



CALLEBAUT®
BELGIUM 1911



PRODUCT CATALOGUE 2023





DEAR CHEF,

Hello from Belgium!

We've been around for 112 years. A lifetime in which the world and our profession have changed a lot... and some things haven't changed that much. Like the joy and comfort people find in chocolate.

In those 112 years, it's been our aim to deliver you the chocolate – wherever you are in the world – to craft at your best.

Whether you're into great basics, or creative spins, this product catalogue brings a full overview of what we can offer. We'll also guide you to the right chocolate, from the taste you're looking for, to the best fluidity for your applications.

And don't forget: my colleagues at the Chocolate Academy™ and I are here to help out with tips or tricks. Reach out to us on our social channels. We'd be more than happy to answer any questions you might have!

MINETTE SMITH
CALLEBAUT GLOBAL CREATIVE LEAD CHEF

WHAT'S NEW?

OUR NXT ICONIC TASTE IS BORN: DAIRY-FREE, 100% PLANT-BASED CHOCOLATES

They're made for the next generation of chocolate lovers who want to do good, feel good and indulge better. And they're made for chefs to blow away taste buds with better ingredients for our planet and our well-being.

Read more on

PAGE 50



THE CHOCOLATIER'S KITCHEN: A NEW INSPIRATIONAL TAKE ON SHELF LIFE

592 pages. 273 recipes. Divided into 3 shelf lives. 'The Chocolatier's Kitchen' is an indispensable tool for every starting confectioner. It helps build a balanced confectionery assortment while managing production with different shelf lives.



UNLEASH MORE SPARK WITH RUBY RB2

Ruby RB2 offers a more intense, fruity taste and tangy, sour notes than any ruby chocolate before. This chocolate also has a more intense, sparkling ruby colour. Ideal to make your ruby creations stand out in a fully natural way.



OUR NEW 10 KG BAG: A BIG STEP TOWARDS MORE PLANET-FRIENDLY PACKAGING

Our new 10 kg bags now take a big step further in sustainability and carbon footprint reduction, while guaranteeing always-fresh chocolate.

- ✓ Made of a 100% recycle-ready material
- ✓ Firm shape that can be stacked on pallets, without the need for cardboard boxes
- ✓ The bag shape is more compact and saves space during shipment



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CRAFT AT YOUR BEST

Every chef is unique. Every business is unique. And every day brings new challenges. But whatever they are, we're here to take them on with you. With chocolate ingredients that help you win customers' hearts. And help you in getting the job done. No matter what.

This has been our goal for the last 100 years: creating the Finest Belgian Chocolate that chefs prefer. To craft at your best, every single day.

To us, that's not a blown-up promise. It's something we pursue in everything we do.

✓ PROUD TO BE CHEFS' PREFERRED BELGIAN CHOCOLATE BRAND

During taste tests and research in different countries, Callebaut came out as the preferred Belgian chocolate brand chefs work with. The tests revealed that the taste of our chocolates is loved by chefs globally and preferred by 7 out of 10 Belgian consumers.*

✓ WORKABILITY THAT NEVER FAILS

Our chocolates are here for you to achieve great end results every time.

- Easy dosing, melting and consistent tempering.
- A snap, shine and contraction that are always perfect.
- A chocolate taste that allows a wide range of pairing options.
- Different fluidities for even the most specific application: from fine enrobing to panning.

✓ SUSTAINABLE COCOA AT THE HEART OF OUR CHOCOLATES

Through the Cocoa Horizons programme, we partner directly with cocoa farmer cooperatives to only source 100% sustainable and traceable cocoa beans for the Callebaut cocoa liquor: the heart and soul of our chocolate.

* Tests held in 2023 featuring 75 consumers in Belgium and 225 chefs in Belgium, UK and USA comparing Callebaut and its peer brands.



HOW WE MAKE THE ORIGINAL TASTE OF BELGIUM



1. SUSTAINABLE COCOA FARMING

We partner directly with farmer cooperatives in Ivory Coast, Ghana and Ecuador in the Cocoa Horizons programme to grow sustainable and traceable cocoa. Through training, social and environmental projects, this programme pursues its 3 fundamental goals: helping cocoa farmers prosper in the long run, empowering local communities, caring for the environment and stopping deforestation.



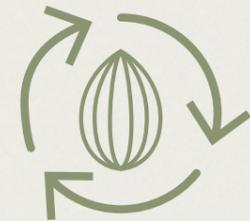
2. FERMENTING COCOA BETWEEN BANANA LEAVES

After the harvest, good fermentation is essential for the typical chocolate taste precursors inside the bean to develop. Traditionally, farmers in West Africa ferment the cocoa beans in the field between banana leaves.



6. COCOA FLAVOUR ANALYSIS

From each bag of beans, a sample is taken to do quality checks and define the taste profile of the cocoa lot. Every taste profile is stored in our bean library. Our master blenders then use these profiles to balance out the perfect blend.



7. COMPOSING THE CALLEBAUT BEAN BLEND

As cocoa is a natural crop, variations in the taste of the beans come naturally. They're related to the soil, the seasons climate, etc. Our master blenders continuously fine-tune the blend of beans from Ivory Coast (typical chocolaty cocoa body), Ghana (fruitiness) and Ecuador (bitterness) to recreate the iconic Callebaut taste.



8. WHOLE BEAN ROASTING

To do justice to the work of the cocoa farmers, we roast the whole beans, protected in their shells in a unique, continuous flow. Our way of roasting exposes the beans to moderate heat for a limited time, to awaken their full taste and aromas: both the powerful cocoa flavours inside each bean and the delicate flavours. We believe it's the best way to get the best out of every bean.



9. REFINING COCOA LIQUOR

After roasting, we break the beans. Through winnowing, we meticulously separate the shells from the cocoa nibs. The nibs are then ground in 3 different grinding steps to ultimately become our fine cocoa liquor: the key ingredient for our dark and milk chocolates.



3. SUN-DRYING TO REDUCE MOISTURE CONTENT BELOW 8%

After fermenting, the cocoa beans are spread on mats to sun-dry and turned regularly. Drying stops the fermentation process and makes the moisture inside the bean evaporate.



4. SELECTED FOR PREMIUM QUALITY

We only select bigger, best-grade cocoa beans from the main crop. Their size and quality will yield a better and more intense cocoa taste. All beans undergo pre-cleaning and several quality checks before selection and shipping. Later on in the process, beans of about the same size will be crucial for even roasting results.



5. ONLY JUTE-BAGGED BEANS

For our Finest Belgian Chocolates, we only buy jute-bagged cocoa beans. Jute is a natural material, allowing the beans to 'breathe' and regulating their moisture content. They're stacked in containers for shipping to the Antwerp port, where they undergo final quality checks.



10. MIXING INGREDIENTS

Our cocoa liquor is mixed with high-quality ingredients like beet sugar and – depending on the recipe – different kinds of milk and natural vanilla, to create the chocolate dough.



11. 5-ROLL REFINING

We refine our chocolate dough between 5 sequential rolls to reduce the particle size of all ingredients. The particles will become smaller than the distance between 2 taste buds - which will create the typical silky smooth texture and delightful mouthfeel.



12. CONCHING THE CHOCOLATE

Conching will develop the final taste of our chocolate. At the start of the conching process, the chocolate is still too acidic in taste. In a 2-step conching process, our master conchers will preserve the right amount of fruity and sour notes in our chocolate recipes, while getting rid of too acidic volatile flavours. On top, conching will create the incredibly smooth, velvety mouthfeel chefs appreciate in our chocolates.



13. MAKING SIGNATURE BLOCKS & CALLETS™

Finally the chocolate is tempered and moulded into blocks or Callets™. Little drops that ensure great usability, an invention by Callebaut®.



WORKABILITY THAT NEVER FAILS

What you can count on:

- ✓ Easy and precise dosing through the small shape of our Callets™
- ✓ Fast melting
- ✓ Easy and consistent tempering of the chocolate – every time!
- ✓ Perfect and fast crystallisation after tempering
- ✓ High gloss and perfect snap
- ✓ Superb contraction and releasing from the mould
- ✓ Wonderful melting behaviour and smooth mouthfeel
- ✓ A great choice of fluidities that work for everyday and very demanding applications:

VERY THICK FLUIDITY	baking		
THICK FLUIDITY	mixing and flavouring of mousses, ganaches, etc.	moulding bigger items	
MEDIUM FLUIDITY	medium thickness enrobing	moulding medium-size items	flavouring
THIN FLUIDITY	fine enrobing	fine moulding	panning
VERY THIN FLUIDITY	fine panning	fine panning and spraying	

SUSTAINABLE COCOA AT THE HEART OF OUR CHOCOLATES

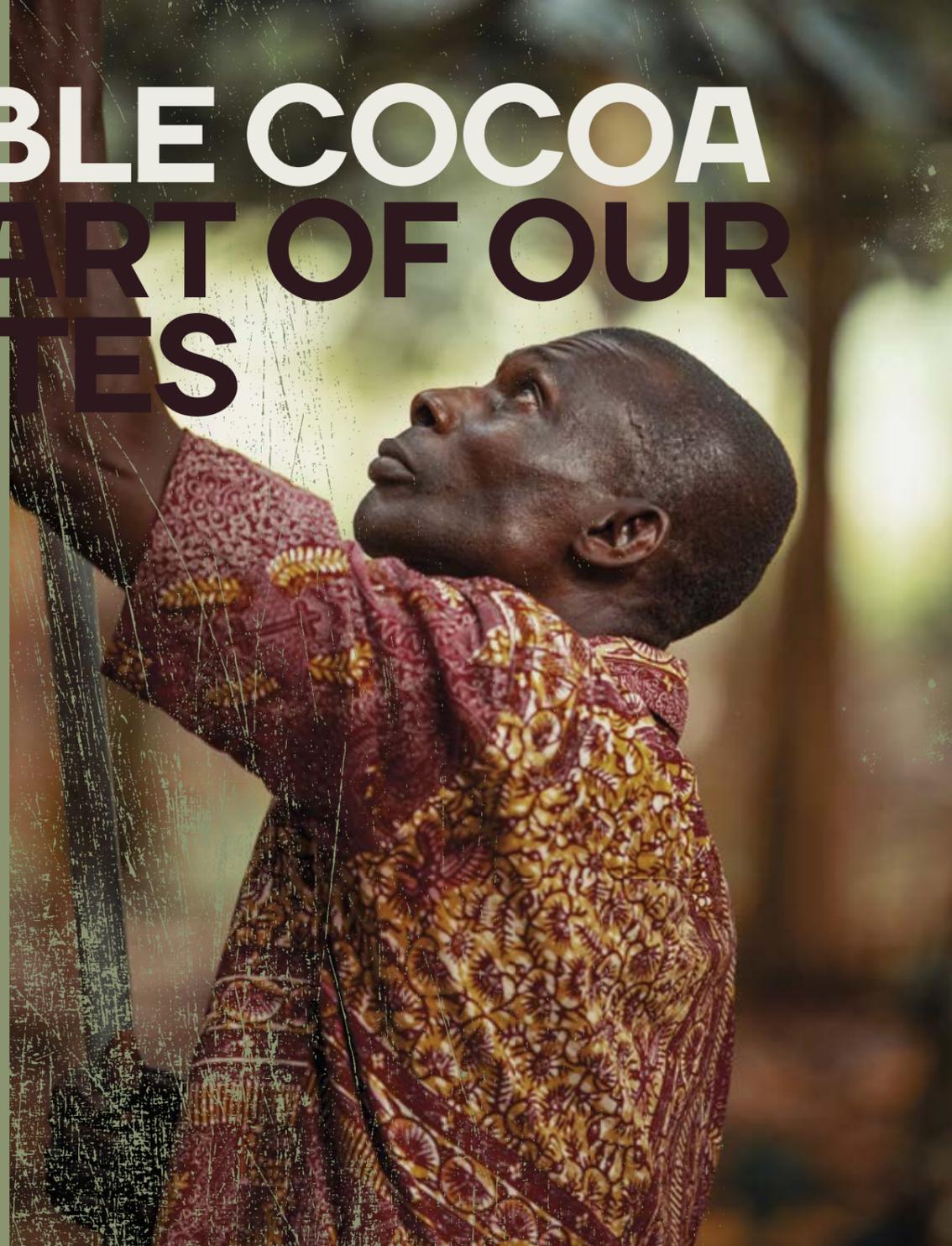
Chefs around the globe count on great ingredients – responsibly made and sourced. That's why since 2015, we have made a bold shift to sustainable cocoa farming for **all** our chocolates.

