



CALLEBAUT

**From pastry filling to glazing,**  
with your talent and our chocolates  
it will be perfect.





# 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.



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



*Dear Colleague,*

*From great tasting all-round chocolate couvertures – a workhorse suitable for many applications – to thoroughbred couvertures with a unique taste or character, I always rely on Callebaut and its Finest Belgian Chocolate.*

*Callebaut has put a great deal of research in recent years into chocolate products for artisan bakers and pastry chefs. This has resulted in a whole generation of improved and/or new products that we as professionals can rely on even blindfolded. For instance, chocolates that even in minimal quantities bring a powerful taste, or ready-to-use chocolate glazing that makes pastries shine with sophistication. All in a minimum of time, without compromising on flavour or finesse.*

*But even with all these innovations, Callebaut remains above all synonymous with superior chocolate couverture for the professional: a top quality ingredient that inspires and appeals to the imagination. No other chocolate offers such guarantees in terms of flavour (including constancy), choice, reliability and workability. With Callebaut we can produce the chocolate creations that our customers keep coming back for.*

Marc Ducobu  
Chef of Pâtisserie Ducobu  
Callebaut Chocolate Ambassador

**NEW**

## Preview of the latest newcomers

### 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 12  
Also available in refills.**



### Ready-to-use glazing Choco'shine

What all pastry chefs have been waiting for: a ready-to-use glazing with amazing brilliance and true chocolate taste.

**Available in dark in autumn '08  
See more on page 9**



### Decoration Crispearls™

Discover what Crispearls™ can do for the taste, texture and looks of your pastries.

**Available in autumn '08 – See more on page 9**



**Now available too:  
Callebaut  
product overview  
for bakers!**







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 chefs

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

<b>Strong 70-30-38NV</b> Extra-bitter and very intense chocolate taste. Ideal for chocolate mousse!	<b>Intense 60-40-38NV</b> Bitter, pronounced chocolate taste.	<b>Refined 835NV</b> Semi-bitter chocolate with a powerful cocoa taste, ideal for chocolate mousse.	<b>Select 811NV</b> Very balanced chocolate taste. For a subtle cocoa taste in all your preparations.

MILK

<b>Select 823NV</b> Balanced taste, rich in cocoa and with hints of creamy caramel.	<b>Excellent 845NV</b> Dark colour and pronounced and full bodied milk taste.	<b>Smooth 665NV</b> Very light colour and pronounced taste with strong caramel and creamy accents.

WHITE

<b>Select W2NV</b> Balanced taste with pleasant creaminess.



**Tip:**  
For very specific applications, Callebaut offers these couvertures in adapted liquidities too, from **◆** to **◆◆◆◆◆**. For example C811NV and CW2NV are more thick fluid chocolates, ideal for ice preparations. For more info about the fluidity of chocolate and all applications, visit [www.callebaut.com](http://www.callebaut.com)



Finest Selection  
the dark chocolate couvertures  
for balance, power and a distinctive character

At the core of each Finest Selection couverture lies a meticulously composed blend of different types of high-grade cocoa beans. This explains their extreme balance and roundness in taste, but with an explicit character that can be fruity, herbal or floral.

**Main applications:** flavouring e.g. crèmes, crémeux, mousse with an intense and distinctive chocolate taste.

DARK

<b>Kumabo • 80% Massive</b> <b>Taste:</b> Robust. Hints of forest fruits, ginseng and angelica. <b>Blend:</b> cocoa beans from Sao Thomé, Tanzania and Ghana.	<b>Satongo • 72% Medium</b> <b>Taste:</b> Fruity. Hints of coffee and hazelnuts. <b>Blend:</b> cocoa beans from Tanzania, Ghana and Sao Thomé.
<b>Kumabo</b> is the most full bodied chocolate you can imagine. It is ideal in sweeter preparations as an intense counterbalance. Think of hazelnut praline preparations, meringue or sweet fruit based creations, etc.	<b>Satongo</b> tastes at its best in combination with yellow fruits like pineapple, mango or passion fruit. It gets along very well too with honey. Satongo is the ideal chocolate in preparations where the chocolate taste must impress but still leaves space for fruity ingredients to complete the chords.

<b>Amapucha • 69% Medium</b> <b>Taste:</b> Pleasantly bitter. Hints of roasted Arabica, cherries and malt whiskey. <b>Blend:</b> Dominican, Mexican and Venezuelan cocoa beans.	<b>Fortina • 65% Mild</b> <b>Taste:</b> Fruity. Hints of roasted coffee beans, red fruits and cinnamon. <b>Blend:</b> Arriba (Ecuador) and very light Asian cocoa beans.	<b>Otovalo • 65% Mild</b> <b>Taste:</b> Robust. Aromas of cedar, Morello cherries, ginseng and exotic fruits. <b>Blend:</b> cocoa beans from Ivory Coast, Sao Thomé and Ecuador.

