



CACAO BARRY is renowned for its vision of the chocolate-maker's craft as an art form.

Producing and selling the finest-grade chocolate in the world, Cacao Barry has a wide product range that's a real favorite among the leading chocolate professionals.

NEW

Release the purest cocoa flavors ever captured in chocolate....

Continuing the quest of Charles Barry

In 1842 Charles Barry travelled to Africa to seek exotic cocoa bean varieties and created the first connoisseur's chocolate.



Today, Cacao Barry pushes boundaries again..

Q-Fermentation: *capturing the purest cocoa flavours from nature*
Cacao Barry discovered that the key to more intense and pure cocoa flavours lies in premium fermentation of cocoa beans. By applying close care during cultivation and harvest, and by selecting the natural ferments to enhance fermentation, farmers obtain cocoa beans of rare purity. Every bean with a fully developed taste- no defects, no off-flavours.

For unrivalled pure and intense chocolate taste.

This chocolate couverture is made from Q- Fermentation cocoa beans. It captures the purest cocoa flavours nature brings forth. Release them and bring out the unrivalled pure and intense chocolate taste in your creations.



			
<i>Reference</i>	<i>Description</i>	<i>Unit Packaging</i>	<i>Box Packaging</i>

<i>Ocoa™</i>	<i>Dark Chocolate. A distinctive chocolate couverture with good cocoa taste and a hint of acidity. Excellent for coating and moulding – 70% min Cocoa, 100% Traceable cocoa beans</i>	5 Kg Callets	4 x 5 Kg
<i>Inaya™</i>	<i>Dark Chocolate. An intense cocoa taste with a good balance between bitterness and acidic notes. Excellent for mousse, ganache and moelleux – 65% min Cocoa, 100% Traceable cocoa beans</i>	5 Kg Callets	4 x 5 Kg
<i>Alunga™</i>	<i>Milk Chocolate. A slightly sweet milk chocolate couverture with a dominant taste of cocoa and milk. Excellent for mousse and ganache – 24% min milk and 41% min Cocoa, Traceable cocoa beans</i>	5 Kg Callets	4 x 5 Kg



Origin, Couverture and Chocolate



Reference	Description	Unit Packaging	Box Packaging
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Origin Dark Chocolate Couverture

Madirofolo	<i>Millesime 2013. In the north of Madagascar, the Madirofolo plantation is surrounded by tamarind trees which give the beans their unique fruity flavour. Very sour with a high cocoa content, this dark couverture chocolate reveals a certain bitterness and red fruity notes – 65% min Cocoa.</i>	2 Kg Callets	4 x 2 Kg
Tanzanie	<i>This Tanzanie origin dark couverture chocolate is the perfect balance of acidity and intense cocoa bitterness, lifted by floral notes – 75% min Cocoa. <u>Lecithin Free</u></i>	5 Kg Callets	4 x 5 Kg
Saint Domingue	<i>This Santo Domingo Origin dark chocolate couverture has a strong cocoa character marked by an appealing bitterness with a long-lasting floral and fruity notes – 70% min Cocoa.</i>	5 Kg Callets	4 x 5 Kg

Origin Milk Chocolate Couverture

PAPOUASIE	<i>Considered to be the “Earthly Garden of Eden” Papua is one of Asia’s most isolated jungles. The Origin Papouasie is born from the alliance between the Criollo and the Forastero. It is a harmony of cinnamon, caramel and nut flavors. It is a beautiful pink copper color and has a lightly spiced flavour. 35.8% Cocoa, 23.5% Milk.</i>	1 Kg Callets	10 x 1 Kg
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Dark Chocolate Couverture

Concorde	<i>Renowned for its vivacious deep bitterness, this dark couverture chocolate suggests spicy and mahogany woody cocoa notes. Excellent for moulding, mousse and interior, decorating and ice cream – 66% min Cocoa</i>	5 Kg Callets	4 x 5 Kg
Passy™ LE NÔTRE	<i>Simultaneously sourish and bitter, this dark couverture chocolate releases aromatic vibrant fruity notes and a touch of liquorice. Excellent for moulding, interior, coating, decoration, ganache, ice cream – 70.5%min Cocoa</i>	5 Kg Callets	4 x 5 Kg
Extra Bitter Guayaquil	<i>This bitter dark chocolate couverture with roasted notes has a powerful cocoa flavour delicately lifted with a hint of coffee and chestnut. Excellent for moulding, coating, interior, ganache, flavouring, sauces... - 64% min Cocoa.</i>	5 Kg Callets	4 x 5 Kg
Favorites Mi- Amère	<i>This dark couverture chocolate with delicately roasted cocoa taste reveals subtle sourish vegetal hints. Excellent for moulding, interior, coating, decoration, ganache, sauce... - 58% min Cocoa.</i>	5 Kg Callets	4 x 5 Kg