WHY SUSTAINABLE COCOA FOR ALL OUR FINEST BELGIAN CHOCOLATES?

As chocolate makers working with chefs from around the world, we believe it's our responsibility to offer chocolate from sustainable cocoa. Not as an option, but as a conscious choice, together with every chocolate we create.

WHAT DOES SUSTAINABLE COCOA MEAN?

To promote cocoa farmers' prosperity, we've been partnering with the Cocoa Horizons programme since 2015, sourcing beans in Ivory Coast, Ghana and Ecuador. Together, we implement impactful activities that create lasting change in these farming communities.



GOAL 1

EMPOWERED FARMERS

Focusing on meaningful investments to train farmers, and provide tools and services to help them increase their productivity.

43%* of farmers in the programme are **above the poverty line**

27% of farmers registered in the Cocoa Horizons programme are women

vs previous year: **+39%** farmers developed a **farm business plan**

GOAL 2

UPLIFTED COMMUNITIES

Driving essential and long-lasting changes that focus on strengthening the rights and livelihoods of farming communities.

95% of farmer groups with systems in place for **child labour monitoring**

vs previous year: a **17%** growth in **monitoring of child labour** in farming groups

vs previous year: **37%** more households **surveyed**

* As per the World Bank's definition for extreme poverty line



GOAL 3

THRIVING PLANET

Looking to end deforestation and lower our carbon impact by thinking of our planet's environmental urgent needs.

88% of cocoa demonstrated free from deforestation

vs previous year: **+48%** cocoa and shade trees distributed

140,929 tonnes of CO₂ sequestered



TRACEABLE, 100% SUSTAINABLE COCOA BEANS FOR OUR DARK AND MILK CHOCOLATES

Since 2019, we only source traceable, 100% sustainable cocoa beans for Callebaut's Finest Belgian cocoa liquor - the essential ingredient for our dark and milk chocolates. The cocoa beans can be traced back from our warehouse to the farmer communities who grew our cocoa beans.

WHY TRACEABILITY MATTERS

Many chefs want to know where their ingredients come from. The traceability of our chocolates guarantee you that the cocoa beans are sourced from farms that follow responsible and ethical practices.

HOW IT WORKS?

Step 1

Scan the QR code on the back of each pack or go to callebaut.com/traceable



c425d6d793

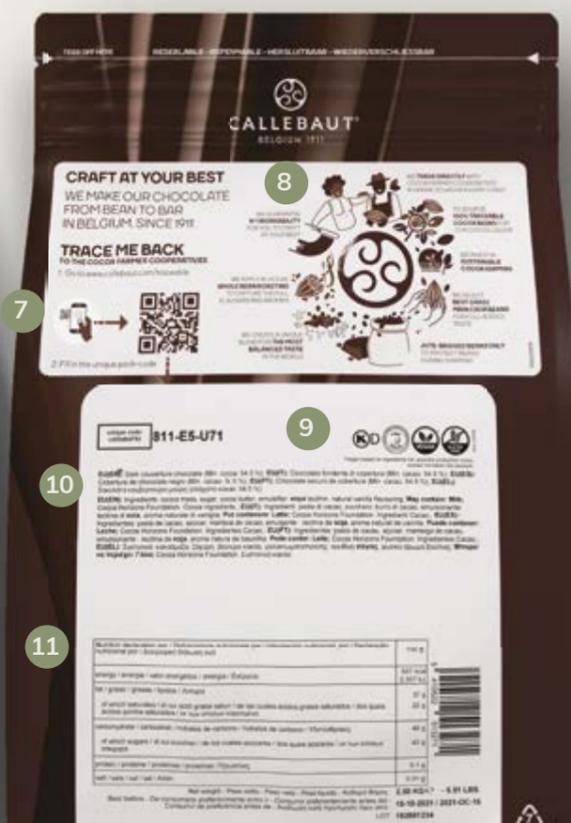
Step 2

Enter the **unique code** found on the back of each pack



WHAT OUR PACKS TELL YOU

- 1 Traceability claim
- 2 Product name
- 3 Whole bean roasting process
- 4 Fluidity
- 5 Ingredients breakdown
- 6 Belgian origin guarantee
- 7 How to trace back to farmer communities



- 8 How we make our chocolate
- 9 Certification and claims
- 10 Ingredients list
- 11 Nutritional info

CRACK THE CODE

THE MEANING OF OUR PRODUCT NAMES

For decades, chocolatiers all over the world have been using the classic Callebaut chocolate recipes, including 811, 823, W2 and many more. Our product names represent the formulation of the ingredients in the chocolate, and the way these should be processed. It's time to reveal their code.

SIX-DIGIT RECIPES ALL INGREDIENT PROPORTIONS AT A SINGLE GLANCE

70-30-42

First number refers to MINIMUM COCOA SOLIDS	Second number refers to SUGAR CONTENT	Third number refers to COCOA BUTTER CONTENT
70 refers to the minimum of 70.5% cocoa solids in this recipe. This is an indicator for intensity: in this case an intense cocoa taste.	30 means 30% added sugar in this recipe. It indicates the sweetness in the taste. In this case moderate sweetness, rich in cocoa.	42 means 42% cocoa butter. This is important since the percentage of cocoa butter (fat in general) will influence the fluidity of the chocolate. The higher the fat content, the more fluid the chocolate will be.

FOR THREE-DIGIT RECIPES

811

First number refers to PRODUCT TYPE	Second number refers to CHOCOLATE TYPE	Third number refers to THE HISTORICAL SEQUENCE OF RECIPES CREATED
8 couverture chocolate (with a minimum cocoa butter content of 32%) 6 chocolate with a lighter colour and typically caramelly flavour notes	0 AND ODD NUMBERS dark chocolate EVEN NUMBERS milk chocolate	Each chocolate recipe in Callebaut's history is assigned a consecutive recipe number, starting with 0. The very first dark couverture chocolate recipe was named 800. The following ones were 801, 802... and years later the famous 811.

THE W SERIES
TO INDICATE OUR
WHITE CHOCOLATES

W2

First letter refers to PRODUCT TYPE	The number refers to THE HISTORICAL SEQUENCE OF RECIPES CREATED
W always refers to white couverture chocolate.	2 all our white chocolate recipes are also assigned a recipe number, starting from 0. So W2 is our third white chocolate recipe.

OUR DARK CHOCOLATES

You've got the power.
You've got the choice.

From chocolates with a dominant, full-cocoa taste to more complex taste profiles – ushering unexpected fruity notes and mildly roasted cocoa, liberating your creative pairings. Every chocolate comes in a variety of fluidities: to get perfect end results, even with very specific applications.



HOW TO CHOOSE YOUR PREFERRED DARK CHOCOLATE

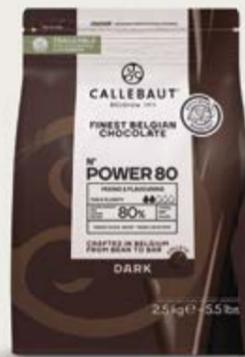
1. CHOOSE YOUR PREFERRED TASTE

2. CHOOSE THE FLUIDITY THAT WORKS FOR YOU

FLAVOUR INTENSITY	TASTE	COCOA SOLIDS	2. CHOOSE THE FLUIDITY THAT WORKS FOR YOU				
			VERY THICK	THICK	MEDIUM	THIN	VERY THIN
●●●●●	robust cocoa woody tannin-like bitters	POWER 80 ±80%	-	●● POWER 80	-	-	-
●●●●●	roasted cocoa sour notes slightly bitter	70-30 ±70%	-	●● 70-30-38	●●● 70-30-42	●●●● 70-30-44	-
●●●●●	distinct round cocoa gentle bitter finale	60-40 ±60%	● L-60-40	-	●●● 60-40-38	●●●● 60-40-41	-
●●●●●	sweet&sour cocoa malty hints wild dark berries	811 ±55%	● L811	●● C811	●●● 811	●●●● 2811	●●●●● 7811
●●●●●	light roasted cocoa slightly sweet	815 ±55%	-	-	●●● 815	●●●● 2815	-
●●●●●	sweet cocoa cotton candy mocha hints	805 ±50%	-	-	●●● 805	-	-

● Light cocoa ●●●●● Intense cocoa

●	BAKING
●●	MIXING & FLAVOURING
●●●	ALLROUND APPLICATIONS
●●●●	FINE MOULDING & ENROBING
●●●●●	SPRAYING & PANNING



POWER 80



THICK FLUIDITY

Cocoa solids

80%

Total fat

44.5%

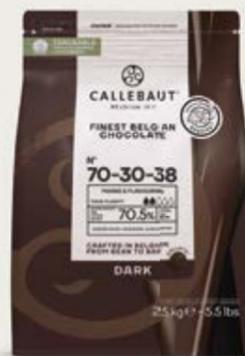
Taste
robust cocoa | woody |
tannin-like bitters

Recommended use

Mixing & Flavouring

Large moulding

Packaging
Callets™ bag: 2.5 kg



70-30-38



THICK FLUIDITY

Cocoa solids

70.5%

Total fat

38.9%

Taste
roasted cocoa | sour notes |
slightly bitter

Recommended use

Mixing & Flavouring

Large moulding

Packaging
Callets™ bag: 400 g | 2.5 kg | 5 kg | 10 kg
Unwrapped block: 5 kg
Wrapped block: 5 kg

Other fluidities of 70-30 for specific applications

				Cocoa solids	Total fat	Packaging
70-30-44	FINE ENROBING	FINE MOULDING	PANNING	THIN FLUIDITY	70.3%	43.8%
						Callets™ bag: 10 kg Wrapped block: 5 kg
70-30-42	MIXING & FLAVOURING	ENROBING	MOULDING	MEDIUM FLUIDITY	70.1%	42.2%
						Callets™ bag: 10 kg Unwrapped block: 5 kg Wrapped block: 5 kg



60-40-38



MEDIUM FLUIDITY

Cocoa solids

60.1%

Total fat

38.8%

Taste
distinct round cocoa |
gentle bitter finale

Recommended use

Mixing & Flavouring

Enrobing

Moulding

Packaging
Callets™ bag: 5 kg | 10 kg
Unwrapped block: 5 kg
Wrapped block: 5 kg

Other fluidities of 60-40 for specific applications

				Cocoa solids	Total fat	Packaging
60-40-41	FINE ENROBING	FINE MOULDING	PANNING	THIN FLUIDITY	60.3%	40.9%
						Wrapped block: 5 kg
L-60-40	BAKING			VERY THICK FLUIDITY	60.6%	30.3%
						Callets™ bag: 10 kg Wrapped block: 5 kg



811

☾☾☾
MEDIUM FLUIDITY

Cocoa solids

54.5%

Total fat

36.6%



Taste

sweet&sour cocoa | malty hints | wild dark berries

Recommended use

- Mixing & Flavouring
- Enrobing
- Moulding

Packaging

Callets™ bag: 400 g | 1 kg | 2.5 kg | 5 kg | 10 kg
Unwrapped block: 5 kg
Wrapped block: 5 kg



