



Your talent and our chocolates,  
for **bakery products** bursting  
with taste, texture and pleasure.



A close-up, slightly blurred photograph of a chef's upper body. The chef is wearing a white double-breasted jacket with white buttons. The collar of the jacket features the horizontal stripes of the Belgian flag: black, yellow, and red. The background is a soft, out-of-focus light color.

## We're proud to offer you the **Finest Belgian chocolate**

We're so passionate about chocolate that we want it to be no less than perfect for you. That's why we find it so important to be around at the equator, to select the best crops of cocoa beans for you. That's why we carefully roast the entire bean in its shell and produce cocoa mass ourselves, to get the best out of the beans. That's why we grind our ingredients so much finer, to guarantee the unique silky texture of the chocolate. That's why we conch our chocolate with so much patience, to obtain the exact taste our customers love so much.

The Callebaut logo consists of the brand name in a serif font, with a stylized yellow swirl graphic behind the letters 'B' and 'A'. Below the name is the tagline in a smaller, sans-serif font.

**CALLEBAUT**  
INSPIRED BY YOUR CRAFTSMANSHIP

Discover a great source of inspiration: [www.callebaut.com](http://www.callebaut.com)







*Dear Colleague,*

*Probably just like you, we too in our bakery are faced with the same challenge every day. How can we please our customers as much as possible? How can we surprise them; bring novelties in an economical way? Without changing the production flow in our bakery. Without intensifying the workload. Without giving in to quality, and the consistency in quality.*

*I have found the answer – among others – in varying our bakery product offering with the chocolate products from Callebaut. Chocolate appeals to my customers, almost more than any other ingredient. And it allows me to play with taste, textures and presentation – without us having to change the basic dough recipes and without heavy changes in production flow.*

*The result? More and more customers find their way to the shop. Isn't that the best compliment we can get?*

Axel Sachem  
Chef Patissier Mont Royal Uccle  
Callebaut Chocolate Ambassador

**Now available too:  
Callebaut  
product overview  
for pastry chefs!**



**NEW**

## Preview of the latest newcomers

### The ultimate treat now comes in a small giftbox too!

From now on, the Callets™ sensation are available readily prepacked, in a small seductive box. Simply irresistible!

**Available now – See more on page 9**



### Origine napolitains in exclusive giftbox

Especially for the autumn-winter season, Callebaut's Origine napolitains will be available in an exclusive giftbox: the perfect way for your customers to savour the exceptional character of Origine.

**Available from September '08 until January '09**

**See more on page 9**

**Also available in refills.**



### Watch out for the Crispearls™

Tiny as caviar pearls, but bursting with taste as only chocolate can do. And with a crunchy heart of toasted biscuit. That's the Crispearls™ in a nutshell. Ideal for reselling.

**Available in autumn '08**

**See more on page 8**





## Further perfecting your skills at Callebaut's Chocolate Academy

Interested in further perfecting your professional skills in working with chocolate? At the Chocolate Academy you can choose from introductory courses where tempering, basic recipes and processing techniques are taught, to advanced courses given by leading experts. In these, hot trends, recipes and decoration techniques are demonstrated. Brand new too are the specialised guest classes and demonstrations from expert-professionals with their own business, who come to share their practical know-how. You will find a full list of all courses and lectures at [www.callebaut.com](http://www.callebaut.com). Click on Chocolate Academy. Or send an e-mail to apply for our courses to [sonja\\_van\\_den\\_bossche@barry-callebaut.com](mailto:sonja_van_den_bossche@barry-callebaut.com).



**Always be the first  
to know:  
check [www.callebaut.com](http://www.callebaut.com)**

Check out [www.callebaut.com](http://www.callebaut.com) for inspiration, information, video demonstrations of products and techniques. It's open 24/7 and answers all your questions on chocolate!

# All-round chocolate couvertures that became the reference for generations of bakers

These chocolates have a powerful yet balanced, round and accessible taste. That's how these couvertures have become a reference among professionals all over the world – often copied, never equalled.

**Main applications:** all-round! The medium fluidity of ◆◆◆ is literally good for every application!

## Dark



**Select 811NV**  
Dark chocolate with  
very balanced taste.

## Milk



**Select 823NV**  
Milk chocolate with balanced taste,  
rich in cocoa and with prominent hints  
of caramel.

## White



**Select W2NV**  
White chocolate with balanced taste.  
Creaminess and milk prevail.



### Tip:

*From glazing viennoiserie and biscuits  
with chocolate to flavouring crèmes:  
with these chocolate couvertures, you  
can literally do it all. Superb and tasty  
end result guaranteed!*





# Vary with taste, shape and colour with our bake stable chocolates



## Tip:

*To avoid the chocolate colouring the dough, only add it on the last moment and knead very shortly. For bigger dough volumes or longer kneading times, you can also choose chocolate products with a bigger size.*

Especially for baking applications, Callebaut offers a wide range of chocolates that combine excellent taste with excellent bake stable properties. They will inspire you to vary in flavours and shapes. And you have the guarantee of perfect end results, thanks to the adapted cocoa butter content. All these chocolates resist oven temperatures up to 200°C and don't run out in the finished product.