**Amapucha** colours your creations with a mild chocolate taste and plenty of fruity and spicy hints. Its typical exotic, liquorice-like flavours are ideal when combined with compatible Caribbean flavours like banana, brown rum, coffee etc. It is great too, in harmony with refined spices with a more floral character such as star anis, lavender etc.

Due to its firm chocolate body and refined liqueur-like aromas, **Otovalo** harmonises brilliantly with stronger flavours such as anis, even with olive oil and liqueurs. On the other hand, it is even compelling enough to stand alone and offer a fascinating chocolate palate.



Legend

Power of the cocoa:  
**Massive:** very robust cocoa body with an overwhelming cocoa taste  
**Medium:** powerful cocoa body with space for fine aromatic hints  
**Mild:** very mild cocoa body with a host of fine aromas





# Origine

Exclusive couvertures of a rare aromatic beauty, unique like a fingerprint

DARK

MEXICO • 72%



**Massive**

**Taste:** Robust. Impressions of oak, minerals and black plums.

**Ideal in:** creamy preparations that demand a counterbalance in the form of a solid chocolate taste.

ECUADOR • 70%



**Massive**

**Taste:** Aromatic. Hints of exotic fruit, spices and liquorice.

**Ideal in:** preparations that require a solid – but at the same time more complex – fruity chocolate taste.

SAO THOMÉ • 70%



**Massive**

**Taste:** Pleasantly bitter. Hints of coffee, blackberries and oak.

**Ideal in:** sweeter, acid preparations or pastries with red fruits that demand a powerful chocolate taste.

PERU • 64%



**Mild**

**Taste:** Fruity. Aromas of red fruits, hints of pepper and mocha.

**Ideal in:** preparations with sweet fruits (e.g. banana) that demand acidity and freshness from the chocolate.

JAVA • 64%



**Massive**

**Taste:** Robust. Hints of exotic wood, red fruits and walnuts.

**Ideal in:** creamy, sweeter preparations that demand an intense, bitter chocolate with a refreshing acidity.

TOGO • 61%



**Massive**

**Taste:** Pleasantly bitter. Impressions of gingerbread, cinnamon and pear molasses.

**Ideal in:** creamy, full bodied and sweeter preparations such as mousse or crèmeux.

ARRIBA • 39%



**Mild**

**Taste:** Creamy. Hints of vanilla, almonds and hazelnuts.  
**Colour:** Dark and intense colour for a milk chocolate.  
**Ideal in:** preparations with soft flavours that require a fruity, sweeter chocolate taste.

PAPUA • 70%



**Mild**

**Taste:** Pleasantly bitter. Hints of tobacco, cherries, cappuccino and roasted nuts.

**Ideal in:** sweeter preparations with milder flavours.

VENEZUELA • 66%



**Medium**

**Taste:** Fresh and fruity. Hints of smoked oak, grapeseeds and dandelion leaves.

**Ideal in:** lighter, fruity preparations in which the chocolate adds depth and complexity.

MADAGASCAR • 66%



**Massive**

**Taste:** Robust. Hints of cedar, bilberries, liquorice and coffee.

**Ideal in:** preparations that have sweet, fruity flavours or with sweet coffee in which the chocolate is allowed play the dominant role.

GHANA • 60%



**Massive**

**Taste:** Fruity and aromatic. Hints of Morello cherries, chestnuts, turmeric and pepper.

**Ideal in:** sweeter preparations that ask for a spicy flavour. It can be combined with other powerful flavours such as red fruits, ginger etc.

GRENADÉ • 60%



**Medium**

**Taste:** Herbal. Hints of dried herbs with a touch of smoke.

**Ideal in:** “pure” preparations where chocolate plays the lead role: moelleux, brownies etc.

JAVA • 32%



**Mild**

**Taste:** Sweet. Hints of sweet toffee, butter and yellow fruits.  
**Colour:** Pale, reddish colour.  
**Ideal in:** preparations with the freshness of citrus or acid fruits.

Only a handful of the world’s cocoa cultivation areas produce cocoa beans with this amazing aromatic complexity. For each of its Origine couvertures, Callebaut has sourced such a rare “fine flavour” variety of cocoa bean, harvested in a specific region. It forms the heart and soul of each Origine couverture and fully determines its character. When you savour Origine, you’ll discover chocolate that has an adventurous, aromatic character.