Other fluidities of 811 for specific applications

				Cocoa solids	Total fat	Packaging	
7811	SPRAYING	FINE PANNING	☾☾☾☾☾ VERY THIN FLUIDITY	57.6%	41.1%	Wrapped block: 5 kg	
2811	FINE ENROBING	FINE MOULDING	PANNING	☾☾☾ THIN FLUIDITY	55.7%	38.3%	Callets™ bag: 10 kg
811BO4 Chocolate with butter oil	MIXING & FLAVOURING	ENROBING	MOULDING	☾☾☾ MEDIUM FLUIDITY	52.7%	37%	Callets™ bag: 10 kg
C811	MIXING & FLAVOURING	LARGE MOULDING	☾☾ THICK FLUIDITY	53.1%	34.5%	Callets™ bag: 2.5 kg 10 kg Unwrapped block: 5 kg Wrapped block: 5 kg	
L811	BAKING		☾ VERY THICK FLUIDITY	48.2%	28.2%	Callets™ bag: 2.5 kg 10 kg Wrapped block: 5 kg	



815

☾☾☾
MEDIUM FLUIDITY

Cocoa solids

56.9%

Total fat

36.6%



Taste

light roasted cocoa | slightly sweet

Recommended use

- Mixing & Flavouring
- Enrobing
- Moulding

Packaging

Callets™ bag: 10 kg
Unwrapped block: 5 kg
Wrapped block: 5 kg

Other fluidities of 815 for specific applications

				Cocoa solids	Total fat	Packaging	
2815	FINE ENROBING	FINE MOULDING	PANNING	☾☾☾ THIN FLUIDITY	57.9%	38.7%	Callets™ bag: 2.5 kg 10 kg Wrapped block: 5 kg



805

☾☾☾
MEDIUM FLUIDITY

Cocoa solids

50.7%

Total fat

35.7%



Taste

sweet cocoa | cotton candy | mocha hints

Recommended use

- Mixing & Flavouring
- Enrobing
- Moulding

Packaging

Callets™ bag: 2.5 kg | 10 kg
Wrapped block: 5 kg

OUR DARK ORIGINS

Single origin

Made with cocoa beans from one particular country or region.
Each chocolate reflects the soil, the climate and the environment where the cocoa beans were grown.

					Cocoa solids	Total fat	Packaging	
	ECUADOR	 MIXING & FLAVOURING	 ENROBING	 MOULDING	 MEDIUM FLUIDITY	70.4%	41.4%	Callets™ bag: 2.5 kg
	SAO THOMÉ	 MIXING & FLAVOURING	 ENROBING	 MOULDING	 MEDIUM FLUIDITY	70%	39.4%	Callets™ bag: 1 kg 2.5 kg
	MADAGASCAR	 MIXING & FLAVOURING	 ENROBING	 MOULDING	 MEDIUM FLUIDITY	67.4%	39.5%	Callets™ bag: 1 kg 2.5 kg

Blend of origins

Made from a blend of fine flavour beans from three different regions or countries, yielding an intense, yet more constant flavour.

					Cocoa solids	Total fat	Packaging	
	KUMABO ORIGIN OF COCOA: TANZANIA, GHANA AND SÃO TOMÉ	 MIXING & FLAVOURING	 ENROBING	 MOULDING	 MEDIUM FLUIDITY	80.1%	47.6%	Callets™ bag: 2.5 kg
	SATONGO ORIGIN OF COCOA: SÃO TOMÉ, TANZANIA AND GHANA	 MIXING & FLAVOURING	 ENROBING	 MOULDING	 MEDIUM FLUIDITY	72.2%	43.1%	Callets™ bag: 2.5 kg



OUR MILK CHOCOLATES

You have a vast choice in the Milkyway: from chocolates with a full-cocoa taste to extremely smooth and creamy or even caramelly.

And with every taste, comes a variety of fluidities to get every chocolate job done. Even the most challenging ones.



HOW TO CHOOSE YOUR PREFERRED MILK CHOCOLATE

1. CHOOSE YOUR PREFERRED TASTE

2. CHOOSE THE FLUIDITY THAT WORKS FOR YOU

FLAVOUR INTENSITY	TASTE	COCOA SOLIDS	MILK SOLIDS	2. CHOOSE THE FLUIDITY THAT WORKS FOR YOU				
				VERY THICK	THICK	MEDIUM	THIN	VERY THIN
●●●●●	rich roasted cocoa milky notes natural bitters POWER 41	±41%	±19%	-	-	●●● POWER 41	-	-
●●●●●	rich cocoa amber caramel creamy vanilla 823	±32%	±21%	-	●● C823	●●● 823	-	-
●●●●●	mild roasted cocoa full-bodied caramel hints 826	±32%	±21%	-	-	●●● 826	●●●● 3826	-
●●●●●	light roasted cocoa persistent rich & milky 845	±32%	±28%	-	-	●●● 845	-	-

● Light cocoa ●●●●● Intense cocoa

●	BAKING
●●	MIXING & FLAVOURING
●●●	ALLROUND APPLICATIONS
●●●●	FINE MOULDING & ENROBING
●●●●●	SPRAYING & PANNING



POWER 41

☾☾☾
MEDIUM FLUIDITY

Cocoa solids
40.7%

Total fat
36.3%

Milk solids
19.4%



Taste
rich roasted cocoa |
milky notes | natural bitters

- Recommended use**
- Mixing & Flavouring
 - Enrobing
 - Moulding

Packaging
Callets™ bag: 2.5 kg



823

☾☾☾
MEDIUM FLUIDITY

Cocoa solids
33.6%

Total fat
36.2%

Milk solids
20.8%



Taste
rich cocoa | amber caramel |
creamy | vanilla

- Recommended use**
- Mixing & Flavouring
 - Enrobing
 - Moulding

Packaging
Callets™ bag: 400 g | 1 kg | 2.5 kg | 10 kg
Unwrapped block: 5 kg
Wrapped block: 5 kg



Other fluidities of 823 for specific applications

	Cocoa solids	Total fat	Milk solids	Packaging
C823	31.7%	34.3%	21.5%	Callets™ bag: 2.5 kg 10 kg Unwrapped block: 5 kg Wrapped block: 5 kg



826

☾☾☾
MEDIUM FLUIDITY

Cocoa solids
31.7%

Total fat
35.9%

Milk solids
21.2%



Taste
mild roasted cocoa | full-bodied |
caramel hints

- Recommended use**
- Mixing & Flavouring
 - Enrobing
 - Moulding

Packaging
Callets™ bag: 10 kg
Unwrapped block: 5 kg
Wrapped block: 5 kg

Other fluidities of 826 for specific applications

	Cocoa solids	Total fat	Milk solids	Packaging
3826	33.4%	37.5%	20.6%	Wrapped block: 5 kg



845

☾☾☾
MEDIUM FLUIDITY

Cocoa solids
32.6%

Total fat
37%

Milk solids
27.3%



Taste
light roasted cocoa | persistent |
rich & milky

- Recommended use**
- Mixing & Flavouring
 - Enrobing
 - Moulding

Packaging
Callets™ bag: 10 kg
Unwrapped block: 5 kg
Wrapped block: 5 kg

OUR MILK ORIGINS

Single origin

Made with cocoa beans from one particular country or region.

Each chocolate reflects the soil, the climate and the environment where the cocoa beans were grown.

					Cocoa solids	Total fat	Milk solids	Packaging	
	ARRIBA	 MIXING & FLAVOURING	 ENROBING	 MOULDING	 MEDIUM FLUIDITY	39%	39.1%	24%	Callets™ bag: 2.5 kg
	JAVA	 MIXING & FLAVOURING	 ENROBING	 MOULDING	 MEDIUM FLUIDITY	32.6%	35.4%	20%	Callets™ bag: 2.5 kg



OUR WHITE CHOCOLATES

From fresh milk to full-bodied creamy or caramelly. Our white chocolate range offers something different for every chef.

And with every taste, comes a variety of fluidities to get every chocolate job done. Even the most challenging ones.



HOW TO CHOOSE YOUR PREFERRED WHITE CHOCOLATE

1. CHOOSE YOUR PREFERRED TASTE

2. CHOOSE THE FLUIDITY THAT WORKS FOR YOU

FLAVOUR INTENSITY	TASTE		COCOA SOLIDS	MILK SOLIDS	VERY THICK	THICK	MEDIUM	THIN	VERY THIN
		full milky buttery blissfully sweet vanilla	W	±25%	±35%	-	CW	W	-
	milky smooth & creamy less sweet	VELVET	±32%	±22%	-	-	VELVET	-	-
	milky cotton candy intense vanilla	W8	±28%	±22%	-	-	W8	-	-
	mild milky light caramel sweet vanilla	W2	±28%	±22%	-	CW2	W2	3W2	-

Light milky Full milk

BAKING
MIXING & FLAVOURING
ALLROUND APPLICATIONS
FINE MOULDING & ENROBING
SPRAYING & PANNING



W

☾☾☾
MEDIUM FLUIDITY

Cocoa solids
26.2%

Total fat
36.1%

Milk solids
28.8%



Taste
full milky | buttery |
blissfully sweet | vanilla

- Recommended use**
- Mixing & Flavouring
 - Enrobing
 - Moulding

Packaging
Callets™ bag: 2.5 kg
Unwrapped block: 5 kg

Other fluidities of W for specific applications

		Cocoa solids	Total fat	Milk solids	Packaging
CW	MIXING & FLAVOURING LARGE MOULDING	24.3%	34.4%	29.7%	Unwrapped block: 5 kg



VELVET

☾☾☾
MEDIUM FLUIDITY

Cocoa solids
32%

Total fat
40%

Milk solids
22.3%



Taste
milky | smooth & creamy |
less sweet

- Recommended use**
- Mixing & Flavouring
 - Enrobing
 - Moulding

Packaging
Callets™ bag: 2.5 kg | 10 kg



W2

☾☾☾
MEDIUM FLUIDITY

Cocoa solids
28%

Total fat
35.8%

Milk solids
22%



Taste
mild milky | light caramel |
sweet | vanilla

- Recommended use**
- Mixing & Flavouring
 - Enrobing
 - Moulding

Packaging
Callets™ bag: 400 g | 1 kg | 2.5 kg | 10 kg
Unwrapped block: 5 kg
Wrapped block: 5 kg



Other fluidities of W2 for specific applications

		Cocoa solids	Total fat	Milk solids	Packaging
3W2	FINE ENROBING FINE MOULDING PANNING THIN FLUIDITY	31.4%	39%	21.1%	Callets™ bag: 10 kg
CW2	MIXING & FLAVOURING LARGE MOULDING THICK FLUIDITY	25.9%	33.9%	22.7%	Callets™ bag: 2.5 kg 10 kg Unwrapped block: 5 kg Wrapped block: 5 kg



W8

☾☾☾
MEDIUM FLUIDITY

Cocoa solids
28.3%

Total fat
36.1%

Milk solids
22.1%



Taste
milky | cotton candy |
intense vanilla

- Recommended use**
- Mixing & Flavouring
 - Enrobing
 - Moulding

Packaging
Callets™ bag: 10 kg

OUR Caramel CHOCOLATE

Expertly created from a fine selection of ingredients, like caramelised sugar and caramelised milk. This caramel chocolate has rich notes of toffee, butter, cream, and an exciting dash of salt. Enjoy its pale amber colour with a golden hue that works well in almost any application.