Milk Chocolate Couverture

Elysée LE NÔTRE	<i>This light-coloured milk couverture chocolate with its pronounced cocoa and milk taste is lifted with a hint of caramel and roasted notes. Excellent for moulding, interior, coating, decoration, ganache, sauce... 22.4% min Milk, 36.1% min Cocoa</i>	5 Kg Callets	4 x 5 Kg
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	<h1>Origin, Couverture and Chocolate</h1>		
Reference	Description	Unit Packaging	Box Packaging

Dark Chocolate

Force Noire™	<i>This chocolate of character, intensely dark, charms with its balanced cocoa taste and excellent roundness in the mouth</i>	2.5 Kg Blocks	10 x 2.5 Kg
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White Chocolate

Zéphyr™	<i>This extremely soft and subtly sweet white chocolate has a smooth texture and a strong flavour of whole milk. Excellent for ganache, mousse, ice cream... 34%min Cocoa, 25.8% min milk.</i>	5 Kg Callets	4 x 5 Kg
Blanc Satin™	<i>This deliciously creamy white chocolate offers a fabulous sweet intensity and delicious notes of caramel and vanilla. Excellent for moulding, interior coating... 29.2% min Cocoa, 19.8% min milk</i>	5 Kg Callets	4 x 5 Kg

	<h1>Compound Coating and Glazing</h1>		
Reference	Description	Unit Packaging	Box Packaging

Compound Coatings

In a wide range of bright and shiny or warm pastel colors, Cacao Barry chocolate coatings make ideal decorations for desserts and small cakes. They're also perfect on ice cream cones and ice pops, meringues and spread liberally on fresh fruit. Easy to use paste, do not require tempering. Perfect density and shine for covering your applications and dipping fresh fruits.

Pâte à Glacer – BRUNE	<i>Dark Compound Coating. 18% Cocoa.</i>	5 Kg Bucket	4 x 5 Kg	QAR 35.00
Pâte à Glacer – IVOIRE	<i>White Compound Coating. 20% Skimmed milk powder</i>	5 Kg Bucket	4 x 5 Kg	QAR 35.00
Brillance Noire	<i>This dark chocolate glaze is very easy to spread and gives your desserts a dark, shiny colour – 39% Chocolate</i>	2 Kg Bucket	4 x 2 Kg	QAR 55.00



Nut Based Products



Reference	Description	Unit Packaging	Box Packaging
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Pralinés

Marcona Almond Praliné	<i>This exceptional praline with its blond colour is made using the ultimate almond: the Spanish Marcona. Expertly roasted and delicately sweetened, it reveals a subtle flavor and elegant notes of the “Almond Jewel”. 70% Almonds</i>	2 Kg Bucket	4 x 2 Kg
Pralin FEUILLETINE™	<i>Made with Cacao Barry’s exclusive Paillete Feuilletine crunchy crepe dentelles biscuit, the finest almond and hazelnut praline and milk chocolate couverture, simply melt and spread to quickly prepare your cake base, high quality, consistent taste and texture. 23% Pailleté Feuilletine™ pure butter, 12% Almonds, 12% Hazelnuts.</i>	5 Kg Bucket	4 x 5 Kg
Gianduja Plaisir LE NÔTRE	<i>The perfect conjunction of a milk chocolate and a subtly roasted hazelnut. 23.7% Cocoa, 18.5% Milk.</i>	2.5 Kg Blocks	10 x 2.5 Kg

Whole Caramelized Nuts

Mancha Caramelized Pistachios	<i>These Spanish La Mancha pistachios with their soft and subtle nature present fruity hints enhanced by perfectly controlled caramelized. 70% Pistachios</i>	1 Kg Packet	3 x 1 Kg
Morella Caramelized Hazelnuts	<i>Carefully selected in the Tarragona region of Spain, these whole Morella hazelnuts are then traditionally caramelized. They will delight you with their noticeable and intense taste. 70% Hazelnuts</i>	1 Kg Packet	3 x 1 Kg



Tempering Cocoa Butter, MYCRYO



Tempering with Mycryo is considered as the easiest and most efficient method ever developed. With the advent of Mycryo, 100% pure cocoa butter, tempering becomes an easy task, simple to perform. This method has multiple advantages:

- Requires minimum equipment.
- Simply add 1% Mycryo by weight to the chocolate; namely 10g for 1 kg of chocolate when the chocolate reaches the correct temperature.
- The chocolate remains perfectly fluid.
- Longer working time before the chocolate hardens. Shape the chocolate by hand of mould with an enrober.

Mycryo	100% Pure cocoa butter	675 grams tin	10 x 675 grams
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