



**INSPIRING
YOUR CRÉATIONS™**

Catalogue



Our History

In 1842, Charles Barry travelled to Africa to seek and harvest a selection of cocoa beans that would enable him to become the very first chocolate connoisseur. Expanding to Latin America, Cacao Barry® soon perfected the art of transforming raw natural ingredients into the most refined and delicate cocoa and chocolate products. Fueled by over 170 years of cocoa and chocolate expertise across the world, Cacao Barry® innovates and supports both farmer's and Chef's needs.

With a deep-rooted understanding of the very source, Cacao Barry® brings great cocoa from remarkable places to celebrate the diversity of flavors and origins to truly unlock its sensorial richness.

Supported by our complete palette, ranging from cocoa, chocolate couvertures, pralines to exclusive plantations and customized chocolate recipes by Or Noir™, together with our global network of Ambassadors and Chocolate Academy™ Centers, it is our mission to support Chefs in their daily challenge to delight customers with unique chocolate flavors and creative pairings in signature dishes.



#CacaoCollective Better Knowledge, Better inspiration.

The official Cacao Barry® community offers a wide variety of member benefits:

Cocoa Documentary

Explore the source of chocolate and learn how flavour is born explained by worlds' leading experts and cocoa farmers.

Chefs' Creations

Be inspired by premium recipes created by leading Chefs across the world in pastry, confection and fine dining.

Visit Cocoa Plantations

Become a cocoa expert by immersing yourself in the world of the farmer and learn how to grow high quality cocoa.

Origin Chocolates: Special Editions

Get access to special chocolates with an exceptional flavour and provenance.

Events in your city

Be inspired and involved in our local events and interact with experts and Chefs.

For more than 170 years, Cacao Barry® has built a strong expertise and a deep-rooted understanding of the source of chocolate. It is time to experience the untold story of chocolate by starting from the very source: cocoa.

With #CacaoCollective, Cacao Barry® aims to bring more balance and transparency by introducing the world of agriculture, science and flavour. We thrive by building sustainable connections between Chefs and farmers.

By working together, we can truly unlock the sensorial richness of cocoa.

Know cocoa to know your chocolate.
Join #CacaoCollective.

Sign up to discover more on www.cacao-barry.com/cacaocollective

Rugged spirit, Refined senses

With a force and a visionary instinct, Charles Barry set the standards many years ago. This rugged determination can still be found in our people who continue the journey today.

Our clients are in the same spirit: their ability, stamina and resolution to stay the best in their field. They use all their senses to constantly refine their techniques and cultivate new ways within the world of chocolate. We work constantly to achieve the right balance between rugged and refined. We truly believe that this balance will continue to inspire our customers and to ensure our relevance for the next decades whilst staying faithful to our brand personality.

We know we are stronger together, pioneering in spirit and we believe it's all or nothing – it's an attitude, not a mood.



Logos & Pictos

Cacao Barry®, transparency for cocoa and consumer respect Nature offers us its best cocoa beans. Cacao Barry® repays it well in return all along the production thanks to quality expertise in order to obtain chocolates with the purest taste.



100 % PURE COCOA BUTTER

According to the Directive 2000/36 / EC of the European Parliament and of the Council relating to cocoa and chocolate products intended for human consumption, 5 % of vegetable fat in chocolate is allowed. Cacao Barry® guarantees chocolates are made with 100 % pure cocoa butter.



100 % NATURAL VANILLA

Bourbon vanilla is the name given to the species Vanilla Planifolia that grows in the Indian Ocean, mainly in Madagascar and Reunion. It is the most aromatic vanilla in the world.



BIO

The BIO label certifies 95 % of the ingredients of a product are from organic agriculture. Cacao Barry® guarantees 100 % of its organic chocolates couverture and Plantation range are organic. This label promotes ecological balance and biodiversity conservation.



LENÔTRE

An excellence collaboration.

For over 30 years, Cacao Barry®'s passion and innovation and its partner Lenôtre, prestigious signature in gastronomy, combine their talents to create a range of chocolates and fine pralinés. These products, respond to the requests and needs of the most demanding chefs.