**Main applications:** inclusion in baked goods (viennoiserie, biscuits, cakes, muffins...)

## Chocolate Sticks

Dark chocolate sticks with solid cocoa body and pronounced taste.



### Extra Thin

8 cm, very thin  
100% dark chocolate  
Get more out of your chocolate sticks: there's 500 extra thin sticks per box – so you can make more “pains au chocolat” out of a box. Or give classic croissants and “pain au chocolat” a subtler chocolate touch.



### S

Small sticks: 8 cm  
100% dark chocolate  
The great classic! The perfect complement for your home made “pains au chocolat” and croissants.



### XL

Extra long sticks: 38 cm  
100% dark chocolate  
These long sticks guarantee all the classic taste and a greater convenience during processing!



## Chocolate Drops

Dark chocolate drops with solid cocoa body and pronounced chocolate taste.



### XS

Very tiny size: ±21000 drops per kg  
Ideal for mignardises, biscuits and for very short baked products.



### S

Small size: ±15500 drops per kg  
Ideal for smaller bakery items and for short baked products.



### M

Medium size: ±10500 drops per kg  
Perfect to give biscuits and viennoiserie a more solid chocolate touch.



### L

Big size: ±6500 drops per kg  
Extra chocolate indulgence for your croissants, cakes, brownies!

## Chocolate Chunks

If you want to give your baked goods a truly overwhelming chocolate character than the chunks are all you need. Their generous size is ideal for a rich chocolate taste. Or for bigger bakery items that stay in the oven for longer.



### Dark

100% dark chocolate with a balanced and very pleasant taste  
Ideal for bigger bakery items or for products that require longer baking times, such as bread, brioche, cakes...



### Milk

100% milk chocolate with a round taste, plenty of creaminess and caramelly hints.  
Ideal for bigger bakery items or for products that require longer baking times, such as bread, brioche, cakes...



### White

100% white chocolate with a rich creamy and caramelly character.  
Ideal for bigger items. Beware though: white chocolate melts quicker and demands shorter baking times (or lower oven temperatures).

# Semi-finished ingredients, for extra taste and colour in your preparations

Callebaut offers some basic semi-finished ingredients of outstanding quality. They are the right choice for the demanding chef and ideal for entirely home-made bakery components – or for customising chocolate recipes.



#### **Cocoa mass**

Unsweetened cocoa mass – 100% cocoa. Ideal for adding an intense, bitter, unsweetened chocolate taste to sweeter preparations such as crèmes.



#### **Cocoa butter**

Callebaut cocoa butter in Callets™ is easy to dose and process.



#### **Cocoa powder**

This cocoa powder is ideal for many applications: for flavouring cake dough, for decoration purposes etc.



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## Cocoa nibs, for a tasty and crunchy texture

With the cocoa nibs, you can add a natural surprising crunch to any bakery product. The beauty of it is that they resist oven temperatures perfectly and that their composition and crunch are 100% natural.



#### **Cocoa nibs**

Broken and roasted cocoa bean kernels. They enrich baked products with a pleasant, intense and toasted cocoa crunch. Can be mixed and baked in dough for viennoiserie, cakes, muffins, biscuits, etc.





# Baker's coatings, tasty like chocolate, quick & ready-to-use

With the **soft baker's coatings**, you can finish your bakery products with a soft or mellow structure. For instance cakes or muffins with a soft, smooth – yet dry! – layer that tastes like chocolate. These soft coatings have a flexible texture and don't break or burst when you cut or bite in the finished product.

The **hard baker's coatings** are ideal for coating bakery products with a hard, cracking layer. They have excellent shrinking properties and literally fit perfectly around the product. They harden out very quickly too. Ideal for biscuits, crunchy pastries, etc.

## SOFT

## HARD



### Soft top dark

Ideal for coating soft and mellow bakery products with a chocolate-like layer: cakes, muffins, viennoiserie, etc. These coatings are flexible and don't break or burst.

### Soft top hazelnut

Ideal for coating soft and mellow bakery products with a hazelnut-like layer: cakes, muffins, viennoiserie, etc. These coatings are flexible and don't break or burst.



### Hard top dark

Hard baker's coating that tastes and looks like dark chocolate. Ideal when you want to give your products a hard, cracking layer.

