shaped cups	CHD-CP-PFAS	100%	312 pieces • 1.69 kg box
Tulip cups	CHD-CP-TR	100%	16 pieces • 0.285 kg box
Dark truffle shells	CHD-TS-25	100%	504 pieces • 1.56 kg box
Milk truffle shells	CHM-TS-25	100%	504 pieces • 1.56 kg box
White truffle shells	CHW-TS-25	100%	504 pieces • 1.56 kg box

Decorations

Name	Ref.	Description - % chocolate	Size	Packaging
Flakes Dark Small	SPLIT-4-D	Dark chocolate flakes with a unique shine – 100%.	1.5 – 2.7 mm	1 kg and 5 kg bag
Flakes Dark Large	SPLIT-9-D	Dark chocolate flakes with a unique shine – 100%.	2.7 – 6.5 mm	1 kg and 5 kg bag
Flakes Milk Small	SPLIT-4-M	Milk chocolate flakes with a unique shine – 100%.	1.5 – 2.7 mm	1 kg and 5 kg bag
Flakes Milk Large	SPLIT-9-M	Milk chocolate flakes with a unique shine – 100%.	2.7 – 6.5 mm	1 kg and 5 kg bag
Vermicelli Dark	CHK-D	Dark chocolate vermicelli with a unique shine – 100%.	-	1 kg and 5 kg bag
Vermicelli Milk	CHK-M	Milk chocolate vermicelli with a unique shine – 100%.	-	1 kg and 5 kg bag
Vermicelli White	CHK-W	White chocolate vermicelli with a unique shine – 100%.	-	1 kg and 5 kg bag
Chocolate blossoms dark	CHD-SH-1D2	Mini curls in dark chocolate.	-	1 kg box
Chocolate blossoms milk	CHM-SH-1	Mini curls in milk chocolate.	-	1 kg box
Chocolate blossoms white	CHW-SH-1	Mini curls in white chocolate.	-	1 kg box
Chocolate blossoms white & dark	CHM-SH-1WD	Mini curls in dark and white chocolate.	-	1 kg box
Chocolate blossoms caramel	CHF-SH-1CARA	Mini curls in caramel chocolate.	-	1 kg box
Blossoms strawberry flavoured	CHF-SH-1STRAW	Mini curls in strawberry flavoured chocolate.	-	1 kg box
Chocolate pencil dark	CHD-PC-200	Mini pencils in dark chocolate.	-	0.9 kg box
Chocolate pencil white	CHW-PC-200	Mini pencils in white chocolate.	-	0.9 kg box
Chocolate pencil white & dark	CHM-PC-200WD	Mini pencils in dark and white chocolate.	-	0.9 kg box
Special chocolate decor	CHD-DC-SPE	Dark chocolate decorations.	-	575 pieces • 0.675 kg box
Chocolate grid	CHD-DC-GRIL	Grid in dark chocolate: crack'n break in pieces for decoration.	-	11 pieces • 1.485 kg box
Chocolate motif	CHM-DC-JURA	White chocolate with dark chocolate motif.	-	12 pieces • 2.4 kg box
Cocoa powder	CP	100% cocoa powder.	1 kg bag	
Cocoa nibs	NIBS-S502	Crushed cocoa kernels.	800 g bag	
Brésilienne	BRES	Crushed, roasted and caramelised hazelnuts.	800 g bag	

Chocolate Mousses

Name	Ref.	Description - % chocolate	Packaging
Dark Chocolate Mousse	CHD-MO-D-X27	Powder mix for instant preparation of dark chocolate mousse – 75%.	800 g bag
Milk Chocolate Mousse	CHM-MO-M-X27	Powder mix for instant preparation of milk chocolate mousse – 70%.	800 g bag
White Chocolate Mousse	CHW-MO-W-X27	Powder mix for instant preparation of white chocolate mousse – 58.5%.	800 g bag

Toppings

Name	Ref.	Description	Packaging
Dark Chocolate Flavoured Topping	TOD-6022-Z38	Topping with distinct dark chocolate flavour – for warm and cold use.	Bottle 1 kg
Caramel Topping	TOF-6042CARA-Z38	Topping with true caramel – for warm and cold use.	Bottle 1 kg
Red Fruit Topping	TOF-60004RF-Z38	Topping with red currants and raspberries – for warm and cold use.	Bottle 1 kg

Chocolate Sauce

Name	Ref.	Description - % chocolate	Packaging
Dark Chocolate Sauce	TOD-6012CHOC-Z38 TOD-6012CHOC-Z39	Dessert sauce – heat before serving – 33.5%.	Bottle 1 kg Box with 30 sachets x 50 g

Mycryo®

Name	Ref.	Description	Min. % cocoa butter	Packaging
Mycryo®	NCB-HD706	Cocoa butter in powder form for frying.	100%	600 g box

Van Houten® chocolate drinks

Name	Ref.	Description	Packaging
VH6	VM-VH6HC-V85	Chocolate drink in powder form – intense taste.	Box with 100 x 23 g sachets
Fairtrade	VM-55139-V34	Chocolate drinks in powder form made with certified Fairtrade cocoa.	Box with 100 x 25 g sachets
Spécial Bar	VM-51103-V85	Chocolate drink with real chocolate powder.	Box with 100 x 23 g sachets