Q-FERMENTATION™

Purity range is certified Q-fermentation™.

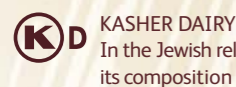
Q-Fermentation™ - quality controlled fermentation - is a unique relationship between man and nature. Fermentation is an essential step in the development of flavors. This is done by optimizing the method of fermentation and by increasing the presence of natural fermentation which have the greatest impact on the cocoa's flavors. We obtain unique, intense and pure flavors closed to zero impurities or off-flavors released by each cocoa bean: the Q-fermentation™ method.



100 % TRACEABLE COCOA BEANS

100% traceable: from Farmer to Chef.

Cacao Barry® knows farmers as well as the origin of each bean bag. Each farmer is rewarded for his hard work that symbolizes the honest, pure and authentic origin of the products. Here begins the story between farmers who harvest cocoa beans, Cacao Barry® who transforms the cocoa beans to get the best of its aromas and Chefs who will work this chocolate to make their creations.



K D KASHER DAIRY
In the Jewish religion, it is a product that has in its composition milk or milk derivatives.



K P KASHER PAREVE
In the Jewish religion, it is a product that has in its composition neither milk ingredient nor meat ingredient.

Summary

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The bag technology for flavor protection

- / Easy opening & closing without need for scissors.
- / Best tested format amongst professionals.
- / 100 % airtight and moisture barrier to protect flavors
- / Strong material offering high puncture resistance
- / Excellent standing due to flat bottom design
- / 100 % Recyclable and easy disposable
- / Can be stored horizontally or vertically thanks to prints on all sides of the bag

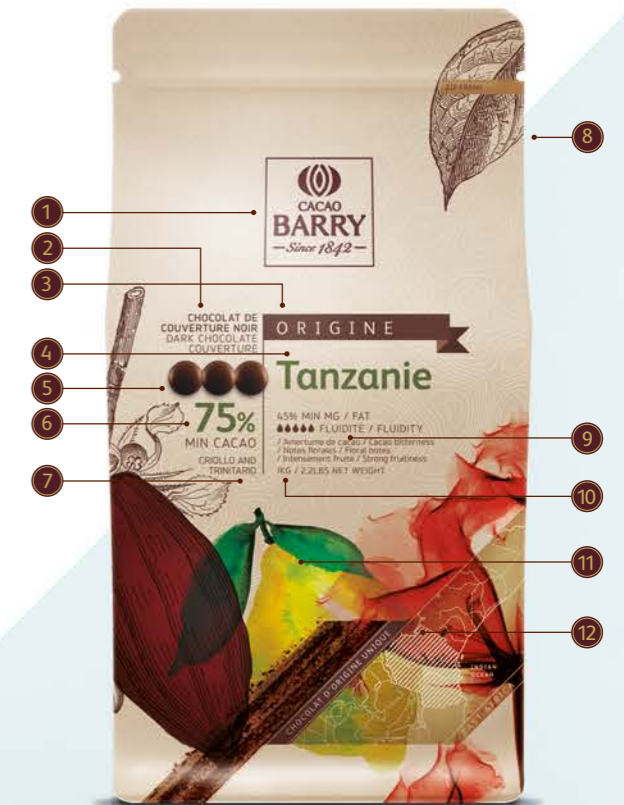
A new design, a new reading

THE PLANTATION PACKAGING



- 1 BIO Stamp
- 2 Cacao Barry® logo
- 3 Type of chocolate
- 4 Range name
- 5 Product name
- 6 Cocoa percentage
- 7 Net weight
- 8 Zip fresh
- 9 Color and Format of chocolate (here: dark Pistoles™)
- 10 Exact plantation location
- 11 Flavors description
- 12 Plantation owner's family name
- 13 Plantation GPS coordinates
- 14 Cocoa variety
- 15 Flavors illustration

THE ORIGINE PACKAGING



- 1 Cacao Barry® logo
- 2 Type of chocolate
- 3 Range name
- 4 Product name
- 5 Color and Format of chocolate (here: dark Pistoles™)
- 6 Cocoa percentage
- 7 Cocoa variety
- 8 Zip fresh
- 9 Flavors description
- 10 Net weight
- 11 Flavors illustration
- 12 Map of Origin country