GOLD

☾☾☾
MEDIUM FLUIDITY

Cocoa solids
30.4%

Total fat
37.1%

Milk solids
28.3%



Taste
intense toffee | salted butter

Recommended use

-  Mixing & Flavouring
-  Enrobing
-  Moulding

☾	BAKING
☾☾	MIXING & FLAVOURING
☾☾☾	ALLROUND APPLICATIONS
☾☾☾☾	FINE MOULDING & ENROBING
☾☾☾☾☾	SPRAYING & PANNING

Packaging
Callets™ bag: 400 g | 2.5 kg
Box: 20 kg



OUR RUBY CHOCOLATES

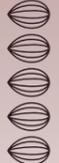
In 2018, Callebaut surprised the world with ruby: the 4th chocolate that spoils with intense fruitiness and fresh sour notes, and its remarkable ruby colour. A new chocolate sensation to satisfy unmet needs. Today, we proudly present the next ruby generation.



HOW TO CHOOSE YOUR PREFERRED RUBY CHOCOLATE

1. CHOOSE YOUR PREFERRED TASTE

2. CHOOSE THE FLUIDITY THAT WORKS FOR YOU

FLAVOUR INTENSITY	TASTE	COCOA SOLIDS	MILK SOLIDS	2. CHOOSE THE FLUIDITY THAT WORKS FOR YOU				
				VERY THICK	THICK	MEDIUM	THIN	VERY THIN
	blood orange elderberry tangy buttermilk RB2	±35%	±20%	-	-	 RB2	-	-
	dried strawberries cranberries yoghurt hints RB1	±45%	±25%	-	-	 RB1	-	-

 Fruity
  Intense fruity

	BAKING
	MIXING & FLAVOURING
	ALLROUND APPLICATIONS
	FINE MOULDING & ENROBING
	SPRAYING & PANNING

NEW

AVAILABLE IN 2024



RB2

☾☾☾
MEDIUM FLUIDITY

Cocoa solids
32.8%

Total fat
36.8%

Milk solids
20.6%



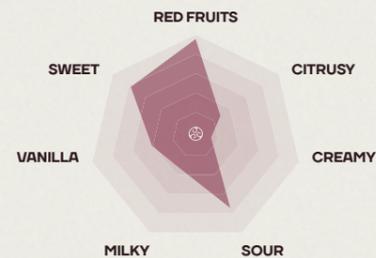
Taste
blood orange | elderberry |
tangy | buttermilk

Recommended use

- Mixing & Flavouring
- Enrobing
- Moulding

Packaging

Callets™ bag: 400 g | 2.5 kg | 10 kg



RB1

☾☾☾
MEDIUM FLUIDITY

Cocoa solids
47.3%

Total fat
35.9%

Milk solids
26.3%



Taste
dried strawberries | cranberries |
yoghurty hints

Recommended use

- Mixing & Flavouring
- Enrobing
- Moulding

Packaging

Callets™ bag: 400 g | 2.5 kg | 10 kg



OVERVIEW



NEW PACK DESIGN COMING SOON!

CERTIFICATES

Product Name	Pack Type	Case size	Weight pr. Unit	Order Code	Shelf Life (in months)	Kosher Dairy	Kosher Pareve	Halal	Vegan*	Nut free
POWER 80	Callets™ bag	8x	2.5 kg	80-20-44-XX-XXX	24	✓	-	✓	✓	✓
70-30-38	Callets™ bag	7x	400 g	70-30-38-XX-D94	24	✓	-	✓	✓	✓
	Callets™ bag	8x	2.5 kg	70-30-38-XX-XXX		✓	-	✓	✓	✓
	Callets™ bag	2x	5 kg	70-30-38-W86		-	✓	✓	✓	✓
	Callets™ bag	1x	10 kg	70-30-38NV-01B		✓	-	✓	✓	✓
	Callets™ bag	2x	10 kg	70-30-38NV-595		✓	-	✓	-	✓
	Block (unwrapped)	5x	5 kg	70-30-38NVCAL-101		✓	-	✓	-	✓
	Block (wrapped)	5x	5 kg	70-30-38NV-XXX		-	✓	✓	-	✓
70-30-44	Callets™ bag	1x	10 kg	70-30-44NV-01B	24	✓	-	✓	✓	✓
	Block (wrapped)	5x	5 kg	70-30-44NV-120		✓	-	✓	✓	✓
70-30-42	Callets™ bag	1x	10 kg	70-30-42NV-01B	24	✓	-	✓	✓	✓
	Callets™ bag	2x	10 kg	70-30-42NV-595		✓	-	✓	✓	✓
	Block (unwrapped)	5x	5 kg	70-30-42CAL-101		✓	-	✓	✓	✓
	Block (wrapped)	5x	5 kg	70-30-42NV-120		-	✓	✓	✓	✓
60-40-38	Callets™ bag	2x	5 kg	60-40-38-W86	24	-	✓	✓	✓	✓
	Callets™ bag	1x	10 kg	60-40-38NV-01B		✓	-	✓	✓	✓
	Callets™ bag	2x	10 kg	60-40-38NV-595		✓	-	✓	-	✓
	Block (unwrapped)	5x	5 kg	60-40-38NVCAL-101		✓	-	✓	✓	✓
	Block (wrapped)	5x	5 kg	60-40-38NV-120		-	✓	✓	✓	✓
60-40-41	Block (wrapped)	5x	5 kg	60-40-41NV-120	24	✓	-	✓	✓	✓
L-60-40	Callets™ bag	1x	10 kg	L-60-40NV-01B	24	✓	-	✓	✓	✓
	Callets™ bag	2x	10 kg	L-60-40NV-595		✓	-	✓	✓	✓
	Block (wrapped)	5x	5 kg	L-60-40NV-132		-	✓	✓	✓	✓
811	Callets™ bag	7x	400 g	811-XX-D94	24	-	-	-	-	-
	Callets™ bag	6x	1 kg	811-XX-XXX		✓	-	✓	✓	✓
	Callets™ bag	4x	2.5 kg	811-E4-09A		✓	-	✓	✓	✓
	Callets™ bag	8x	2.5 kg	811-XX-XXX		✓	-	✓	✓	✓
	Callets™ bag	2x	5 kg	811NV-W86		-	✓	✓	✓	✓
	Callets™ bag	1x	10 kg	811NV-01B		✓	-	✓	✓	✓
	Callets™ bag	1x	10 kg	811NVBO4-01B		✓	-	✓	-	✓
	Callets™ bag	2x	10 kg	811NV-595		✓	-	✓	✓	✓
	Callets™ bag	2x	5 kg	811NV-W86		-	✓	✓	✓	✓
	Block (unwrapped)	5x	5 kg	811NVCAL-101		-	✓	✓	✓	✓
	Block (wrapped)	5x	5 kg	811NV-XXX		-	✓	✓	✓	✓
	7811	Block (wrapped)	5x	5 kg		7811NV-132	24	-	✓	✓

* Vegan based on the ingredient list

Product Name	Pack Type	Case size	Weight pr. Unit	Order Code	Shelf Life (in months)	CERTIFICATES				
						Kosher Dairy	Kosher Pareve	Halal	Vegan*	Nut free
2811	Callets™ bag	1x	10 kg	2811-01B	24	✓	-	✓	✓	✓
C811	Callets™ bag	8x	2.5 kg	C811-E4-U71	24	✓	-	✓	✓	✓
	Callets™ bag	1x	10 kg	C811NV-01B		✓	-	✓	✓	✓
	Callets™ bag	2x	10 kg	C811NV-595		✓	-	✓	-	✓
	Block (unwrapped)	5x	5 kg	C811CAL-101		-	✓	✓	✓	✓
	Block (wrapped)	5x	5 kg	C811NV-132		-	✓	✓	✓	✓
L811	Callets™ bag	8x	2.5 kg	L811-E4-U71	24	✓	-	✓	✓	✓
	Callets™ bag	1x	10 kg	L811NV-01B		✓	-	✓	✓	✓
	Block (wrapped)	5x	5 kg	L811NV-120		-	✓	✓	✓	✓
811BO4	Callets™ bag	1x	10 kg	811NVBO4-01B	24	✓	-	✓	-	✓
815	Callets™ bag	1x	10 kg	815NV-01B	24	✓	-	✓	✓	✓
	Callets™ bag	2x	10 kg	815NV-595		✓	-	✓	-	✓
	Block (unwrapped)	5x	5 kg	815CAL-101		-	✓	✓	✓	✓
	Block (wrapped)	5x	5 kg	815NV-132		-	✓	✓	✓	✓
	Callets™ bag	8x	2.5 kg	2815-XX-XXX		24	✓	-	✓	✓
Callets™ bag	1x	10 kg	2815NV-01B	✓	-		✓	✓	✓	
Callets™ bag	2x	10 kg	2815NV-595	✓	-		✓	✓	✓	
Block (wrapped)	5x	5 kg	2815NV-120	-	✓		✓	✓	✓	
805	Callets™ bag	8x	2.5 kg	805-XX-U71	24	✓	-	✓	✓	✓
	Callets™ bag	1x	10 kg	805NV-01B		✓	-	✓	✓	✓
	Block (wrapped)	5x	5 kg	805NV-XXX		-	✓	✓	✓	✓
ECUADOR	Callets™ bag	4x	2.5 kg	CHD-R731EQU-XX-XXX	24	✓	✓	-	✓	✓
SAO THOMÉ	Callets™ bag	6x	1 kg	SAOTHOME-EX-U68	24	✓	-	✓	✓	✓
	Callets™ bag	4x	2.5 kg	SAOTHOME-XX-XXX		✓	-	✓	✓	✓
MADAGASCAR	Callets™ bag	6x	1 kg	CHD-Q67MAD-EX-U68	24	✓	✓	-	✓	✓
		4x	2.5 kg	CHD-Q67MAD-XX-XXX		✓	✓	-	✓	✓
KUMABO	Callets™ bag	4x	2.5 kg	CHD-H8047KMB-XX-XXX	24	✓	✓	-	✓	✓
SATONGO	Callets™ bag	4x	2.5 kg	CHD-L7243STG-XX-XXX	24	✓	✓	-	✓	✓

* Vegan based on the ingredient list

Product Name	Pack Type	Case size	Weight pr. Unit	Order Code	Shelf Life (in months)	CERTIFICATES				
						Kosher Dairy	Kosher Pareve	Halal	Vegan*	Nut free
POWER 41	Callets™ bag	4x	2.5 kg	841-BR-U75	18	✓	-	✓	-	✓
	Callets™ bag	8x	2.5 kg	841-XX-U71		✓	-	✓	-	✓
823	Callets™ bag	7x	400 g	823-XX-D94	18	✓	-	-	✓	✓
	Callets™ bag	6x	1 kg	823-XX-XXX		✓	-	✓	✓	✓
	Callets™ bag	4x	2.5 kg	823-E4-09A		✓	-	✓	✓	✓
	Callets™ bag	8x	2.5 kg	823-XX-XXX		✓	-	✓	✓	✓
	Callets™ bag	1x	10 kg	823NV-01B		✓	-	✓	✓	✓
	Callets™ bag	2x	10 kg	823NV-595		✓	-	✓	✓	✓
	Block (unwrapped)	5x	5 kg	823NVCAL-101		✓	-	✓	✓	✓
	Block (wrapped)	5x	5 kg	823NV-XXX		✓	-	✓	✓	✓
C823	Callets™ bag	8x	2.5 kg	C823-E4-U71	18	✓	-	✓	✓	✓
	Callets™ bag	1x	10 kg	C823NV-01B		✓	-	✓	✓	✓
	Callets™ bag	2x	10 kg	C823NV-595		✓	-	✓	✓	✓
	Block (unwrapped)	5x	5 kg	C823NVCAL-101		✓	-	✓	✓	✓
	Block (wrapped)	5x	5 kg	C823NV-132		✓	-	✓	✓	✓
826	Callets™ bag	1x	10 kg	826NV-01B	18	✓	-	✓	✓	✓
	Block (unwrapped)	5x	5 kg	826CAL-101		✓	-	✓	✓	✓
	Block (wrapped)	5x	5 kg	826NV-120		✓	-	✓	✓	✓
3826	Block (wrapped)	5x	5 kg	3826NV-120	18	✓	-	✓	✓	✓
845	Callets™ bag	1x	10 kg	845NV-01B	18	✓	-	✓	✓	✓
	Callets™ bag	2x	10 kg	845NV-595		✓	-	✓	✓	✓
	Block (unwrapped)	5x	5 kg	845NVCAL-101		✓	-	✓	✓	✓
	Block (wrapped)	5x	5 kg	845NV-XXX		✓	-	✓	✓	✓
ARRIBA	Callets™ bag	4x	2.5 kg	CHM-Q415AR-XX-XXX	18	✓	-	-	✓	✓
JAVA	Callets™ bag	4x	2.5 kg	JAVA-XX-XX	18	✓	-	✓	✓	✓

