

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



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

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!



Strong 70-30-38NV Dark and extra bitter taste

Select 811NV Select 823NV Dark and balanced Milk with rich cocoa cocoa taste & caramel taste

Select W2NV White with balanced taste



"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.



PAPUA JAVA MEXICO GHANA MADAGASCAR ECUADOR SAOTHOMÉ GRENADE PERU TOGO VENEZUELA



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 finelybalanced recipe gives them perfect fluidity.





Dark Chocolate for Fountains



"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!





Dark Callets[™] sensation in the original 811NV dark chocolate, with an intense & balanced taste

in the original 823NV milk chocolate, with a typical rich cocoa & caramel taste

Milk Chocolate for Fountains



Marbled Callets[™] sensation mix of dark and white chocolate and an excitingly sweet and intense taste



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!

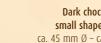


Chocolate Cups for a presentation to impress

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!



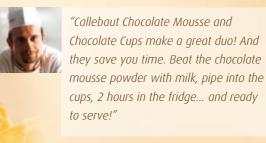






Dark chocolate tulips Dark chocolate small shaped cups ca. 63 mm Ø ca. 45 mm Ø – ca. 50 mm Ø





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



1L of milk 5 minutes

Cool for 2 hours alasses

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!

can be served hot or cool:



must be served hot:

Contains 33.5% dark chocolate



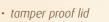
Carame

Extra convenient bottle!





reduced diameter



• new nozzle for better dosing

Dark chocolate



to create your personal finishing touch

Chocolate pencils Special chocolate decor available in dark, white dark chocolate or mixed chocolate

Decorations

Chocolate vermicelli

available in dark,

milk and white chocolate

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.

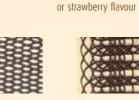
Chocolate flakes

available in two sizes

and in dark or milk chocolate







Chocolate grid dark chocolate

Chocolate blossoms available in dark, milk, white

and mixed chocolate, caramel

Chocolate motif white chocolate with

dark chocolate motif



Toppings









White Chocolate Mousse 58.5% chocolate

> Unequalled taste & texture, ready in 5'!



Dark Chocolate flavour

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, foi 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.









Van Houten® traditional chocolate drink powders

Ever since 1828, Van Houten[®] offers you a great tradition in producing the finest chocolate drinks in powder form. Just stir in milk or water to reveal the legendary taste!



box with 100 individual portion sachets Combines an intense cocoa taste with the smoothness of milk. Just add hot water.



Fairtrade box with 100 individual portion sachets Harmonious, full bodied chocolate taste from certified Fairtrade cocoa! Just add hot water.



Spécial Bar box with 100 individual portion sachets This drink guarantees an authentic, intense chocolate taste thanks to the special composition with real chocolate powder! Just add hot milk.

Technical data

The excellence in chocolate

Name	Ref.	Description	Liquidity	cocoa solids	Packaging
Strong	70-30-38NV	Dark chocolate with an extra bitter taste and high cocoa content.	***	70.4%	Callets™ 2.5 kg
Select	811NV	Dark chocolate with a well- balanced bitter cocoa taste.	***	53.8%	Callets™ 2.5 kg
Select	823NV	Milk chocolate with a balanced milk, cocoa and caramel taste.	***	33.6%	Callets™ 2.5 kg
Select	W2NV	White chocolate with a balanced, creamy milk taste.	***	28%	<mark>Callet</mark> s™ 2.5 kg

Origine chocolate

DARK

Name	Ref.	Description	Liquidity	Min. % cocoa solids	Packaging
Ecuador	CHD-R731EQU- 553	Dark chocolate with a very high cocoa content. Mild, fruity taste and top notes of red fruits, dried grasses and tropical flowers.	•	70.1%	Callets™ 2.5 kg
Mexico	CHD-U72MEX- 553	Dark chocolate with an intense, bitter taste. Very well-balanced with plenty of appealing, fresh and fruity flavours and aromas.	**	72.2%	Callets™ 2.5 kg
Grenade	GRENADE-553	Very fine, subtle dark chocolate with a strong cocoa body, slight bitterness, great aromatic expressions and subtle hints of spices and flowers.	**	60%	Callets™ 2.5 kg
Madagascar	CHD-U66MAD- 553	Pale dark chocolate with a powerful taste. Fruity notes of banana, red fruit, and hints of sweet tobacco and licorice.	•	66%	Callets™ 2.5 kg
Sao Thomé	SAOTHOME- 553	Extremely dark chocolate with a powerful taste. Exciting bit- terness and refreshing acidity with floral aromas and notes of olives, peas, spices and fruits.	***	70%	Callets™ 2.5 kg
Ghana	CHD-U60GHA- 553	Dark chocolate with a well- rounded, balanced taste. Strong cocoa body with refreshing fruity notes and hints of chestnut and spices.	•	60.4%	Callets™ 2.5 kg
Java	CHD-T65JAV- 553	Dark chocolate with a very bitter and fruity taste. Fresh acid touches endow this chocolate with an aromatic and complex bouquet comparable to that of wine.	**	64.9%	Callets™ 2.5 kg
Рариа	CHD-U70PNG- 553	Dark chocolate with a high cocoa content. Strong and bitter taste with aromatic smoked notes. Top notes of fruits, subtle herbs and fresh acids.	**	70.1%	Callets™ 2.5 kg
Peru	CHD-P64PER- 553	Dark chocolate with a slightly acid and bitter taste. Fruity notes of hazelnut and pear.	••	64.1%	Callets™ 2.5 kg
Тодо	CHD-S61TOG- 553	Dark balanced chocolate with a light gingerbread taste.	**	61.3%	Callets™ 2.5 kg
Venezuela	CHD-066VEN- 553	Dark chocolate with a fresh and slightly sour taste and a touch of grapes.	***	66.1%	Callets™ 2.5 kg

