



CALLEBAUT®

BELGIUM 1911

CATALOGUE 2014-2015



GROWING GREAT CHOCOLATE

IMPROVING FARMER LIVELIHOOD AT THE SOURCE

GROWING COCOA QUALITY



WE SUPPORT FARMERS IN **GROWING MORE AND BETTER QUALITY COCOA BEANS** AND IN SUSTAINING FUTURE CROPS



We organise farmer field schools to train farmers in best farming practices

- Cocoa tree renewal
- Better cultivation methods
- Better fermentation & drying techniques

We provide business support for cooperatives and farmers

- Cocoa tree seedlings at cost price
- Interest free investment loans
- Management training
- Logistics support

GROWING FARMER INCOME



WE PAY A **FAIR PRICE** FOR COCOA BEANS AND HELP TO PROTECT **FUTURE INCOME**



We purchase cocoa beans directly from cooperatives

- Avoiding middlemen
- Paying a fair price
- Paying premiums and financial incentives for better cocoa and achieving yield quota

GROWING QUALITY OF LIFE



WE ARE COMMITTED TO IMPROVING THE **LIVELIHOODS** OF COCOA FARMERS AND THEIR ACCESS TO **EDUCATION, HEALTH CARE AND CLEAN WATER**



We actively contribute to improving the quality of life for farmers and their families

Education

- Farmer sensitisation of child labour
- Funding schools
- Attracting teachers to rural areas

Clean water & energy

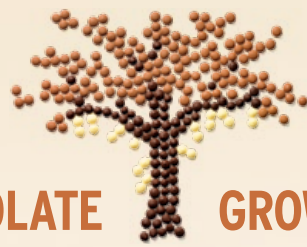
- Water wells and pumps
- Solar energy installation

Basic health care

- Co-funding hospitals
- Distributing mosquito nets
- AIDS sensitisation

Join us in growing great chocolate

Get the story, recipes and more at www.growinggreatchocolate.com



FINEST BELGIAN CHOCOLATE GROWING GREAT CHOCOLATE

Finest Belgian Chocolate has been the signature chocolate of many craftsmen for more than a century. Great taste and great workability for perfect results have made its reputation.

Now it has set its sights even higher. Finest Belgian Chocolate is made with sustainable cocoa, and supports cocoa farmer cooperatives directly. Because Callebaut® wants to protect the future of great chocolate, and thus of great craftsmanship.



DARK

Item Code	Product Description	Type	Case Pack	Pack Weight (kg)	Case per pallet	Fluidity	Certification
D811NV-132	Well-balanced bitter cocoa taste - 53.8% Cocoa	Blocks	5 x 5 kg	25	40	☹☹	Pareve
C811NV-595	Well-balanced bitter cocoa taste - 53.8% Cocoa	Callets	2 x 10 kg	20	30	☹☹	Dairy
811NV-132	Well-balanced bitter cocoa taste - 53.8% Cocoa	Blocks	5 x 5 kg	25	40	☹☹☹	Pareve
811NV-T70	Well-balanced bitter cocoa taste - 53.8% Cocoa	Callets	8 x 2.5 kg	20	30	☹☹☹	Dairy
811NV-595	Well-balanced bitter cocoa taste - 53.8% Cocoa	Callets	2 x 10 kg	20	30	☹☹☹	Dairy
815NV-132	Pronounced bitter cocoa taste - 56.8% Cocoa	Blocks	5 x 5 kg	25	40	☹☹☹	Pareve
815NV-554	Pronounced bitter cocoa taste - 56.8% Cocoa	Callets	2 x 10 kg	20	30	☹☹☹	Dairy
835NV-132	Subtle bitter cocoa taste - 54.5% Cocoa	Blocks	5 x 5 kg	25	40	☹☹☹	Pareve
70-30-38NV-132	Dark, extra bitter. High cocoa content - 70.4% Cocoa	Blocks	5 x 5 kg	25	40	☹☹☹	Pareve
70-30-38NV-595	Dark, extra bitter. High cocoa content - 70.4% Cocoa	Callets	2 x 10 kg	20	30	☹☹☹	Dairy
70-30-38NV-T70	Dark, extra bitter. High cocoa content - 70.4% Cocoa	Callets	8 x 2.5 kg	20	30	☹☹☹	Dairy