* Vegan based on the ingredient list

	Product Name	Pack Type	Case size	Weight pr. Unit	Order Code	Shelf Life (in months)	CERTIFICATES				
							Kosher Dairy	Kosher Pareve	Halal	Vegan*	Nut free
WHITE	W	Callets™ bag Block (unwrapped)	8x	2.5 kg	W-XX-XXX	18	✓	-	✓	-	-
			5x	5 kg	WCAL-101	18	✓	-	✓	-	-
	CW	Block (unwrapped)	5x	5 kg	CWNVCAL-101	18	✓	-	✓	-	✓
			8x	2.5 kg	W3-XX-XXX	18	✓	-	✓	-	✓
	VELVET	Callets™ bag	1x	10 kg	W3-01B	12	✓	-	✓	-	✓
			2x	10 kg	W3-595	12	✓	-	✓	-	✓
			1x	10 kg	W8-01B	12	✓	-	✓	-	✓
	W8	Callets™ bag	1x	10 kg	W8-01B	12	✓	-	✓	-	✓
			7x	400 g	W2-XX-D94	18	✓	-	-	-	✓
	W2	Callets™ bag	6x	1 kg	W2-XX-XXX	18	✓	-	✓	-	✓
			8x	2.5 kg	W2-XX-XXX	18	✓	-	✓	-	✓
			1x	10 kg	W2NV-01B	12	✓	-	✓	-	✓
			2x	10 kg	W2NV-595	12	✓	-	✓	-	✓
			5x	5 kg	W2NVCAL-101	18	✓	-	✓	-	✓
			5x	5 kg	W2NV-XXX	18	✓	-	✓	-	✓
			Block (unwrapped)	5x	5 kg	W2NV-XXX	18	✓	-	✓	-
	Block (wrapped)	5x	5 kg	W2NV-XXX	18	✓	-	✓	-	✓	
	3W2	Callets™ bag	1x	10 kg	3W2NV-01B	12	✓	-	✓	-	✓
CW2	Callets™ bag	8x	2.5 kg	CW2-XX-U71	18	✓	-	✓	-	✓	
		1x	10 kg	CW2NV-01B	12	✓	-	✓	-	✓	
		2x	10 kg	CW2NV-595	12	✓	-	✓	-	✓	
		5x	5 kg	CW2NVCAL-101	18	✓	-	✓	-	✓	
		5x	5 kg	CW2NV-132	18	✓	-	✓	-	✓	

* Vegan based on the ingredient list

	Product Name	Pack Type	Case size	Weight pr. Unit	Order Code	Shelf Life (in months)	CERTIFICATES				
							Kosher Dairy	Kosher Pareve	Halal	Vegan*	Nut free
CARAMEL	GOLD	Callets™ bag Callets™ bag Box	7x	400 g	CHK-R30GOLD-E0-D94	18	✓	-	✓	-	✓
			4x	2.5 kg	CHK-R30GOLD-XX-XXX	18	✓	-	✓	-	✓
			1x	20 kg	CHK-R30GOLD-78A	12	✓	-	✓	-	✓
			1x	20 kg	CHK-R30GOLD-78A	12	✓	-	✓	-	✓
RUBY	RB2*	Callets™ bag Callets™ bag Callets™ bag Callets™ bag	7x	400 g	CHR-Q37RB2-E0-D94	12	✓	-	✓	-	✓
			4x	2.5 kg	CHR-Q37RB2-XX-XXX		✓	-	✓	-	✓
			1x	10 kg	CHR-Q37RB2-01B		✓	-	✓	-	✓
			2x	10 kg	CHR-Q37RB2-554		✓	-	✓	-	✓
	RB1	Callets™ bag Callets™ bag Callets™ bag Callets™ bag	7x	400 g	CHR-R35RB1-E0-D94	12	✓	-	✓	-	✓
			4x	2.5 kg	CHR-R35RB1-XX-XXX		✓	-	✓	-	✓
			1x	10 kg	CHR-R35RB1-01B		✓	-	✓	-	✓
			2x	10 kg	CHR-R35RB1-554		✓	-	✓	-	✓
			7x	400 g	CHR-R35RB1-E0-D94		✓	-	✓	-	✓
			4x	2.5 kg	CHR-R35RB1-XX-XXX		✓	-	✓	-	✓

*Available in 2024

* Vegan based on the ingredient list

OUR NXT DAIRY-FREE CHOCOLATES



NXT is made for the next generation of chocolate lovers who want to do good, feel good, and indulge better. NXT is made for chefs to surprise taste buds with better ingredients for our planet, and our wellbeing. Meet the dairy-free revolution: 100% plant-based, with no traces of dairy.



DARK



NXT DFD-55

☾☾☾
MEDIUM FLUIDITY

Cocoa solids
55.7%

Total fat
38%



Taste
rich cocoa | balanced |
smooth | fruity hints |
made with plants only

Recommended use

- Mixing & Flavouring
- Enrobing
- Moulding

Packaging

Callets™ bag: 2.5 kg
Callets™ bag: 10 kg

Shelf life: 24

Order code

CHD-Q55-DFR-XX-XXX
CHD-Q55-DFR-XXX

Certifications



M_LK



NXT DFM-42

☾☾☾
MEDIUM FLUIDITY

Cocoa solids
42.3%

Total fat
39%



Taste
rich cocoa | balanced |
creamy | caramel hints |
made with chufa

Recommended use

- Mixing & Flavouring
- Enrobing
- Moulding

Packaging

Callets™ bag: 2.5 kg
Callets™ bag: 10 kg

Shelf life: 18

Order code

CHM-Q42-DFR-XX-XXX
CHM-Q42-DFR-XXX

Certifications



OUR NXT ICONIC TASTE IS BORN



DARK

MILK
MADE WITH CHUFA

**OUR NXT GENERATION OF CHOCOLATES:
100% DAIRY-FREE & PLANT-BASED**
for all your vegan, plant-based, lactose-free & dairy-free chocolate delights!

CHUFA, A PERFECT ALTERNATIVE TO MILK IN NXT DAIRY-FREE MILK CHOCOLATE

ABOUT THE PLANT
Chufa is also commonly called tigernut. Unlike its name suggests, tigernut isn't a nut, but actually a tuber-like fruit growing from the roots of the plant. For our NXT dairy-free Milk chocolate, we use the tubers of the chufa plant ground into a fine powder.



- ✓ Replicates the **creaminess** of a milk chocolate
- ✓ A **sustainable ingredient**: renewable and 100% plant-based
- ✓ 100% **allergen-free**
- ✓ Optimized special grade **for chocolate applications**
- ✓ **Superfood** allowed in chocolate (High fibre, High Vitamin E)
- ✓ Unique **application properties** (patent application pending)
- ✓ Allowed for **chocolate denomination** (in EU)

OUR CHOCOLATES FOR SPECIFIC NEEDS

To widen the reach of our chocolate indulgence, we bring you chocolates with the certifications you need to make your range as inclusive as can be. From "Kosher Badatz" to "Fairtrade" and "Organic".



FAIRTRADE



DARK CHOCOLATES

	Taste	Cocoa solids	Packaging	Order code	Shelf life	Kosher Dairy	Halal	Vegan*
70-30-38 FAIRTRADE CERTIFIED	THICK FLUIDITY roasted cocoa sour notes slightly bitter	70.5%	1x10 kg Callets™ bag	70-30-38NVFAIR-01B	24	✓	-	✓
811 FAIRTRADE CERTIFIED	MEDIUM FLUIDITY sweet&sour cocoa malty hints wild dark berries	54.5%	1x10 kg Callets™ bag 2x10 kg Callets™ bag	811NVFAIR-01B 811NVFAIR-595	24	✓	✓	✓

MILK CHOCOLATE



	Taste	Cocoa solids	Milk solids	Packaging	Order code	Shelf life	Kosher Dairy	Halal
823 FAIRTRADE CERTIFIED	MEDIUM FLUIDITY rich cocoa amber caramel creamy vanilla	33.6%	36.2%	1x10 kg Callets™ bag	823NVFAIR-01B	18	✓	✓

WHITE CHOCOLATE



	Taste	Cocoa solids	Milk solids	Packaging	Order code	Shelf life	Kosher Dairy	Halal
W2 FAIRTRADE CERTIFIED	MEDIUM FLUIDITY mild milky light caramel sweet vanilla	28%	22%	1x10 kg Callets™ bag	W2NVFAIR-01B	12	✓	✓

* Vegan based on the ingredient list
Any reference to Fairtrade requires a valid certificate

 **ORGANIC**



WHITE CHOCOLATE

	Description	Cocoa solids	Milk solids	Packaging	Order code	Shelf life	Kosher Dairy
CHW-S2BFTZL	 THICK FLUIDITY Creamy white colour and a perfectly balanced taste with plenty of creamy, milky and caramelly notes.	32.6%	20.2%	1x10 kg Callets™ bag	CHW-S2BFTZL-01B	12	✓

  **ORGANIC FAIRTRADE**



DARK CHOCOLATE

	Description	Cocoa solids	Packaging	Order code	Shelf life	Kosher Dairy
CHD-P7142BNFT	 THIN FLUIDITY Well-balanced chocolate taste with pronounced roasted cocoa notes and pleasant bitterness.	70%	2x10 kg Callets™ bag	CHD-P7142BNFT-558	12	✓

Any reference to Fairtrade requires a valid certificate

KOSHER BADATZ DARK CHOCOLATES



811 B


MEDIUM FLUIDITY

Cocoa solids
55.6%
Total fat
37%

Taste
sweet&sour cocoa | malty hints | wild dark berries

- Recommended use**
-  Mixing & Flavouring
 -  Enrobing
 -  Moulding

Packaging
Callets™ bag: 10 kg

Shelf life: 24

Order code
811E-PARB-57B

Certifications
Kosher Badatz
 

Other fluidities of 811 B for specific applications

			Cocoa solids	Total fat	Packaging	Order code	Shelf life
C811 B	 MIXING & FLAVOURING	 LARGE MOULDING	 THICK FLUIDITY	54.2%	36%	10 kg Callets™ bag	C811E-PARB-57B
							14



70-30-38 B


THICK FLUIDITY

Cocoa solids
70.4%
Total fat
40%

Taste
roasted cocoa | sour notes | slightly bitter

- Recommended use**
-  Mixing & Flavouring
 -  Large moulding

Packaging
Callets™ bag: 10 kg

Shelf life: 24

Order code
70-30-38E-PARB-57B

Certifications
Kosher Badatz
 

OUR CHOCOLATES WITHOUT ADDED SUGAR

Do your chocolate fans count on great taste, yet want to cut down or even avoid sugar? Then you'll definitely delight them with our chocolates without added sugar. They are made with premium-grade cocoa beans, 100% pure cocoa butter and natural bourbon vanilla. Take the opportunity to create healthier chocolate bars, travel cakes or cookies with the same great taste and workability. Use the 'No added sugar' claim on your finished products.