**Main applications:** for flavouring pastry components with a high degree of sophistication and refinement in the chocolate taste.



**Tip:**

*The choice among Callebaut’s Origine chocolates is so wide that every pastry chef can find his or her favourite. Just pick the two or three that appeal most to you personally and discover all their subtleties. Callebaut has established this wide choice to help professionals in creating differentiating and personalised flavours.*

**Legend**

Power of the cocoa:

**Massive:** very robust cocoa body with an overwhelming cocoa taste

**Medium:** powerful cocoa body with space for fine aromatic hints

**Mild:** very mild cocoa body with a host of fine aromas







# Nut pastes & pralinés: for flavouring with a refined taste

Callebaut's praliné range is the result of a long tradition. All pralinés are based on high roasts of premium grade hazelnuts and almonds. The high roast deepens the colour of the praliné and creates a pronounced, roasted taste. Furthermore the caramelisation process guarantees a more exciting sweetness with more depth.

**Main applications:** for flavouring pastry crèmes, bavaois or crémeux and ice cream preparations.

**To be expected in January 2009:** Crunchy praliné with nut pieces.



**Tip:**  
*The high roasts add a balance of sweetness and roasted nut flavours to less sweet pastry components. They give it a sweetness that has more depth and contrast.*



**Pure unsweetened nut paste  
PNP**

**Texture:** fine.  
100% pure hazelnuts – no sugar! – roasted and ground into a fine paste. It has a perfect balance between fruitiness and intense roasted flavours. Perfect for flavouring sweetened preparations.



**Hazelnut Praliné  
PRA**

**Texture:** fine.  
Hazelnut praliné from 49.5% hazelnuts: intense roasted hazelnut taste and pronounced caramel flavours.



**Almond Praliné  
PRAMA**

**Texture:** fine.  
Almond praliné from 46.5% almonds: creamy and intense roasted almond taste with pronounced caramel flavours.



**Almond & Hazelnut Praliné  
PRAMANO**

**Texture:** fine.  
Praliné from a mixture of 24% almonds and 24% hazelnuts: intense roasted taste and pronounced caramel flavours.

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

**Tip:**

*When you want to give sweeter recipes a profound chocolate flavour, you can add pure cocoa mass instead of chocolate. Pure cocoa mass does not contain any sugar and prevents the recipe from becoming too sweet.*

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 pastry components – or for customising recipes.



**Cocoa mass**

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



**Cocoa butter**

Callebaut cocoa butter in Callets™ is easy to dose, melt and process in airbrush applications. It is also ideal for increasing the fluidity of chocolate.



**Cocoa powder**

This cocoa powder is ideal for many applications: as a tastemaker in sponge cake, as an attractive colour for decoration purposes etc.

# ChocO'shine

The ready-to-use glazing as you want it to be – simply brilliant!

In Callebaut's new chocolate glazing, you'll find a great partner. It shines like a mirror and tastes like true chocolate. ChocO'shine is made with chocolate instead of cocoa powder. More importantly, applying this glazing goes quick and easy with a slick, shiny end result – no air bubbles – and no running down after a few hours. Another advantage: applied on frozen pastry, and put back in the freezer, this glazing doesn't even lose any of its brilliance!



**ChocO'shine DARK**

Dark chocolate-based glazing – deep dark colour, superior brilliance.

# Ready-to-use icing, ready for your creativity!

White Icing & Décor Paste is the ideal tool for giving your pastries a unique look: from children's birthday cakes to sophisticated wedding cakes, anything goes! White Icing & Décor Paste lets itself mould and colour to suit your ideas.

**Main applications:** cake icing and decorations.



**White Icing & Décor Paste**

White icing paste for covering cakes and making decorations. It is more elastic and flexible than marzipan.

**Tip:**

*You can find all sculpting, moulding and colouring techniques explained step by step on [www.callebaut.com](http://www.callebaut.com)*

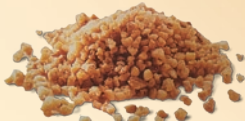
# Bring contrast in textures

With these products, you can add surprising crunchy textures to creamy or smooth pastry components. The beauty of it is that their composition and crunch are 100% natural.



**Crispearls™**

Shiny, tiny pearls in dark chocolate, like caviar. Great, intense chocolate taste with a heart of crunchy toasted biscuit. Remains crunchy in chocolate mousse, ice cream etc.



**Brésilienne**

Broken, high-roasted hazelnuts enrobed with a crunchy layer of caramel. Superior taste and quality with premium grade hazelnuts.



**Cocoa nibs**

Broken and roasted cocoa bean kernels. A crunchy tastemaker and perfect finishing touch.