### Hard top milk

Hard baker's coating that tastes and looks like milk chocolate.



### Hard top white

Hard baker's coating that tastes and looks like white chocolate.

### Tip:

*Coatings are ready-to use and ready-to-apply on your finished product. No need for tempering as you would have to do with chocolate.*

# Bake stable crèmes, the soft touch for "Italian style" bakery products

Especially for baked goods with a soft interior yet plenty of chocolate or hazelnut flavour, Callebaut offers Creme dell'Artigiano. These crèmes are easy to apply (just pipe in) and resist oven temperatures up to 180°C.

**Main applications:** inclusion in baked goods (viennoiserie, biscuits, tartlets...)



### Creme dell'Artigiano Fondente

Bake stable crème with dark chocolate colour and taste, based on 15.5% cocoa and 5% hazelnuts.

### Creme dell'Artigiano Nocciola

Bake stable crème with hazelnut taste and colour, based on 10.5% hazelnuts.

### Creme dell'Artigiano Mandorla

Bake stable crème with pale colour and almond taste, based on 15% almonds.



### Tip:

*Just like our bake stable chocolates, Creme dell'Artigiano can be included in the dough of your viennoiserie or tartlets and kept in the freezer until bake-off.*



# Decorations

## with exciting and tasty textures

Callebaut offers you a wide arsenal of decoration products, ready-to-sprinkle on your bakery products. They have a pleasant texture, enhancing the artisan look of your products.

**NEW**



### **Crispearls™**

Shiny, tiny pearls in dark chocolate, like caviar. Great, intense chocolate taste with a heart of crunchy toasted biscuit. Ideal for sprinkling on finished products.



### **Chocolate vermicelli**

Available in dark, milk and white chocolate.



### **Chocolate flakes**

Available in two sizes and in dark or milk chocolate.



### **Brésilienne**

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



### **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 tastemaker with a refined finishing touch.



### **Tip:**

*These decorations can be applied perfectly on "sticky" surfaces such as glazing, marmalade or crème.*



# Ready to sell

## Origine napolitains

Let your customers become explorers. Let them discover the differences in taste and aromas of some rare Origine chocolate couvertures. They now come in 10 g napolitains (boxes of 1 kg). A great way to explore the world!



### Origine • napolitains 10g

See page 10 for all references and ordering details.

#### Tip:

*As with every autumn-winter season, this year too the Origine napolitains collection will be available in a beautiful gift box. This will include 3 napolitains of each Origine and a guide that explores all the differences and subtleties.*



## Callets™ sensation in boxes

Callets sensation are pearls in 100% dark, milk or marbled chocolate. They are each slightly different in size and shape and with a unique shine. When you see them, you can't resist their tempting looks. When you taste them, you just want more. They come prepacked or in bulk for your creative packaging ideas.



### Dark Callets™ sensation

in the original 811NV dark chocolate, with an intense & balanced taste.



### Milk Callets™ sensation

in the original 823NV milk chocolate, with a typical rich cocoa & caramel taste. Prepacked in small elegant boxes (60 g).



### Marbled Callets™ sensation

mix of dark and white chocolate and an excitingly sweet and intense taste. Prepacked in small elegant boxes (60 g).

#### Tip:

*All three Callets™ sensation references are available in 2.5 kg bags too! That's ideal for repacking them in your personal boxes, cellophane sachets, etc.*



# Technical data

## All-round chocolate couvertures

Name	Ref.	Fluidity	Min. % cocoa solids	Min. % milk solids	Packaging
Select	811NV	◆◆◆	53.8%	-	Block 5 kg Callets™ 2.5 kg and 10 kg bag
Select	823NV	◆◆◆	33.6%	21.8%	Block 5 kg Callets™ 2.5 kg and 10 kg bag
Select	W2NV	◆◆◆	28%	23%	Block 5 kg Callets™ 2.5 kg and 10 kg bag

## Bake stable chocolates

### STICKS

Name	Ref.	Min. % cocoa solids	Size	Packaging
Chocolate sticks Extra Thin	CHD-BB-508CAL	43.9%	8 cm	1.6 kg box (±500 pieces)
Chocolate sticks	TB-55-8	43.9%	8 cm	1.6 kg box (±300 pieces)
Chocolate sticks XL	TB-154-38	45.3%	38 cm	5 kg box (±300 pieces)

### DROPS

Name	Ref.	Min. % cocoa solids	Amount/kg	Packaging
Drops XS	VH-9466	43.5%	±21,000/kg	10 kg bag
Drops S	VH-9432	47.6%	±15,500/kg	10 kg bag
Drops M	VH-9410	47.9%	±10,500/kg	10 kg bag
Drops L	VH-9401	47.9%	±6,500/kg	10 kg bag
Drops Bio	CHD-DR-100XNOP	47.8 %		25 kg box