DARK CHOCOLATE



	Description	Cocoa solids	Total fat	Packaging	Order code	Shelf life	Kosher Dairy	Halal
MALCHOC-D	 MEDIUM FLUIDITY Bold, balanced and solid chocolate taste – the sugar is replaced with maltitol.	54%	36%	6x1 kg Callets™ bag 5x5 kg unwrapped block 5x5 kg wrapped block 1x10 kg box	CSD-Q54MAL-EX-U68 MALCHOC-DCAL-101 MALCHOC-D-123 CSD-Q54MAL-471	24	✓ ✓ ✓ ✓	✓ ✓ ✓ ✓
DARK CHOCOLATE WITH STEVIA	 MEDIUM FLUIDITY Very intense cocoa taste and sweetness from dietary fibre and stevia.	83.7%	37.8%	5x5 kg unwrapped block	CSD-P2811STE10-105	24	✓	✓

MILK CHOCOLATE



	Description	Cocoa solids	Total fat	Milk solids	Packaging	Order code	Shelf life	Kosher Dairy	Halal
MALCHOC-M	 MEDIUM FLUIDITY Lovely balance between cocoa, milk and sweetness – yet without added sugar.	34%	36.6%	20.5%	6x1 kg Callets™ bag 5x5 kg unwrapped block 5x5 kg wrapped block 1x10 kg box	CSM-Q34MAL-EX-U68 MALCHOC-MCAL-101 MALCHOC-M-123 CSM-Q34MAL-471	18	✓ ✓ ✓ ✓	✓ ✓ ✓ ✓

WHITE CHOCOLATE



	Description	Cocoa solids	Total fat	Milk solids	Packaging	Order code	Shelf life	Kosher Dairy	Halal
MALCHOC-W	 MEDIUM FLUIDITY Rich, creamy taste, caramelly notes and without added sugar.	30.7%	38.3%	21.3%	5x5 kg wrapped block	MALCHOC-W-123	12	✓	✓

OUR BAKING CHOCOLATES

Create indulgent Danish pastries, buns and more. Do it swiftly with our big-in-taste chocolate sticks: just roll them into long slabs of dough, cut your size and start baking! Fan of muffins, cakes and brownies? Add drops, chunks or cubes that don't melt away completely in the oven, but instead add a rich chocolate taste and a lovely snap. Our baking chocolates add more chocolate intensity and resist oven temperatures up to 200°C as their special recipe contains less cocoa butter.



CHOCOLATE STICKS



	Description	Dimensions	Cocoa solids	Amount	Packaging	Order code	Shelf life	Organic	Kosher Dairy
DARK CHOCOLATE EXTRA THIN STICKS S	Extra-thin sticks in 100% dark chocolate.	8 cm	44%	±500	15x1.6 kg box	CHD-BB-508CAL-356	24	-	✓
DARK CHOCOLATE STICKS S	Small sticks in 100% dark chocolate.	8 cm	44%	±300	15x1.6 kg box	TB-55-8-356	24	-	✓
DARK CHOCOLATE STICKS XL	Extra-large sticks in 100% dark chocolate.	38 cm	45.3%	±300	1x5 kg box	TB-154-38-308	24	-	-
DARK ORGANIC CHOCOLATE STICKS S	Small sticks in 100% dark organic chocolate.	8 cm	48.5%	±500	4x5 kg box	CHD-BB-38BIOZL-305	24	✓	-

CHOCOLATE DROPS



	Description	Cocoa solids	Milk solids	Count/kg	Packaging	Order code	Shelf life	Kosher Dairy	Halal
DARK CHOCOLATE DROPS XS	Extra-small-sized chocolate chips for baking with a subtle snap and solid chocolate taste.	43.5%	-	±21,000	1x10 kg bag 2x10 kg bag	VH-9466-01B VH-9466-554	24	✓	-
DARK CHOCOLATE DROPS S	Small-sized chocolate chips for baking with a lovely snap and solid chocolate taste.	47.6%	-	±15,500	1x10 kg bag 2x10 kg bag	VH-9432-01B VH-9432-554	24	✓	-
DARK CHOCOLATE DROPS M	Medium-sized chocolate chips for baking with a delightful snap and solid chocolate taste.	48%	-	±10,500	1x10 kg bag 2x10 kg bag	VH-9410-01B VH-9410-554	24	✓	-
DARK CHOCOLATE DROPS L	Big dark chocolate chips for baking with a delightful snap and solid chocolate taste.	48%	-	±6,500	1x10 kg bag 2x10 kg bag	VH-9401-01B VH-9401-554	24	✓	✓
MILK CHOCOLATE DROPS L	Big milk chocolate chips for baking with a delightful snap, rich in cocoa and creamy caramelly notes.	28.3%	-	±6,500	4x2.5 kg bag	CHM-DR-75X3-E4-U70	18	-	-
WHITE CHOCOLATE DROPS L	Big white chocolate chips with a delightful snap and a rich, creamy and caramelly taste.	20%	20%	±6,500	4x2.5 kg bag	CHW-DR-75V001-552	12	-	-

CHOCOLATE CHUNKS



	Description	Dimensions	Cocoa solids	Milk solids	Packaging	Order code	Shelf life
DARK CHOCOLATE CHUNKS M	Indulgently intense dark chocolate that remains snappy, even after baking.	8x8x6 mm	39.1%	-	1x10 kg box	CHD-CU-20X014-471	24
DARK CHOCOLATE CHUNKS L	Indulgently intense dark chocolate that remains snappy, even after baking.	10x10x4 mm	45.5%	-	4x2.5kg bag	CHD-CU-20V115N-552	24
MILK CHOCOLATE CHUNKS M	Lovely intense milk chocolate with creamy and caramelly notes – remains snappy, even after baking.	8x8x6 mm	25%	23.6%	1x10 kg box	CHM-CU-20X023-471	18
MILK CHOCOLATE CHUNKS L	Lovely intense milk chocolate with creamy and caramelly notes – remains snappy, even after baking.	10x10x4 mm	25.8%	19.4%	4x2.5kg bag	CHM-CU-17X259-552	18
WHITE CHOCOLATE CHUNKS M	Indulgently rich, creamy white chocolate that remains snappy, even after baking.	8x8x6 mm	21%	24.8%	1x10 kg box	CHW-CU-20V001-471	12
WHITE CHOCOLATE CHUNKS L	Indulgently rich, creamy white chocolate that remains snappy, even after baking.	10x10x4 mm	22.5%	23.9%	4x2.5kg bag	CHW-CU-18V02NV-552	12



CHOCOCUBES

	Description	Dimensions	Cocoa solids	Milk solids	Packaging	Order code	Shelf life	Kosher Dairy	Halal
DARK CHOCOCUBES	100% dark chocolate baking cubes that keep their shape and bite inside a panettone.	10x10x10 mm	46.3%	-	4x2.5kg bag	CHD-CU-7Y1-E5-U70	24	✓	✓
MILK CHOCOCUBES	100% milk chocolate baking cubes that keep their shape and bite inside a panettone.	10x10x10 mm	29.1%	13.5%	4x2.5kg bag	CHM-CU-7X80-E5-U70	18	✓	✓



OUR FILLINGS

Fillings and creams to simply get and go! Pick from an indulgent, creamy, and colourful variety of flavours to personalise your filled creations. Ideal to bring a different texture to your delights.



CONFECTIONERY FILLINGS



	Description	Packaging	Order code	Shelf life	Halal
TINTORETTO BASIC WHITE	White filling for chocolates with smooth, creamy mouthfeel and neutral taste.	5x5 kg blister	FNW-L0040-144	12	✓
TINTORETTO BASIC MILK	Brown filling for chocolates with light milk chocolaty taste and very smooth mouthfeel.	5x5 kg blister	FNM-L0540-144	12	✓
TINTORETTO COFFEE	Brown filling for chocolates with smooth, creamy mouthfeel and coffee flavour.	5x5 kg blister	FNF-L0040MO-144	12	✓
TINTORETTO COCONUT	White filling for chocolates with smooth, creamy mouthfeel and coconut flavour.	5x5 kg blister	FNF-L0040CO-144	12	-



GANACHES

	Description	Composition	Packaging	Order code	Shelf life
CREME A LA CARTE BASIC	White chocolate ganache with a sweet, creamy taste and a dash of alcohol.	59% chocolate 5% alcohol	2x5 kg bucket	BASE-KREM-659	12
CREME A LA CARTE MARC DE CHAMPAGNE	White chocolate ganache with Marc de Champagne.	59% chocolate 8.5% alcohol	2x5 kg bucket	CHAMP-KREM-659	12



GIANDUJAS

	Description	Composition	Packaging	Order code	Shelf life	Kosher Dairy	Halal
DARK GIANDUJA	Creamy mixture of dark chocolate and medium roasted hazelnut paste.	70% chocolate 30% hazelnuts	5x5 kg cuvet	GIA-D2-144	18	✓	-
PALE GIANDUJA	Creamy mixture of milk chocolate and medium roasted hazelnut paste.	75% chocolate 25% hazelnuts	5x5 kg cuvet 5x5 kg cuvet	GIA-144 GIA-145	18	✓	✓

BAKESTABLE FILLINGS



CREME DELL'ARTIGIANO

	Description	Composition	Packaging	Order code	Shelf life	Halal	RSPO
CREME DELL'ARTIGIANO NOCCIOLA	Smooth and sensational baking paste with hazelnut taste. Bakestable up to 200°C & non-hydro.	11.7% hazelnuts	1x6 kg bucket 1x10 kg bucket	N05-OH40-T05 N05-OH40-T06	12	- ✓	✓ ✓
CREME DELL'ARTIGIANO FONDENTE	Smooth and sensational baking paste with dark chocolate taste. Bakestable up to 200°C & non-hydro.	5% hazelnuts	1x10 kg bucket	N16-OH40-T06	12	✓	-
CREME DELL'ARTIGIANO GOLD	Smooth and sensational baking paste with intense hazelnut taste. Bakestable up to 200°C & non-hydro.	17.8% hazelnuts	1x10 kg bucket	FNN-Q8038-T06	12	-	✓

FILLINGS AFTER BAKING



CREME DELL'ARTIGIANO

	Description	Packaging	Order code	Shelf life	RSPO
CREME DELL'ARTIGIANO BIANCA	Caramelly sweet taste of white chocolate with a silky smooth, creamy texture.	1x10 kg bucket	V00-OH35-ITWNV-T06	12	✓
CREME DELL'ARTIGIANO EXTRA BITTER	Smooth, silky texture with a dark colour and intense chocolate taste.	1x10 kg bucket	V21-OH35NV-T06	12	✓

CREMA



	Description	Composition	Packaging	Order code	Shelf life	Kosher Dairy
CREMA 811	Iconic dark chocolate taste with subtle vanilla notes.	28% chocolate	1x5 kg bucket	FMD-P1336-6511	18	✓
CREMA W2	Iconic white chocolate taste for a milky, creamy flavour and subtle vanilla notes in perfect balance.	18.5% chocolate	1x5 kg bucket	FMW-R1435-651	12	✓
CREMA GOLD	Iconic caramel chocolate taste with rich notes of toffee, butter, cream and a dash of salt.	8% chocolate	1x5 kg bucket	FMF-GOLD35-651	12	✓
CREMA RB1	Iconic ruby chocolate taste with intense fruitiness and fresh, sour notes.	10.5% chocolate	1x5 kg bucket	FMR-RUBY36-651	12	✓
CREMA DOPPIA NOCCIOLA	18% hazelnuts for a more intense and persistent hazelnut taste.	16.5% chocolate & 18.5% hazelnuts	1x5 kg bucket	FNN-S1835-651	12	✓
CREMA NOCCIOLA	12% hazelnuts for a more fruity, fresh and lightly roasted hazelnut taste.	9% chocolate & 12% hazelnuts	1x10 kg bucket	FNN-S1235-T06	12	✓

CARAMEL



Description	Composition	Packaging	Order code	Shelf life	Kosher Dairy	Halal
The first all-round caramel for patisserie, bonbons and desserts that tastes like home-made.	100% caramel	4x5 kg bucket 1x2.5 kg bucket	FWF-Z6CARA-X10 FWF-Z6CARA-26A	12	✓	✓



OUR COATINGS

Cover your cakes, rolls and biscuits with glossy and tasty coatings. The secret? They don't require any tempering, and are suited for all working conditions. Simply melt, apply and cool — it's that easy to get a shiny coating with great flavour and a lovely snap.