**Pailleté feuilletine**

These pieces of broken biscuits (crêpes dentelles) have a subtle caramel taste and add a very pleasant crunch to chocolate mousse, crémeux, praliné etc.

**Tip:**

*Cocoa nibs add crunch and flavour to sponge cake, nougatine, moelleux, etc. Brésilienne is an ideal crunchy taste maker in ice cream, bresilienne tart, etc. Pailleté feuilletine remains crispy in applications that contain no liquid, based on chocolate, pure nut paste or praliné, etc.*





# 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!

**Main application:** For dessert glasses, NOT for pastry interiors.



### Dark Chocolate Mousse

Warm, intense dark colour with a rich and full chocolate taste – 75% chocolate.



### Milk Chocolate Mousse

Lighter, warm brown colour with a sweet, creamy milk chocolate taste – 70% chocolate.



### White Chocolate Mousse

Creamy white colour with a full creamy white chocolate taste and sweet hints of caramel – 58.5% chocolate.

Unequalled taste & texture, ready in 5 minutes!



Mix with 1L of milk



Beat for 5 minutes



Pipe into glasses



Cool for 2 hours

# Choice of Chocolate Cups

Callebaut offers the perfect chocolate cup for your mousses, crèmes or other desserts. Visit [www.callebaut.com](http://www.callebaut.com) for more ideas and more choice.



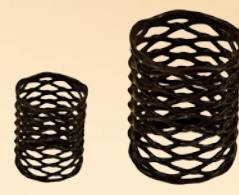
### Tulip Cups

Elegant tulip-shaped cup for mousses, ice cream etc. Comes in a wide variety of sizes and finishes: Rhea, Selene, Vesta, Athena.



### Marie-José Dark

Small carved cups with handcrafted look. Ideal for mignardises.



### Napkin Rings

100% chocolate rings to put around pastries and desserts. Both functional and decorative!

# Decorations

## to create your personal finishing touch

Callebaut offers you a wide arsenal of 100% chocolate decorations ready-to-use or ready-to-adapt to your ideas.

### For sprinkling:



### Crispearls™

Shiny, tiny pearls in dark chocolate, like caviar. Great, intense chocolate taste with a heart of crunchy toasted biscuit.



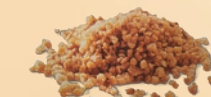
### Chocolate vermicelli

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

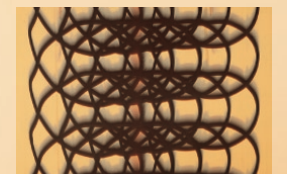
Broken and roasted cocoa bean kernels. A crunchy tastemaker and refined finishing touch.

### For cracking:



### Chocolate grid

Sieve-shaped grid in dark chocolate



### Chocolate motif

Playful motif in milk chocolate

### Ready to put on pastries:

Callebaut offers you an extensive choice of pastry decorations: ready-to-use and ready-to-impress. Visit [www.callebaut.com](http://www.callebaut.com) to check out all the possibilities. Some examples that enhance the artisan character of your pastries:



### Gala

Mix of 4 different festive fantasy shapes



### Small Tagliatelle

Playful pasta-like mini-trails of dark, milk or white chocolate



### Blossoms

Tiny chocolate curls. Available in dark, milk or white chocolate, and a range of colours and flavours.



### Jura

We offer you over a hundred ready-to-use chocolate decorations in different shapes and colours. They're made for your creativity.

### Tip:

These decorations can be applied perfectly on 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 14 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

DARK					
Name	Ref.	Fluidity	Min. % cocoa solids	Packaging	
Strong	70-30-38NV	▲▲▲	70.4%	Block 5 kg	Callets™ 2.5 kg and 10 kg bag
Intense	60-40-38NV	▲▲▲▲	60.1%	Block 5 kg	Callets™ 10 kg bag
Refined	835NV	▲▲▲	54.5%	Block 5 kg	
Select	811NV	▲▲▲	53.8%	Block 5 kg	Callets™ 2.5 kg and 10 kg bag

MILK					
Name	Ref.	Fluidity	Min. % cocoa solids	Min. % milk solids	Packaging
Select	823NV	▲▲▲	33.6%	21.8%	Block 5 kg Callets™ 2.5 kg and 10 kg bag
Excellent	845NV	▲▲▲	32.7%	28.8%	Block 5 kg Callets™ 10 kg bag
Smooth	665NV	▲▲▲	30.7%	26.6%	Block 5 kg Callets™ 10 kg bag

WHITE					
Name	Ref.	Fluidity	Min. % cocoa solids	Min. % milk solids	Packaging
Select	W2NV	▲▲▲	28%	23%	Block 5 kg Callets™ 2.5 kg and 10 kg bag