MILK

Item Code	Product Description	Type	Case Pack	Pack Weight (kg)	Case per pallet	Fluidity	Certification
665NV-554	Light colour. Creamy with a caramel taste - 30.7% cocoa, 26.6% Milk	Callets	2 x 10 kg	20	30	☹☹☹	Dairy
C823NV-132	Balanced milk, cocoa and caramel taste - 33.6% cocoa, 21.8% Milk	Blocks	5 x 5 kg	25	40	☹☹	Dairy
C823NV-595	Balanced milk, cocoa and caramel taste - 33.6% cocoa, 21.8% Milk	Callets	2 x 10 kg	20	30	☹☹	Dairy
823NV-132	Balanced milk, cocoa and caramel taste - 33.6% cocoa, 21.8% Milk	Blocks	5 x 5 kg	25	40	☹☹☹	Dairy
823NV-T70	Balanced milk, cocoa and caramel taste - 33.6% cocoa, 21.8% Milk	Callets	8 x 2.5 kg	20	30	☹☹☹	Dairy
823NV-595	Balanced milk, cocoa and caramel taste - 33.6% cocoa, 21.8% Milk	Callets	2 x 10 kg	20	30	☹☹☹	Dairy
845NV-554	Pronounced full milky taste - 32.7% cocoa, 28.8% Milk	Callets	2 x 10 kg	20	30	☹☹☹	None



WHITE

Item Code	Product Description	Type	Case Pack	Pack Weight (kg)	Case per pallet	Fluidity	Certification
WNV-132	Creamy caramel taste - 29.5% Cocoa, 23% Milk	Blocks	5 x 5 kg	25	40	☹☹☹	Dairy
WNV-553	Creamy caramel taste - 27.6% Cocoa, 30.4% Milk	Callets	8 x 2.5 kg	20	30	☹☹☹	None
CW2NV-132	Balanced creamy milk taste - 29.5% Cocoa, 23% Milk	Blocks	5 x 5 kg	25	40	☹☹	Dairy
CW2NV-595	Balanced creamy milk taste - 29.5% Cocoa, 23% Milk	Callets	2 x 10 kg	20	30	☹☹	Dairy
W2NV-132	Balanced creamy milk taste - 29.5% Cocoa, 23% Milk	Blocks	5 x 5 kg	25	40	☹☹☹	Dairy
W2NV-T70	Balanced creamy milk taste - 29.5% Cocoa, 23% Milk	Callets	8 x 2.5 kg	20	30	☹☹☹	Dairy
W2NV-595	Balanced creamy milk taste - 29.5% Cocoa, 23% Milk	Callets	2 x 10 kg	20	30	☹☹☹	Dairy

ORGANIC CHOCOLATE



Item Code	Product Description	Type	Case Pack	Pack Weight (kg)	Case per pallet	Certification
CHD-Q815NOP-566	Dark organic chocolate 58% Cocoa	Callets	1 x 20 kg	20	32	Dairy
CHD-S7037NOP-566	Dark organic chocolate 72% Cocoa	Callets	1 x 20 kg	20	32	Dairy

SPECIALTY CHOCOLATE



Item Code	Product Description	Type	Case Pack	Pack Weight (kg)	Case per pallet	Fluidity	Certification
SAOHOME-552	Sao Thome Origine - Dark Couverture - 70% Cocoa	Callets	4 x 2.5 kg	10	49	◆◆◆	Dairy
CHD-H8047KMBNV-552	Kumabo - African Blend Dark Couverture - 80.1% Cocoa	Callets	4 x 2.5 kg	10	49	◆◆◆	Dairy
CHM-Q415AR-T68	Arriba Origine - Milk Chocolate - 39% Cocoa	Callets	4 x 2.5 kg	10	49	◆◆◆◆	Dairy

