



We're proud to offer you the Finest Belgian Chocolate

There are many reasons why Callebaut is called the Finest Belgian Chocolate. For already 100 years, we have been making chocolate to be proud of in the heart of Belgium. To achieve this, we go to great lengths.

Callebaut is still one of the rare chocolate makers to select, roast and grind cacao beans itself into its own secret and exclusive cocoa mass – the most important ingredient for chocolate couverture. Only the best, rarest and most exclusive varieties of cocoa bean are selected. They are roasted in their entire shell to protect the most delicate aromas and yield a more intense, more complex and deeper cocoa flavour.

Furthermore, Callebaut grinds all the ingredients extremely fine –much finer than most other chocolate makers. The ingredients are then conched with the same precision and patience until the texture, aroma, taste and flavours blend into perfection. Adding pure cocoa butter and a dash of natural vanilla rounds off the taste and texture of the chocolate. It's at this moment that all ingredients become one and melt together on the tongue. It's at this precious moment that the chocolate merits its stamp of quality and authenticity as "Callebaut Finest Belgian".

From cocoa bean to chocolate: Callebaut's Finest Belgian Chocolates are produced with 100% Belgian craftsmanship.

Chocolate Couverture

Reference	Description	Unit Packaging	Box Packaging
-----------	-------------	----------------	---------------

Dark Chocolate Couverture

70-30-38	<i>Dark, extra bitter and high cocoa content. It has a powerful and intense chocolate taste. It is ideal to reduce the feeling of sweetness, especially in combination with hazelnut praline, nougat, etc. Furthermore, the high cocoa butter content in this chocolate gives cream based preparations a firmer texture. 70.4% Cocoa.</i>	5 Kg Block	5 x 5 Kg
		10 Kg Callets	2 x 10 Kg
811	<i>Well balanced bitter cocoa taste. This chocolate is an all-round couverture. It has become a true reference among professionals. Its balance in taste, colour and texture fits many applications and is well perceived by a very broad audience. 53.8% Cocoa.</i>	5 Kg Block	5 x 5 Kg
		10 Kg Callets	2 x 10 Kg

Milk Chocolate Couverture

823	<i>Balanced milk, cocoa and caramel taste. is an all-round couverture: ideal in various applications, great in a milk chocolate ganache. It has a darker colour, an intense cocoa taste with typical caramel flavours and creaminess. Its balance in taste, colour and texture is well perceived by a very broad audience. 33.6 % Cocoa, 21.8% Milk.</i>	5 Kg Block	5 x 5 Kg
		10 Kg Callets	2 x 10 Kg

White Chocolate Couverture

W2	<i>Balanced creamy milk taste. It is an all-round couverture: ideal in various applications. It has a balanced, creamy milk taste and smooth texture and is well perceived by a very broad range of people. 28% Cocoa, 23% Milk.</i>	5 Kg Block	5 x 5 Kg
		10 Kg Callets	2 x 10 Kg

Coloured and Flavoured Callets™

Ideal product for adding new flavours and colours to your chocolate creations. These Callets are ready-to-use. The small drop shapes make them easy to dose and quick to process – even in very small quantities.

Orange	<i>Sweet white chocolate mixed with refreshing orange flavor and striking orange colour.</i>	2.5 Kg Callets	4 x 2.5 Kg
Strawberry	<i>Sweet white chocolate mixed with delicious strawberry flavor and the softest pink colour.</i>	2.5 Kg Callets	4 x 2.5 Kg
Honey	<i>100% milk chocolate with real honey. 32.8% Cacao, 20.8% Milk</i>	2.5 Kg Callets	4 x 2.5 Kg

 CALLEBAUT® <small>BELGIUM 1911</small>		<h1>Chocolate Compound</h1>	
Reference	Description	Unit Packaging	Box Packaging

Dark Chocolate Compound


D007NV-131	Barry Callebaut's dark compounds are ready to use: no tempering needed. They offer taste sensations ideal for mimicking dark chocolate and with their technical specifications, they match even the most specific applications. In textures, we offer a choice ranging from the hard "chocolate-like" crack to a smooth and soft texture.	5 Kg Block	5 x 5 Kg
-------------------	---	------------	----------

Milk Chocolate Compound

L0101117	The taste of our milk compounds varies from creamy to more intense or sweet. Their possibilities are endless, ranging from a very complex (sugar) confectionery to bakery and ice cream applications. They offer a choice in textures – from soft to hard – and maximized convenience: no tempering needed.	10 Kg Callets	2 x 10 Kg
-----------------	---	---------------	-----------

White Chocolate Compound

S00-HP31W-168	Our white compounds are likewise ready to use and allow you to enrich your applications with a perfect sweet or full-bodied creamy coating. In textures, you can opt for a soft texture or a hard snap	5 Kg Block	5 x 5 Kg
----------------------	--	------------	----------