HARD COATINGS

		Description	Packaging	Order code	Shelf life	Kosher Dairy
HARD COATING TOP EXTRA DARK	 VERY THIN FLUIDITY	Very intense, dark colour - intense flavour, comparable to extra dark chocolate.	1x10 kg easymelt	G-PRVP7-471	18	✓
HARD COATING TOP DARK	 VERY THIN FLUIDITY	Solid flavour, comparable to dark chocolate.	1x10 kg easymelt	S12-HP35NV-471	18	-
HARD COATING TOP MILK	 VERY THIN FLUIDITY	A chocolate colour and taste comparable to milk chocolate.	1x10 kg easymelt	S04-HP35NV-471	18	-

OUR GLAZE

ChocO'shine™ Dark is a true chocolate glazing, made from Callebaut Finest Belgian Chocolate. Its unique composition of 41% dark chocolate follows traditional homemade pastry glazing recipes. It has a dark, high brilliance and a balanced taste. Simply heat slightly to max. 35°C to cover your favourite pastries with a soft, tasty chocolate layer that's easy to cut. Be sure to always apply it on deep-frozen entremets or pastries for a temperature shock that creates a shiny gloss.



CHOCO'SHINE™ DARK GLAZE



Description	Composition	Packaging	Order code	Shelf life
Dark and brilliant chocolate glazing, ready-to-use.	41.5% chocolate	4x6 kg bucket	FWD-41CHOCOSH-Z35	12



OUR COLOURED & FLAVOURED CALLETS™

Here's a great chocolate to sign off your creations with a surprising dash of colour and flavour. These Callets™ are great to add coloured details to hollow figures and pralines or create small coloured decorations for cakes and desserts. And they're wonderful for flavouring crèmes, mousses and pastry interiors with a refreshing twist.



COLOURED & FLAVOURED CALLETS™



	Description	Packaging	Order code	Shelf life	Kosher Dairy
LIME	 MEDIUM FLUIDITY Fresh green colour and creamy taste with pronounced fruity lime taste.	4x2.5 kg Callets™ bag	LEMON-XX-XXX	12	-
ORANGE	 MEDIUM FLUIDITY Warm orange colour and creamy taste with pronounced bittersweet orange flavour.	4x2.5 kg Callets™ bag	ORANGE-XX-XXX	12	-
STRAWBERRY	 MEDIUM FLUIDITY Delicate pink colour and strawberry taste infused with creaminess.	4x2.5 kg Callets™ bag 5x5 kg block	STRAWBERRY-123 STRAWBERRY-XX-XXX	12	-
CARAMEL	 MEDIUM FLUIDITY Generously creamy milk couverture chocolate with the delicious taste of real caramel.	4x2.5 kg Callets™ bag	CHF-N3438CARA-XX-XXX	12	-
CAPPUCCINO	 MEDIUM FLUIDITY Warm brown colour and a taste that has it all: cream, coffee, cocoa and a bit of sweetness.	4x2.5 kg Callets™ bag	CAPPUCCINO-XX-XXX	18	✓
HONEY	 MEDIUM FLUIDITY 100 % milk chocolate with real honey.	4x2.5 kg Callets™ bag	CHF-Q1HONEY-XX-XXX	18	✓

OUR GELATO RANGE

Meet the first range that enables you to create your signature chocolate gelato taste with real chocolate. With Chocolate Gelato as the N°1 preferred flavour in Italy, you can now do more. Create more. Innovate better. Excite your customers with a wider choice. With more flavours and colours than ever. Developed for optimal convenience, there's a wide range of creamy textures that remain soft when frozen or mixed into gelato. Or go for coatings for dipping and creating a crunchy chocolate layer or stracciatella.



CHOCOBASE



Ready-to-use gelato base to mix with your preferred chocolate for delicious gelato.

	Description	Composition	Packaging	Order code	Shelf life
CHOCOBASE DARK	An intense chocolate taste.	10% dark chocolate	10x800 g bag	MXD-ICE10SF-V99	18
CHOCOBASE AL LATTE	A milky chocolate taste.	20% milk chocolate	10x800 g bag	MXM-ICE25-V99	18

CHOCOGELATO



Ready-to-use chocolate gelato mix.

	Description	Composition	Packaging	Order code	Shelf life
CHOCOGELATO NERO	The extra dark chocolate and cocoa mass create a deeply rich chocolate taste.	52.5% dark chocolate	8x1.6 kg bag	MXD-ICE52-V99	18
CHOCOGELATO EXTRA FONDENTE	Intense chocolate taste and rich hints of roasted cocoa.	60% dark chocolate	8x1.6 kg bag	MXD-ICE60-V99	18
CHOCOGELATO BIANCO	Creamy chocolate and sweet notes of milk.	70% white chocolate	8x1.6 kg bag	MXW-ICE70-V99	18
CHOCOGELATO GOLD	Intense caramel chocolate taste with biscuity, butterscotch notes and a dash of sea salt to deepen the taste.	60% caramel chocolate	8x1.6 kg bag	MXK-ICE60-V99	18

CHOCOCREMA



Ready-to-use creams to create variegato-style textures. Remain soft, shiny and smooth, even when deep frozen.

	Description	Composition	Packaging	Order code	Shelf life	Kosher Dairy	Halal
CHOCOCREMA NOCCIOLA	Creamy texture and an intense hazelnut & milk chocolate taste.	12% hazelnuts	3 kg bucket	FNN-O1239-E0-U50	12	-	-
CHOCOCREMA NERO	Rich, creamy texture and an intense dark chocolate taste with subtle hints of roasted cocoa.	16% dark chocolate	3 kg bucket	FND-M0938-E0-U50	12	✓	✓
CHOCOCREMA BIANCO	Creamy texture with delicious notes of milk.	5% white chocolate	3 kg bucket	FNW-M4015-E0-U50	12	✓	✓
CHOCOCREMA GOLD	Intense caramel taste with biscuity and butterscotch notes and a dash of sea salt to deepen the taste.	100% unique, gold recipe	3 kg bucket	FNF-M42GOLD-E0-U50	12	✓	-



GELATO COATINGS

Chocolate and compounds with intense taste and very high fluidity for ice cream and cone dipping. Harden very fast after dipping.

	Description	Composition	Packaging	Order code	Shelf life	Kosher Dairy	Halal
ICE-CHOC DARK COATING	Intense dark chocolate for a hard, snappy crack around ice cream.	100% dark chocolate	4x2.5 kg bag	ICE-45-DNV-552	24	✓	-
ICE-CHOC MILK COATING	Creamy milk chocolate for a hard, snappy crack around ice cream.	100% milk chocolate	4x2.5 kg bag	ICE-45-MNV-552	18	✓	-
ICE-CHOC WHITE COATING	White chocolate for enrobing ice cream and deep-frozen desserts.	100% white chocolate	4x2.5 kg bag	ICE-50-WNV-552	12	✓	-
ICE-CHOC GOLD COATING	Gold chocolate for a hard, snappy crack around ice cream.	100% caramel chocolate	4x2.5 kg bag	ICE-42-GOLD-552	12	✓	✓
ICE-CHOC RUBY COATING	Ruby chocolate for a hard, snappy crack around ice cream.	100% ruby chocolate	4x2.5 kg bag	ICE-43-RUBY-552	12	✓	✓
PINGUINO BIANCO COATING	Creamy white colour and lovely white chocolate taste.	80% white chocolate	5 kg bucket	YPW-K9537IT-651	12	✓	-



OUR FOUNTAIN CHOCOLATES

A spectacle for the eyes, a special sensation in the mouth. The rich, indulgent taste of Callebaut Finest Belgian Chocolate is high in cocoa butter to keep flowing perfectly. These chocolates bring pleasure around the table and to any buffet. There's simply no greater joy for your customers than to dip their fruits, cakes and marshmallows into a fluid fountain of indulgent chocolate taste.



DARK CHOCOLATE



Description	Cocoa solids	Total fat	Packaging	Order code	Shelf life	Kosher Dairy
 Intense taste with a powerful cocoa body and balanced sweetness.	57.6%	41.1%	8x2.5 kg Callets™ bag	CHD-N811FOUN-XX-XXX	24	✓

MILK CHOCOLATE



Description	Cocoa solids	Total fat	Milk solids	Packaging	Order code	Shelf life	Kosher Dairy
 Lovely creamy-caramelly milk chocolate taste with solid cocoa body.	37.8%	40.4%	19.4%	8x2.5 kg Callets™ bag	CHM-N823FOUN-XX-XXX	18	✓

OUR SNACKING CHOCOLATES

Don't settle when it comes to making memorable coffee, tea or other snacking moments. Our Callets™ sensation have been melted and patiently panned into shiny pearls that will shine in your shop window. They are perfect to repack and resell in your personalised packaging. You can also wow with classic napolitain tablets made from 100% Callebaut Finest Belgian Chocolate. Why resist?



NAPOLITAINS



	Taste	Cocoa solids	Milk solids	Packaging	Order code	Shelf life	Kosher Dairy	Vegan*
DARK CHOCOLATE 811 NAPOLITAINS	sweet&sour cocoa malty hints wild dark berries	54.5%	-	1 kg (75x13.5 g) box	CHD-NA-22425E2-999 CHD-NA-20762E1-999	24	✓	✓
MILK CHOCOLATE 823 NAPOLITAINS	rich cocoa amber caramel creamy vanilla	33.6%	20.8%	1 kg (75x13.5 g) box	CHM-NA-22426E2-999 CHM-NA-20761E1-999	18	✓	-
WHITE CHOCOLATE W2 NAPOLITAINS	mild milky light caramel sweet vanilla	28%	22%	1 kg (75x13.5 g) box	CHW-NA-22427E2-999 CHW-NA-20760E1-999	12	✓	-
CARAMEL CHOCOLATE GOLD NAPOLITAINS	intense toffee salted butter	30.4%	28.3%	1 kg (75x13.5 g) box	CHK-NA-22428E2-999 CHK-NA-21997E1-999	12	✓	-



CALLETS™ SENSATION

	Description	Packaging	Order code	Order code	Kosher Dairy
DARK CHOCOLATE CALLETS™ SENSATION	Shiny pearls in 100% dark chocolate.	4x2.5 kg Callets™ bag	CHD-SC-811-XX-XXX	24	✓
MILK CHOCOLATE CALLETS™ SENSATION	Shiny pearls in 100% milk chocolate.	4x2.5 kg Callets™ bag	CHM-SC-823-XX-XXX	18	✓
MARBLED CHOCOLATE CALLETS™ SENSATION	Shiny pearls in a mix of dark and white chocolate.	4x2.5 kg Callets™ bag	CHM-SC-WD-XX-XXX	12	✓

* Vegan based on the ingredient list

OUR HOT CHOCOLATE CALLETS™

Dive right into our range of Belgian chocolates for drinks and let your guests indulge in a wholesome cup of realness: mixed, steamed, shaken and topped. Convenient for you, a unique ritual for your guests. Just add hot dairy or non-dairy milk!