From Plantations to Chefs

From the very beginning in 1842, Cacao Barry®'s mission has been to provide new perspectives and constantly set higher standards for the creative world of chocolate. With an unequalled understanding of the very source, the cocoa pod, we are experts to unlock all the potential that cocoa has to offer. As the only global premium brand we master cocoa bean sourcing, good agricultural practices as well as the production from all the ingredients; nibs, liquor, butter. It informs and guides our development. All our senses have been fine tuned to work towards consistently creating the best quality and most diverse offer of chocolate premiumness.

From plantation to cocoa bean

1/Farming

Cocoa production requires locations with high rainfall, high temperature and a dry season not exceeding 3 months. These conditions are met between the tropic of Cancer and the tropic of Capricorn. A cocoa tree starts to grow cocoa after 5 years.

We thrive by working together. By collaborating intensively with cooperatives and farmers we ensure the best possible yields and quality of the cocoa, benefiting both the farmers and chefs.

2/Harvesting

The cocoa tree are cauliflorous, the flowers appear on the bark itself in flower cushions. Fewer than 10% of flowers are naturally pollinated and even fewer develop into mature pods. Pods take 4 to 6 months to mature and contain 30-40 seeds that are surrounded by a sweet and acid mucilage. Ripe pods are distinguished by change in color and are harvested manually.



3/Opening of the cocoa pods

After harvesting they are removed from the field and stored for maximum 2 to 5 days after which the beans are no longer suitable for fermentation. The cocoa pods are carefully opened with a blunt tool. Care should be taken not to damage the beans upon breaking the pod shell.

4/Fermentation

After opening the pods, the beans and pulp are removed manually from the pods to start the fermentation. In traditional systems, beans are fermented in heaps and covered with banana leaves. As the beans are heaped the pulp starts fermenting. During this process, the seed embryo is killed and flavors are developed. Fermentation lasts 5 to 7 days. As fermentation is essential for the development of flavor, Cacao Barry® has launched Q-fermentation™. With this optimized fermentation, the time is shortened, while it guarantees an homogenous bean quality and more pure flavor of cocoa.

5/Drying of the beans

Optimal flavor is developed during sun drying. They vary from simple woven mats, exposed to direct sunlight, to heated modern greenhouse structures. Ideally the drying platform is covered with transparent roofing, allowing beans to dry even during cloudy weather. Beans are dried to a humidity content of 6-8% for best storage.



6/Quality control of cocoa beans

In collection centers, the beans from farmers are controlled on quality using grading and cut tests after which they are weighed, packed in jute bags and sent to warehouses. Specifically for the Purity range, Cacao Barry® has set up 4 quality centers to perform sensory checks to ensure Q-fermentation™ has been applied correctly.

7/Farmers reward

After confirming the sensory check and grading of the Q-Fermented beans, farmers are paid a premium price to contribute to their efforts.

8/Traceability

For our Purity, Origins and Plantations range we have transparency from whom we source. To ensure traceability of our beans from Farmer to Chef, all steps are carefully registered. Once registration is done, beans are transported to France.

From cocoa bean to chocolate

9/Cleaning of the beans

After checking the origin and reconfirming the quality, the beans are cleaned, foreign materials are separated and deshelling is done. Cacao Barry® guarantees 98.25% pure beans without shells particles thereby minimizing the impact on flavor.

10/Roasting

The clean beans are being roasted according to the specifications we defined for each of Cacao Barry®'s chocolates. Roasting reduces the yeasts and molds and also influences the sensory profile development during fermentation and drying. To deliver the best possible flavor, we continuously look out for the perfect balance between temperature and time of roasting.

To better protect the pure cocoa flavors this is minimized as much as possible for our Purity, Origin and Plantation chocolates.



11/Grinding the nibs

The cocoa nibs are refined to obtain a 12-15 microns liquor that results in a rich flavor in mouth feel. Grinding is done in three steps resulting in a very fine paste. The paste is called cocoa liquor or cocoa mass. The quality of this liquor is validated through a tasting panel of experts before being used for the chocolate processing.