FLAVOURED CHOCOLATE



Item Code	Product Description	Type	Case Pack	Pack Weight (kg)	Case per pallet	Fluidity	Certification
CAPPUCCINO-552	Mixture of milk and white chocolate with cappuccino taste	Callets	4 x 2.5 kg	10	48	◆◆◆	None
LEMON-552	Lemon taste and green colour	Callets	4 x 2.5 kg	10	49	◆◆◆	None
STRAWBERRY-552	Strawberry taste and pink colour	Callets	4 x 2.5 kg	10	49	◆◆◆	None
ORANGE-552	Orange taste and orange colour	Callets	4 x 2.5 kg	10	49	◆◆◆	None
CHF-N3438CARA-556	Milk chocolate with real caramel	Callets	4 x 2.5 kg	10	48	◆◆◆	None

FOUNTAIN CHOCOLATE



Item Code	Product Description	Type	Case Pack	Pack Weight (kg)	Case per pallet	Fluidity	Certification
CHD-N811FOUNNV-553	Dark chocolate for fountains with balanced taste between cocoa and sweet	Callets	8 x 2.5 kg	20	30	◆◆◆◆◆	Dairy
CHM-N823FOUNNV-553	Milk chocolate for fountains with balanced, caramelly taste	Callets	8 x 2.5 kg	20	30	◆◆◆◆◆	Dairy

CHOCOLATE WITH NO ADDED SUGAR

Item Code	Product Description	Type	Case Pack	Pack Weight (kg)	Case per pallet	Fluidity	Certification
MALCHOC-D-101	Dark chocolate with sweetener	Blocks	5 x 5 kg	25	40	◆◆◆	Dairy
MALCHOC-M-101	Milk chocolate with sweetener	Blocks	5 x 5 kg	25	40	◆◆◆	Dairy
MALCHOC-W-105	White chocolate with sweetener	Blocks	5 x 5 kg	25	40	◆◆◆	Dairy



READY TO USE



Item Code	Product Description	Type	Case Pack	Pack Weight (kg)	Case per pallet	Certification
CHD-SC-811NV-556	Callets™ sensation Dark	Callets	4 x 2.5 kg	10	48	Dairy
CHM-SC-823NV-556	Callets™ sensation Milk	Callets	4 x 2.5 kg	10	48	Dairy
CHM-SC-WDNV-556	Callets™ sensation Marbled	Callets	4 x 2.5 kg	10	48	Dairy
CHD-M0-D-X27	Powder mix for instant preparation of dark chocolate mousse	Dry Mix	10 x 0.8 kg	8	42	None
CHM-M0-M-X27	Powder mix for instant preparation of milk chocolate mousse	Dry Mix	10 x 0.8 kg	8	42	None
CHW-M0-W-X27	Powder mix for instant preparation of white chocolate mousse	Dry Mix	10 x 0.8 kg	8	42	None
TOD-6012CHOC-Z38	Dessert sauce with min. 33.5 % dark Callebaut Chocolate - for warm use	Sauce	6 x 1 kg	6	84	None

COMPOUNDS, COATING & FILLINGS



Item Code	Product Description	Type	Case Pack	Pack Weight (kg)	Case per pallet	Certification
FWF-Z2CARA-X10	Real caramel fill	Bucket	4 x 5 kg	20	21	None
FWF-BL-2010001-A99	Real Caramel Loaf	Blocks	4 x 2.27 Kg	9,07	90	None
V21-OH35NV-T06	Dark Extra Bitter Glaze	Bucket	1 x 10 kg	10	65	None
FND-BC-7026101-A71	Classic Dark Icing & Filling	Bucket	2 x 10 lbs	9,07	60	Dairy
IMD-BC-7025501-A71	Callebaut Classic Coating - Dark	Bucket	2 x 10 lbs	9,07	60	Dairy
IMM-BC-0026701-A71	Callebaut Classic Coating - Milk	Bucket	2 x 10 lbs	9,07	60	Dairy
IMW-BC-2026401-A71	Callebaut Classic Coating - White	Bucket	2 x 10 lbs	9,07	60	Dairy
D007NV-131	Dark coating	Blocks	5 x 5 kg	25	30	Dairy
S12-HP35NV-473	Dark coating	Easymelt	1 x 20kg	20	32	None