## Finest Selection

Name	Ref.	Fluidity	Min. % cocoa solids	Packaging
Kumabo	CHD-H8047KM8NV	▲▲▲	80%	Callets™ 2.5 kg bag
Satongo	CHD-L7243STGNV	▲▲▲	72%	Callets™ 2.5 kg bag
Amapucha	CHD-N7041AMANV	▲▲▲	69%	Callets™ 2.5 kg bag
Fortina	CHD-Q6539FORNV	▲▲▲	65%	Callets™ 2.5 kg bag
Otovalo	CHD-065400TONV	▲▲▲	65%	Callets™ 2.5 kg bag

## Origine chocolates

DARK				
Name	Ref.	Fluidity	Min. % cocoa solids	Packaging
Mexico	CHD-U72MEX	▲▲	72%	Callets™ 2.5 kg bag
Ecuador	CHD-R731EQU	▲	70%	Callets™ 2.5 kg bag
Sao Thomé	SAOTHOME	▲▲▲	70%	Callets™ 2.5 kg bag
Papua	CHD-U70PNG	▲▲	70%	Callets™ 2.5 kg bag
Venezuela	CHD-O66VEN	▲▲▲	66%	Callets™ 2.5 kg bag
Madagascar	CHD-U66MAD	▲	66%	Callets™ 2.5 kg bag
Peru	CHD-P64PER	▲▲	64%	Callets™ 2.5 kg bag
Java	CHD-T65JAV	▲▲	64%	Callets™ 2.5 kg bag
Togo	CHD-S61TOG	▲▲	61%	Callets™ 2.5 kg bag
Ghana	CHD-U60GHA	▲	60%	Callets™ 2.5 kg bag
Grenade	GRENADE	▲▲	60%	Callets™ 2.5 kg bag

MILK				
Name	Ref.	Fluidity	Min. % cocoa solids	Packaging
Arriba	CHM-Q415AR	▲▲▲▲	39%	Callets™ 2.5 kg bag
Java	JAVA	▲▲▲	32%	Callets™ 2.5 kg bag

## Nut pastes & pralinés

Name	Ref.	% others	Packaging
Pure unsweetened hazelnut paste	PNP	100% hazelnuts	5 kg bucket
Hazelnut praliné	PRA	49.5% hazelnuts	5 kg bucket
Almond praliné	PRAMA	46.5% almonds	5 kg bucket
Almond & hazelnut praliné	PRAMANO	24% almonds 24% hazelnuts	5 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

## ChocO'shine glazing

Name	Ref.	Packaging
ChocO'shine Dark	FWD-41CHOC SH	Bucket 6 kg

## Ready-to-use icing

Name	Ref.	Packaging
White Icing & Décor Paste	COW-S031DP	7 kg bucket

## Textures

Name	Ref.	Packaging
Crispearls™	CED-CC-45CRISP	800 g bag
Brésilienne	BRES	800 g and 4 kg bag
Cocoa nibs	NIBS-S502	800 g bag
Pailleté feuilletine	M-7PAIL	2.5 kg box

## Chocolate Mousses

Name	Ref.	Packaging
Dark Chocolate Mousse	CHD-MO-D	800 g bag
Milk Chocolate Mousse	CHM-MO-M	800 g bag
White Chocolate Mousse	CHW-MO-W	800 g bag

## Chocolate cups

Name	Ref.	% chocolate	Packaging
Tulip Cup Rhea	CHD-CP-TR	100%	16 items/285 g box
Marie-José Dark	E001557CAL	100%	132 items/2.35 kg box
Napkin Ring Large Dark	E003614CAL	100%	50 items/600 g
Napkin Ring Mini Dark	E003616CAL	100%	100 items/650 g

For a full overview of all chocolate decorations: [www.callebaut.com](http://www.callebaut.com)

## Decorations

### FOR SPRINKLING

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-5502	-	800 g bag

### FOR CRACKING

Name	Ref.	Packaging
Chocolate grid	CHD-DC-GRIL	11 pcs • 1.485 kg box
Chocolate motif	CHM-DC-JURA	12 pcs • 2.4 kg box

### READY TO PUT ON PASTRIES

Name	Ref.	Packaging
Gala	E000191CAL	600 items/ 600 g box
Small Tagliatelle Dark	E005795CAL	2 kg box
Small Tagliatelle Milk	E005799CAL	2 kg box
Small Tagliatelle White	E005800CAL	2 kg box

### BLOSSOMS & JURA

For a full overview of all chocolate decorations: [www.callebaut.com](http://www.callebaut.com)

## Origin 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)



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