12/Pressing the mass

We separate the cocoa butter from the cocoa solids by pressing. The resulting cocoa cakes can vary in fat content depending on the application and form the basic material for getting cocoa powder after pulverization.

13/Mixing the ingredients

Once the cocoa liquor is approved by our trained tasters, the chocolate making process starts. First step is to add the right ingredients into the mixer: cocoa liquor and sugar (and milk for a milk chocolate). In the mixer, ingredients are conscientiously mixed together to get the right texture to enable a correct refining.



14/Grinding

Grinding is done in two steps for an optimum fineness. A pre-grinding between two cylinders followed by a four cylinder grinding. A very fine particle size results in a smooth melting behavior and a long lasting taste.

15/Conching

After refining, the chocolate may be conched, depending on the recipe. Conching means that the chocolate will be further mixed and heated. This will decrease the humidity and acidity. After several hours of conching we could add cocoa butter to get the requested liquidity.



16/Moulding

After tempering, the chocolate is molded into blocs or Pistoles™ which brings the optimal format to support chefs in their recipe creations.

17/Quality control during the process

At all stages of the process particle sizes, fat content and fluidity are measured to ensure the finest end result.

18/Packing

The final chocolate Pistoles™ are packaging into quality bags to ensure the best possible flavor protection of our product. Each chocolate recipe is a unique creation with a specific profile taste delivered to chefs in optimum conditions to support their creations.



19/ Chefs inspiration

With a wide portfolio of high quality and unique chocolate flavors, Cacao Barry®'s mission is 100% dedicated to support professional Chefs in their every day mission to delight the world with chocolate.





Mexico
Cuba
Dominican Republic
Venezuela
Ecuador
Peru

Ivory Coast
Ghana
Sao Tomé-and-Principe
Tanzania
Madagascar
Java
Papua New Guinea



Cocoa Origins

Cocoa is to chocolate what grapes are to wine. Its flavors depend on its origin, soil, harvest. Rediscover the various cocoa areas across the world.

Cocoa beans

LATIN AMERICA

Usually offers nice fruity and/or spicy notes

AFRICA

Usually offers a strong chocolate

ASIA

Usually offers sour notes



OR NOIR™ CONCEPT

OR NOIR™, a concept to mark your difference

To distinguish themselves, artisans are now looking for an identifiable, unique and recognizable taste, which constitute their signature. Or Noir™ offers an innovative and exclusive structure for you, to design, shape and develop your own taste profile: unique and inimitable.

HARRODS / Markus A. BOHR (UNITED KINGDOM / LONDON)

A great luxury store since 1849, HARRODS is the most prestigious large shop in London. With over 300,000 m² of floor space over 7 floors, customers can find the rarest and most luxurious products in the British capital. In 2009, Markus A. BOHR, made use of the Or Noir™ laboratory's tools to create two milk and dark couverture chocolates exclusive to HARRODS. These chocolates complemented their offer of exclusive teas and coffees.