### CHUNKS

Name	Ref.	Min. % cocoa solids	Min. % milk solids	Packaging
Chocolate Chunks – dark	CHD-CU-20X014	39.1%	-	10 kg box
Chocolate Chunks – milk	CHM-CU-20X023	25%	24.6%	10 kg box
Chocolate Chunks – white	CHW-CU-20V001	19.9%	24.8%	10 kg box

## Bake stable crèmes

Name	Ref.	% others	Packaging
Crème dell'Artigiano Fondente	N16-OH40	5% hazelnuts	10 kg or 25 kg bucket
Crème dell'Artigiano Nocciola	N05-OH40	10.5% hazelnuts	10 kg or 25 kg bucket
Crème dell'Artigiano Mandorla	N01-OH40	15% almonds	25 kg bucket

## Semi-finished ingredients

Name	Ref.	Packaging
Cocoa mass	CM-CAL	Callets™ 2.5 kg bag and 5 kg block
Cocoa butter in Callets™	NCB-HD03	3.5 kg bucket
Cocoa powder	CP	1 kg and 5 kg bag

## Cocoa nibs

Name	Ref.	Packaging
Cocoa nibs	NIBS-S502	800 g bag

## Baker's coatings

### SOFT

Name	Ref.	Fluidity	Packaging
Soft Top Dark	B13-H039	◆◆◆◆◆	5 kg bucket
Soft Top Hazelnut	N01-HP40	◆◆◆◆	5 kg bucket

### HARD

Name	Ref.	Fluidity	Packaging
Hard Top Extra Dark	G-PRVP7	◆◆◆◆◆	Easymelt – 10 kg bag
Hard Top Dark	S12-HP35	◆◆◆◆◆	Easymelt – 10 kg and 20 kg bag

Name	Ref.	Fluidity	Packaging
Hard Top Milk	S04-HP35	◆◆◆◆◆	Easymelt – 10 kg and 20 kg bag
Hard Top White	S00-HP31-W	◆◆◆	Block – 5 kg

## Decorations

Name	Ref.	Size	Packaging
Crispearls™	CED-CC-45CRISP	-	800 g bag
Vermicelli Dark	CHK-D	-	1 kg and 5 kg bag
Vermicelli Milk	CHK-M	-	1 kg and 5 kg bag
Vermicelli White	CHK-W	-	1 kg bag
Flakes Dark Small	SPLIT-4-D	1.5 – 2.7 mm	1 kg and 5 kg bag
Flakes Dark Large	SPLIT-9-D	2.7 – 6.5 mm	1 kg and 5 kg bag
Flakes Milk Small	SPLIT-4-M	1.5 – 2.7 mm	1 kg and 5 kg bag
Flakes Milk Large	SPLIT-9-M	2.7 – 6.5 mm	1 kg and 5 kg bag
Brésilienne	BRES	-	800 g and 4 kg bag
Cocoa powder	CP	-	1 kg and 5 kg bag
Cocoa nibs	NIBS-S502	-	800 g bag

## Origine napolitains

Name	Ref.	Packaging
Napolitains Ecuador	CHD-LU-EQU	1 kg box
Napolitains Grenade	CHD-LU-GRENADE	1 kg box
Napolitains Sao Thomé	CHD-LU-SAOTHO	1 kg box
Napolitains Ghana	CHD-LU-GHANA	1 kg box
Napolitains Madagascar	CHD-LU-MADA	1 kg box
Napolitains Java Milk	CHM-LU-JAVA	1 kg box
Napolitains Arriba	CHM-LU-ARRI	1 kg box
Napolitains Java Dark	CHD-LU-JAVA	1 kg box
Napolitains Mexico	CHD-LU-MEXI	1 kg box
Napolitains Papua	CHD-LU-PAPUA	1 kg box
Napolitains Peru	CHD-LU-PERU	1 kg box
Napolitains Togo	CHD-LU-TOGO	1 kg box
Napolitains Venezuela	CHD-LU-VENE	1 kg box

## Callets™ sensation

Name	Ref.	Min. % cocoa solids	Packaging
Callets™ sensation - dark	CHD-SC-811NV	51.9%	Callets™ 2.5 kg bag
Callets™ sensation - milk	CHM-SC-823NV	33.6%	Callets™ 2.5 kg bag and 1.2 kg display box (20 x 60g)
Callets™ sensation - marbled	CHM-SC-WDNV	-	Callets™ 2.5 kg bag and 1.2 kg display box (20 x 60g)



Discover a great source of inspiration: [www.callebaut.com](http://www.callebaut.com)

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