 CALLEBAUT® <small>BELGIUM 1911</small>		<h1>Cocoa Products</h1>	
Reference	Description	Unit Packaging	Box Packaging

Callebaut offers a selection of high-quality semi-finished products that can be used as ingredients for many different applications; they are based on our selection of the finest cocoa beans we roast, break and process into premium quality cocoa mass, cocoa butter or cocoa powder. They are differentiating products for the professional who wants to create, starting from absolute purity. They are great too for the professional who wants to customize the taste, liquidity and intensity of his chocolate

Cocoa Butter, in Callets™

NCB-HD03	Pure cocoa butter in Callets™	3 Kg Bucket	4 x 3 kg
-----------------	-------------------------------	-------------	----------

Cocoa Powder

CP777	Cocoa Powder 22/24%	5 Kg Bag	4 x 5 kg
--------------	---------------------	----------	----------

Bake Stable Products

Reference	Description	Unit Packaging	Box Packaging
-----------	-------------	----------------	---------------

Chunks

Great in size, Callebaut chunks are regularly shaped chocolate bits, perfect in size (8x8x6mm). They are excellent in taste and looks, low in cocoa butter and ideal in bakery products. They don't melt during mixing, kneading or baking.

Useful Tips:

- Max. Oven temperature: 200°C.
- Avoid direct contact with the baking tray or oven wall to prevent burning.
- Can be kept frozen encapsulated in dough.

Chunks - Dark	<i>Intense, bittersweet cocoa taste, ideal in croissant, bread rolls, Swiss rolls, muffins, brownies, white and whole-wheat bread... 39.1% Cocoa</i>	10 Kg	Box of 10 Kg
Chunks - Milk	<i>Mild, milky taste with firm cocoa body. Ideal in fine biscuits, rolls, cakes, brioches, muffins, bread... 24% Cocoa, 25% milk</i>	10 Kg	Box of 10 Kg
Chunks - White	<i>Fine, sweet, creamy taste. Ideal for short-baked products with fine white flour, like brioches, sandwiches, white bread</i>	10 Kg	Box of 10 Kg

Drops

VH-9401	<i>Large chocolate drops. Ideal in bakery items baked at low temperature or for a shorter time. 47.9% Cocoa.</i>	10 Kg/6,500	Box of 10 Kg
----------------	--	-------------	--------------

Cream

N05-OH40	<i>It add an intense taste and a soft, creamy texture to your bakery products. Ready to be used, just pipe or include it into your products and bake off. It resists temperature up to 180°C while maintaining the typical smooth taste and texture.</i>	10 Kg	10 Kg Bucket
-----------------	--	-------	--------------

Reference	Description	Unit Packaging	Box Packaging
-----------	-------------	----------------	---------------

Caramels

FWF-Z2CARA	<i>Real caramel with an authentic, sophisticated butter toffee flavor. This caramel is ready-to-scoop. Just warm up for a few seconds.</i>	5 Kg	4 x 5 Kg
-------------------	--	------	----------

- Caramel fill is a real caramel made from sugar and milk.
- For a runny texture that is easy to process, heat Caramel Fill up to 30°C.
- For a very runny texture, heat Caramel Fill up to 45°C.
- Caramel Fill may be deep-frozen.
- Caramel Fill can be flavoured with liqueur or alcohol, chocolate, neutral glazing, jelly, etc...
- Caramel Fill will keep in sealed or opened packaging for 12 months, and 6 months on finished products.

Tintoretto's


Tintoretto is a basic range of delicious, ready-to-use praline fillings, available in a wide range of flavours. These are ideal both for piping into moulded pralines and for being enrobed. Furthermore, you can add crunchy textures to any Tintoretto filling: *brésilienne, pailleté Feuilletine, caramelized biscuits, nougatine, cornflakes, coffee grounds, cocoa nibs...* the special composition of Tintoretto keeps the texture crunchy for months.

FNF-L0040MO	<i>Tintoretto Coffee. Brown praline filling with coffee flavor.</i>	5 Kg	4 x 5 Kg
FNF-L0040CO	<i>Tintoretto Coconut. White praline filling with coconut flavor.</i>	5 Kg	4 x 5 Kg
FNF-L0540OR	<i>Tintoretto Orange. Brown praline filling with orange flavor.</i>	5 Kg	4 x 5 Kg

Nut Based

Callebaut selects premium grades of hazelnuts and almonds of Turkish and Californian origin. They are roasted, ground and caramelized into the fine, homogeneous nut pastes and pralines with the authentic taste Callebaut is renowned for.