	K		Ø
•	\checkmark	~	✓
* *	✓	~	~
***	~	~	~

MILK

Name	Ref.	Description	Liquidity	cocoa solids	Packaging
Arriba	CHM-Q415AR- 553	Milk chocolate with an intense cocoa body. Well-rounded taste with plenty of creaminess and milk, and hints of herbs and spices.	***	39%	Callets™ 2.5 kg
Java	JAVA-553	Milk chocolate with a pale, reddish colour and a great taste. Explicit flavours of sweet caramel and biscuits. Refreshing fruitiness, with slightly acid touches.	***	32.9%	Callets™ 2.5 kg

Origine Neapolitans

Name	Ref.	Description	Packaging
Neapolitans Ecuador	CHD-LU-EQU-X51	100 neapolitans (10 g) of Origine Ecuador dark chocolate	1 kg box
Neapolitans Grenade	CHD-LU-GRENADE-X51	100 neapolitans (10 g) of Origine Grenade dark chocolate	1 kg box
Neapolitans Sao Thomé	CDH-LU-SAOTHO-X51	100 neapolitans (10 g) of Origine Sao Thomé dark chocolate	1 kg box
Neapolitans Ghana	CHD-LU-GHANA-X51	100 neapolitans (10 g) of Origine Ghana dark chocolate	1 kg box
Neapolitans Madagascar	CHD-LU-MADA-X51	100 neapolitans (10 g) of Origine Madagascar dark chocolate	1 kg box
Neapolitans Java	CHM-LU-JAVA-X51	100 neapolitans (10 g) of Origine Java milk chocolate	1 kg box
Neapolitans Arriba	CHM-LU-ARRI-X51	100 neapolitans (10 g) of Origine Arriba milk chocolate	1 kg box
Neapolitans Java	CHD-LU-JAVA-X51	100 neapolitans (10 g) of Origine Java dark chocolate	1 kg box
Neapolitans Mexico	CHD-LU-MEXI-X51	100 neapolitans (10 g) of Origine Mexico dark chocolate	1 kg box
Neapolitans Papua	CHD-LU-PAPUA-X51	100 neapolitans (10 g) of Origine Papua dark chocolate	1 kg box
Neapolitans Peru	CHD-LU-PERU-X51	100 neapolitans (10 g) of Origine Peru dark chocolate	1 kg box
Neapolitans Togo	CHD-LU-TOGO-X51	100 neapolitans (10 g) of Origine Togo dark chocolate	1 kg box
Neapolitans Venezuela	CHD-LU-VENE-X51	100 neapolitans (10 g) of Origine Venezuela dark chocolate	1 kg box

Chocolate for Fountains

Name	Ref.	Description	Min. % cocoa solids	Packaging
Dark chocolate for Fountains	CHD- N811FOUNNV- 552	Dark chocolate for fountains with a balanced taste between cocoa and sweet.	56.9%	Callets™ 2.5 kg
Milk chocolate for Fountains	CHM- N823FOUNNV- 552	Milk chocolate for fountains with a balanced, caramelly taste.	37.8%	Callets™ 2.5 kg

Coffee & tea treats

Name	Ref.	Description	cocoa solids	Packaging
Callets [™] sensation Dark	CHD-SC- 811NV-556	Dark chocolate pearls with a unique, deep shine.	51.9%	Callets™ 2.5 kg
Callets™ sensation Milk	CHM-SC- 823NV-556	Milk chocolate pearls with a unique, deep shine.	33.6%	Callets™ 2.5 kg
Callets™ sensation Marbled	CHM-SC- WDNV-556	Marbled pearls in a mix of dark and white chocolate with a unique, deep shine.	-	Callets™ 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	СНК-М	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 straw- berry 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	СР	100% cocoa powder.	1 kg bag	
Cocoa nibs	NIBS-S502	Crushed cocoa kernels.	800 g bag	
Brésilienne	BRES	Crushed, roasted and cara- melised 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	TOD-6012CHOC-Z38	Dessert sauce – heat before serving	Bottle 1 kg
Sauce	TOD-6012CHOC-Z39		Box with 30 sachets x 50 g

Мусгуо®

Name	Ref.	Description	Min. % cocoa butter	Packaging
Мусгуо®	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