DECORATIONS



Item Code	Product Description	Type	Case Pack	Pack Weight (kg)	Case per pallet	Certification
CED-CC-DICRISP-809	Tiny, shiny pearls in dark chocolate with a crunchy, toasted biscuit kernel	Pearls	4 x 0.8 kg	3,2	140	None
CED-CC-DICRISP-W83	Tiny, shiny pearls in dark chocolate with a crunchy, toasted biscuit kernel	Pearls	2 x 10 kg	20	24	None
CEM-CC-MICRISP-809	Tiny, shiny pearls in milk chocolate with a crunchy, toasted biscuit kernel	Pearls	4 x 0.8 kg	3,2	140	None
CEM-CC-MICRISP-W83	Tiny, shiny pearls in milk chocolate with a crunchy, toasted biscuit kernel	Pearls	2 x 10 kg	20	24	None
CEW-CC-WICRISP-809	Tiny, shiny pearls in white chocolate with a crunchy, toasted biscuit kernel	Pearls	4 x 0.8 kg	3,2	140	None
CEW-CC-WICRISP-W83	Tiny, shiny pearls in white chocolate with a crunchy, toasted biscuit kernel	Pearls	2 x 10 kg	20	24	None
CEF-CC-STRAWB-809	Tiny, shiny pearls in white chocolate with a crunchy, toasted biscuit kernel	Pearls	4 x 0.8 kg	3,2	140	None
SPLIT-4-D-448	Flakes Dark Small	Flakes	4 x 5 kg	20	32	Dairy

COCOA LIQUOR

Item Code	Product Description	Type	Case Pack	Pack Weight (kg)	Case per pallet	Certification
CM-CAL-135	Pure Cocoa Liquor	Blocks	5 x 5 kg	25	40	Pareve

NUT PRODUCTS



Item Code	Product Description	Type	Case Pack	Pack Weight (kg)	Case per pallet	Certification
NAN-CR-HA3714-T64	Caramelised and medium roasted hazelnut pieces	Bag	4 x 5 kg	20	24	Dairy
GIA-145	Creamy mixture of milk chocolate and medium roasted hazelnut paste	Block	5 x 5 kg	25	40	Dairy
GIA-D2-144	Creamy mixture of dark chocolate and medium roasted hazelnut paste	Block	5 x 5 kg	25	40	Dairy
PRN-HA50C2CAL-T61	Exquisite praline from medium roasted and traditionally caramelised hazelnuts	Bucket	3 x 5 Kg	15	25	Pareve
PRAMA-666	Almond praliné 46.5 % almonds	Bucket	1 x 5 kg	5	90	None
PRA-663	Hazelnut praliné 50 % hazelnuts	Bucket	4 x 5 kg	20	20	Dairy
PNP-663	Pure unsweetened hazelnut paste	Bucket	4 x 5 Kg	20	20	Pareve
NPO-PII-T62	Fine and 100% pure paste of gently roasted pistachios	Bucket	8 x 1 Kg	8	35	None
NAO-CR-PI3724-T66	Caramelised and lightly roasted pistachio pieces, partly blanched	Bag	3 x 1 Kg	3	145	None
NPO-PEI-T62	Fine and 100% pure paste of lightly roasted pecans	Bucket	8 x 1 Kg	8	35	None

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Barry Callebaut Canada Inc. • 2950, Nelson street • St.Hyacinthe (Quebec) Canada • J2S 1Y7 • tel. : 450 774-9131 • fax : 450 774-8335