PNP	<i>Pure unsweetened nut paste. 100% Hazelnut</i>	5 Kg	4 x 5 Kg
PRA-CLAS	<i>Very fine hazelnut praliné. 50% Hazelnut, 50% Sugar</i>	5 Kg	4 x 5 Kg
PRAMA	<i>Almond praliné. 46.5% Almond.</i>	5 Kg	4 x 5 Kg
GIA-D2	<i>Dark Gianduja. This mixture of chocolate and hazelnut paste is ready to use: just cut them or beat them into aerated filing. It makes a great filling in molded pralines or can be enrobed after cutting. 30% Hazelnut.</i>	5 Kg	5 x 5 Kg

 CALLEBAUT® <small>BELGIUM 1911</small>	<h1>Crunchy Decoration</h1>		
Reference	Description	Unit Packaging	Box Packaging

Crispearls™

Taste, crunch and looks: with the Callebaut Crispearls, you add a remarkably seductive chocolate touch to your pastries, desserts and pralines. On top, their crunchy biscuit heart makes them completely irresistible.

Small in size – Giant in taste: Callebaut Crispearls look like tiny beads of caviar: only 3 to 4mm diameter.



Dark Crispearls	<i>Tiny, shiny pearls in dark chocolate with a crunchy, toasted biscuit kernel. 85% Chocolate, 49 % Cocoa, 15 % Crunchy Biscuit.</i>	0.8 Kg	4 x 0.8 Kg
Milk Crispearls	<i>Tiny, shiny pearls in milk chocolate with a crunchy, toasted biscuit kernel. 85% Chocolate, 30 % Cocoa, 15 % Crunchy Biscuit.</i>	0.8 Kg	4 x 0.8 Kg
White Crispearls	<i>Tiny, shiny pearls in white chocolate with a crunchy, toasted biscuit kernel. 85% Chocolate, 30 % Cocoa, 15 % Crunchy Biscuit.</i>	0.8 Kg	4 x 0.8 Kg

Paillete Feuilletine

M7-PAIL	<i>It is tiny pieces of delicious crunchy wafers. It is the perfect companion to play with contrasts in taste and texture. Its delicious taste is highly compatible with chocolate. At the same time, its crunchiness will give your pralines, tablets, pastries and desserts even more depth and refinement. Use to give smooth centers a crispy bite.</i>	2.5 Kg	4 x 2.5 kg
----------------	---	--------	------------

 CALLEBAUT® <small>BELGIUM 1911</small>	<h1>Decoration – White Icing Sugar Paste</h1>		
Reference	Description	Unit Packaging	Box Packaging

From now on pastry making can even go beyond your imagination! With Callebaut's White Icing & Décor Paste, you can realize all your amazing ideas. From snow white dream wedding cake to adventurous colourful birthday cake; from smooth icing to fine and colourful decorations... anything goes with Callebaut's Icing & Décor Paste.

COW-5031DP	<i>White paste with neutral sweet vanilla taste for covering cakes and making decorations.</i>	7 Kg Bucket	2 x 7 kg
-------------------	--	-------------	----------



Ready-To-Use-Products

Reference	Description	Unit Packaging	Box Packaging
-----------	-------------	----------------	---------------

Callets Sensation

One glance at the new Callets™ sensation is enough. Made of 100% Callebaut Chocolate. They have the looks and the taste. In short: they will seduce every chocolate lover.



<u>Callets™ Sensation - Dark</u>	Made with Callebaut Dark Chocolate. They have well balanced, bitter cocoa taste.	0.8 Kg	4 x 0.8 Kg
<u>Callets™ Sensation - Milk</u>	Made with Callebaut Milk Chocolate. Their taste is a perfect balance of milk, cocoa and caramel touches.	0.8 Kg	4 x 0.8 Kg
<u>Callets™ Sensation - Marbled</u>	The best of both worlds! The mix of Callebaut dark and white chocolate creates an irresistible look. And the taste? A unique sensation, combining intense cocoa with smooth creaminess!	0.8 Kg	4 x 0.8 Kg

- Callets™ Sensation, refined as decoration on desserts and pastries.
- Callets™ Sensation, the perfect gift.
- Callets™ Sensation: a great treat with coffee and tea.
- Callets™ Sensation for delicious hot chocolate

Toppings

<u>TOD-6022- Dark</u>	Topping with distinct dark chocolate flavor. Intense and bittersweet chocolate taste, high in cocoa, attractive deep and dark colour, Very smooth, rich and creamy mouth feel. For warm and cold use	1 Kg Bottle	6 x 1 Kg
<u>TOF-6042-Caramel</u>	Topping with 100% pure caramel: overwhelming butter toffee flavor, appealing warm golden brown colour. Rich fluid texture and mouth feel – runny enough for easy measuring out and processing. For warm and cold use.	1 Kg Bottle	6 x 1 Kg
<u>TOF-60004RF</u>	Topping with 17% red currants and 10.5% raspberries. It has a very fruity, sweet and sour taste with fresh red colour. Juicy, thick and rich texture.	1 Kg Bottle	6 x 1 Kg