HOT CHOCOLATE CALLETS™



	Description	Cocoa solids	Milk solids	Packaging	Order code	Shelf life	Kosher Dairy
DARK HOT CHOCOLATE CALLETS™	Intense and balanced chocolate taste with solid cocoa flavours.	54.5%	-	6x25x35g Callets™ sachet	811NV-T97	24	✓
MILK HOT CHOCOLATE CALLETS™	Full-bodied, balanced taste with perfect marriage of cocoa, milk and caramel.	33.6%	20.8%	6x25x35g Callets™ sachet	823NV-T97	18	✓
WHITE HOT CHOCOLATE CALLETS™	Balanced milky and creamy taste with subtle vanilla notes.	28%	22%	6x25x35g Callets™ sachet	W2NV-T97	12	✓

OUR CHOCOLATE MOUSSE POWDERS

Looking for an amazing alternative to homemade chocolate mousse? Just use our incredibly convenient premixes and create a wonderfully smooth, aerated texture, rich mouthfeel and intense chocolate taste every time! Be sure to pipe your mousse in glasses before cooling to preserve texture, and scoop quenelles after cooling. Easy as 1,2,3!



CHOCOLATE MOUSSE POWDER



	Description	Composition	Packaging	Order code	Shelf life
DARK CHOCOLATE MOUSSE POWDER	Premix for chocolate mousse, rich in dark chocolate.	75% chocolate	10x800 g bag	CHD-MO-D-X27	18
MILK CHOCOLATE MOUSSE POWDER	Powder mix for instant milk chocolate mousse preparations.	70% chocolate	10x800 g bag	CHM-MO-M-X27	18
WHITE CHOCOLATE MOUSSE POWDER	Powder mix for instant white chocolate mousse preparations.	58.5% chocolate	10x800 g bag	CHW-MO-W-X27	12

OUR TOPPINGS

Great taste now comes in handy squeeze bottles: the ultimate way to add your personal signature to any ice cream, sundae, milkshake or pancake. Our toppings are ready to use, cold or warm. Want to save time without compromising taste? Don't miss out on these delicious finishers.



TOPPINGS



	Description	Packaging	Order code	Shelf life
DARK CHOCOLATE FLAVOUR TOPPING	Topping with a distinct dark chocolate flavour - for warm and cold use.	6x1 L bottle	TOD-6022-E4-Z38	14
CARAMEL TOPPING	Fluid golden caramel - for warm and cold use.	6x1 L bottle	TOF-6042CARA-Z38	14
RED FRUIT TOPPING	Topping with redcurrants and raspberries.	6x1 L bottle	TOF-60004RF-Z38	14

OUR CRUNCHY TEXTURE

Just the right amount of crunch makes every chocolate experience extra special. Use our tiny, shiny toasted biscuits coated with Finest Belgian Chocolate, or our caramelly Pailleté Feuilletine for decorating drinks, desserts, ice cream, pastries and confectionery.



PAILLETÉ FEUILLETINE



Description	Packaging	Order code	Shelf life
Tiny bits of light and caramelly biscuit crunch.	4x2.5 kg box	M-7PAIL-401	12

OUR PURE COCOA PRODUCTS

Pure cocoa ingredients for a genuine chocolate experience made with the finest cocoa beans. Perfect for creating and fine-tuning custom chocolate recipes. They are the real soul of your solid chocolate body. Discover a wide range of products that boost your creations with deep chocolatey character.



COCOA NIBS



	Description	Packaging	Order code	Shelf life	Kosher Dairy	Halal
NIBS	Crushed roasted cocoa kernels for a pure and toasted cocoa flavour. Add a delightful crunch to your creations.	4x800g bag	NIBS-S502-X47	24	✓	✓

COCOA MASS



	Description	Packaging	Order code	Shelf life	Kosher Dairy	Kosher Pareve	Halal
COCOA MASS	The pure, unsweetened cocoa soul of your chocolate.	4x2.5 kg Callets™ bag 1x20 kg box 5x5 kg block	CM-CAL-XX-XXX CM-CAL-566 CM-CAL-81A	24 36 36	✓ ✓ -	- ✓ -	✓ - -

COCOA BUTTER



	Description	Packaging	Order code	Shelf life	Kosher Dairy	Halal
COCOA BUTTER	Pure cocoa butter, pressed from whole roasted cocoa beans - neutral in colour and taste.	4x4 kg bucket	CB-E0-655	24	✓	✓
DEODORISED COCOA BUTTER	Pure cocoa butter, pressed from roasted whole cocoa beans - neutral in colour and taste.	4x3 kg bucket	NCB-HDO3-654	24	✓	-
MYCRYO®	100% pure cocoa butter in micro-powder form. All-natural - for perfect tempering and frying. For tempering: add 2% Mycryo™ to your correctly melted chocolate, mix and ready. For frying/grilling: cover fresh ingredients in Mycryo™ and fry or grill.	10x600 g box	NCB-HD706-E0-W44	12	-	-

OUR NUT PRODUCTS

Fine and homogeneous nut pastes and pralines with the authentic Callebaut taste and crunchy bresiliennes — enrich your confectionery products, pastries and desserts with a fresh and fruity taste. Premium grade, from Turkey, Italy, Spain and California, and picked when they're fully ripened: the nuts used for this range are stored under the best conditions.



BRESILIENNE



	Description	Composition	Packaging	Order code	Shelf life	Kosher Dairy
HAZELNUT BRESILIENNE	Crunchy hazelnut pieces, coated with caramel.	37% hazelnuts	6x1 kg vacuum bag 4x5 kg vacuum bag 4x5 kg vacuum bag	NAN-CR-HA3714-U11 NAN-CR-HA3714-T64 NAN-CR-H3714E0-T64	9	✓
ALMOND BRESILIENNE	Crispy bite with fruity almond taste and subtle roasted hints.	37% almonds	Vacuum bag: 1 kg	NAN-CR-AL3724-T66	9	-

PASTES



	Description	Composition	Packaging	Order code	Shelf life	Kosher Dairy	Halal
PURE ROASTED HAZELNUT PASTE	Powerful hazelnut flavour with aromatic roasted flavour - very smooth texture.	100% hazelnuts	4x5 kg bucket 2x5 kg bucket	PNP-663 PNP-T14	12	✓ ✓	✓ -
PURE PISTACHIO PASTE	Light, fruity and unsweetened pistachio flavour - very smooth texture.	100% pistachios	4x1 kg bucket	NPO-PI1-T62	12	✓	✓

PRALINES



	Description	Composition	Packaging	Order code	Shelf life	Kosher Dairy	Halal
HAZELNUT PRALINE	Praline from medium roasted hazelnuts.	50% hazelnuts	4x5 kg bucket 2x5 kg bucket	PRA-663 PRA-T14	12	✓ ✓	✓ -
FINE HAZELNUT PRALINE	Golden colour and fine, velvety smooth mouthfeel. Intense taste of caramelised hazelnuts and pleasant toasted flavour notes.	50% hazelnuts	6x1 kg bucket 2x5 kg bucket	PRA-CLAS-E4-19A PRA-CLAS-T14	12	✓	✓ -
ALMOND PRALINE	Golden brown smooth paste with caramelised and mildly roasted almond taste.	46.5% almonds	2x5 kg bucket	PRAMA-T14	12	-	-
ALMOND & HAZELNUT PRALINE	Warm golden colour and velvety mouthfeel. Pleasant sweet taste with a delicate balanced taste of roasted almonds with intense hazelnut notes and toasted flavours.	24% almonds 24% hazelnuts	2x5 kg bucket	PRAMANO-T14	12	-	-

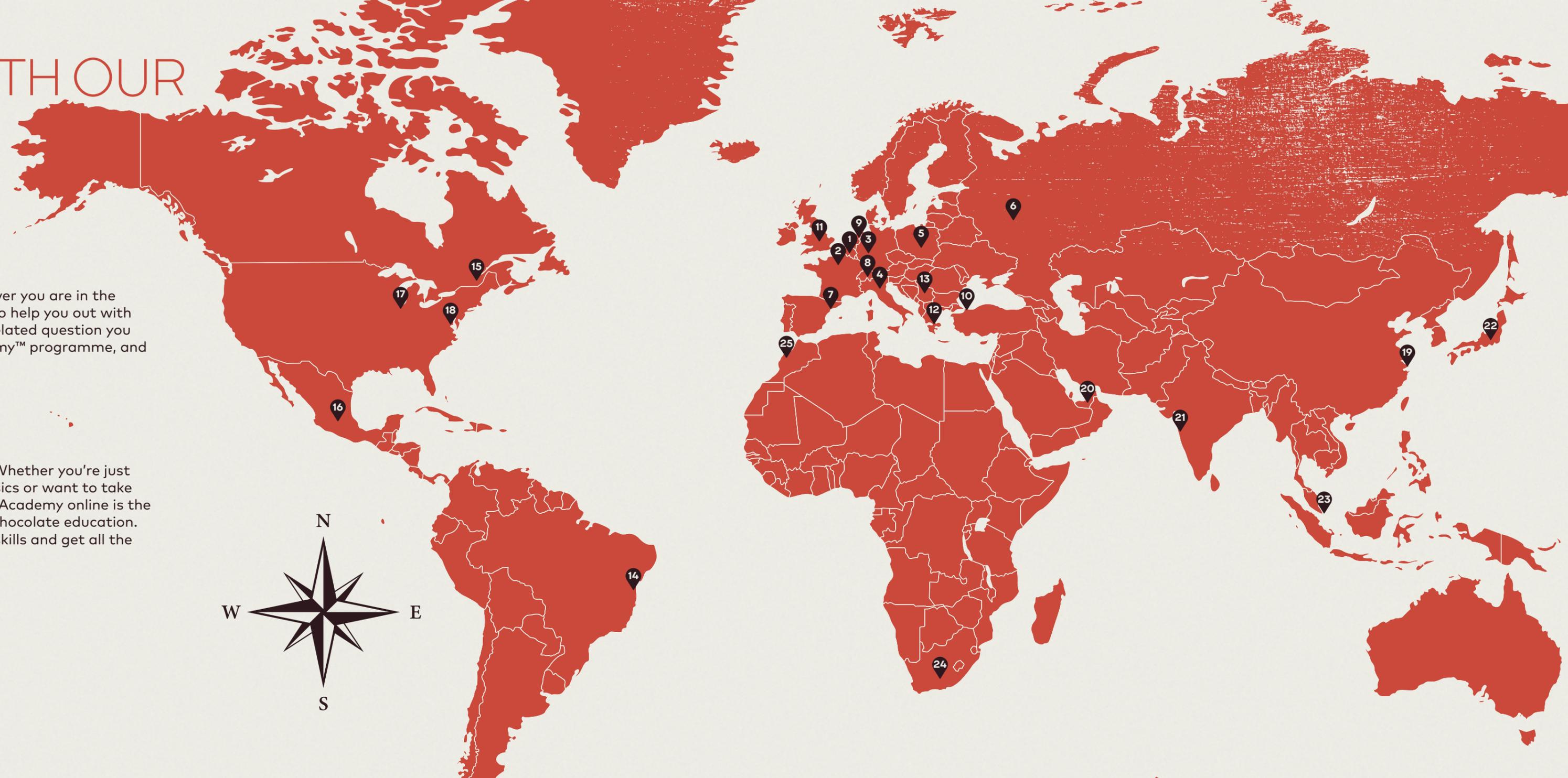
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