CONCEIVE the taste profile of your dreams

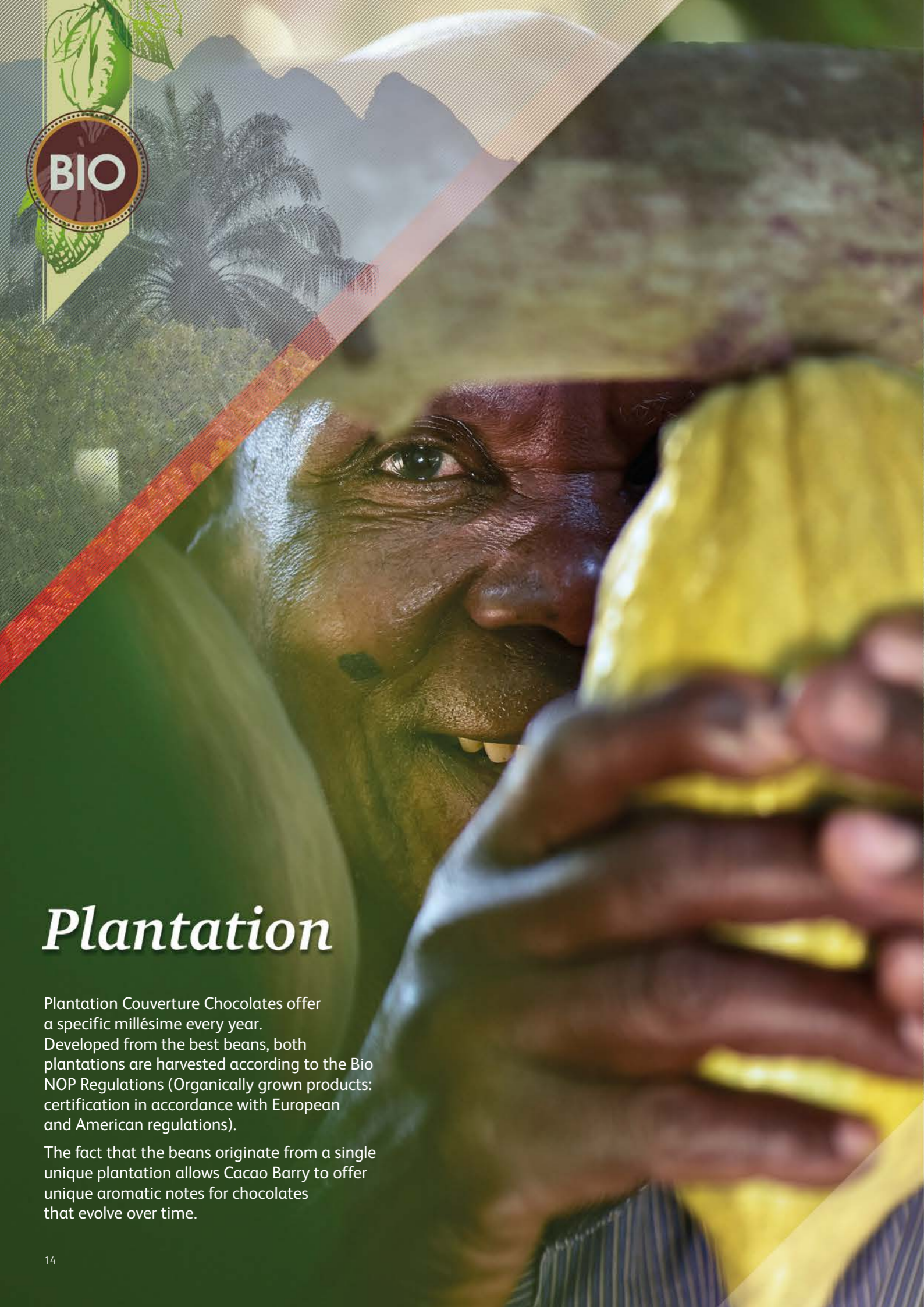
SELECT your raw materials thanks to a sensory analysis

PREPARE your recipe

CREATE your chocolate

TASTE

Your inspiration is infinite, your work is unique.



Plantation

Plantation Couverture Chocolates offer a specific millésime every year. Developed from the best beans, both plantations are harvested according to the Bio NOP Regulations (Organically grown products: certification in accordance with European and American regulations).

The fact that the beans originate from a single unique plantation allows Cacao Barry to offer unique aromatic notes for chocolates that evolve over time.



PLANTATION COUVERTURE CHOCOLATE

Alto el Sol MILLÉSIME - 65% Min. Cocoa CHD-P65ALTN-E1-U68 6 x 1 kg



Nature Park Rio Abiseo / Peru

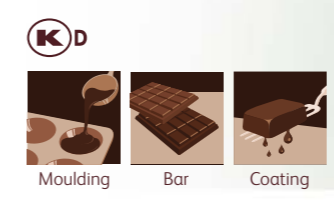
TASTE PROFILE
Dominant bitterness, Red fruit notes, Long lasting.

VARIETY
Criollo Amazonia (Trinitario)

In the heart of a Peruvian nature park, the Alto El Sol plantation is protected by a lush environment, giving the cocoa trees all their richness.

65% min. cocoa	37% fat	Fluidity -◆◆◆◇◇+	DLUO 24 months
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Madirofolo MILLÉSIME - 65% Min. Cocoa CHD-Q65MADN-E1-U68 6 x 1 kg



Sambriano Valley / Madagascar

TASTE PROFILE
Citrus bitterness, Sour wood notes, Hint of liquorice.

VARIETY
Trinitario

In the north of Madagascar, the Madirofolo plantation is surrounded by tamarind trees which give the beans their unique fruity flavor.

65% min. cocoa	38,2% fat	Fluidity -◆◆◆◇◇+	DLUO 24 months
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Grown in limited quantities, the cocoa beans selected for Origin Couverture Chocolates originate from a single country in order to offer you exceptional chocolates with a strong personality.

Discover eight countries with highly distinct characteristics through the eight Origin Couverture Chocolates.

Origin

ORIGIN DARK COUVERTURE CHOCOLATES

Équateur 76 % Min. Cocoa
CHD-Q76EQU-E1-U68 6 x 1 kg

VARIETY - Arriba Nacional
 TASTE PROFILE - Tropical banana, hint of liquorice, strong bitterness.

COCOA TASTE: ROASTED, BITTER, SOUR, SPICY, FRUITY, WOODY, FLORAL

Moulding Bar Coating

76% min. cocoa | 44,5% fat | DLUo 24 months | Fluidity -●●●●●+

Tanzanie 75 % Min. Cocoa
CHD-Q75TAZ-E4-U70 4 x 2,5 kg
CHD-Q75TAZ-E1-U68 6 x 1 kg

VARIETY - Criollo & Trinitario
 TASTE PROFILE - Cacao bitterness, Floral notes, Strong fruitiness.

COCOA TASTE: ROASTED, BITTER, SOUR, SPICY, FRUITY, WOODY, FLORAL

Moulding Bar Coating

75% min. cocoa | 45,4% fat | DLUo 24 months | Fluidity -●●●●●+

Venezuela 72 % Min. Cocoa
CHD-P72VEN-E4-U70 4 x 2,5 kg
CHD-P72VEN-E1-U68 6 x 1 kg

VARIETY - Criollo
 TASTE PROFILE - Black olives notes, taste of wine, intense woodiness.

COCOA TASTE: ROASTED, BITTER, SOUR, SPICY, FRUITY, WOODY, FLORAL

Moulding Bar Coating

72% min. cocoa | 41,8% fat | DLUo 24 months | Fluidity -●●●●●+

Saint Domingue 70 % Min. Cocoa
CHD-Q70SDO-E4-U70 4 x 2, 5 kg
CHD-Q70SDO-E1-U68 6 x 1 kg

VARIETY - Forastero
 TASTE PROFILE - Floral spices, olives notes, fruity wine.

COCOA TASTE: ROASTED, BITTER, SOUR, SPICY, FRUITY, WOODY, FLORAL

Moulding Bar Coating

70% min. cocoa | 42% fat | DLUo 24 months | Fluidity -●●●●●+

Cuba 70 % Min. Cocoa
CHD-Q70CUB-E4-U70 4 x 2,5 kg
CHD-Q70CUB-E1-U68 6 x 1 kg

VARIETY - Criollo
 TASTE PROFILE - Tobacco freshness, red berries, roasted wood.

COCOA TASTE: ROASTED, BITTER, SOUR, SPICY, FRUITY, WOODY, FLORAL

Moulding Bar Coating

70% min. cocoa | 41,1% fat | DLUo 24 months | Fluidity -●●●●●+

Mexique 66 % Min. Cocoa
CHD-N66MEX-E4-U70 4 x 2, 5 kg
CHD-N66MEX-E1-U68 6 x 1 kg

VARIETY - Forastero
 TASTE PROFILE - Fragrant nuts, fruity notes, subtle gingerbread notes.

COCOA TASTE: ROASTED, BITTER, SOUR, SPICY, FRUITY, WOODY, FLORAL

Moulding Bar Coating

66% min. cocoa | 37,1% fat | DLUo 24 months | Fluidity -●●●●●+

ORIGIN MILK COUVERTURE CHOCOLATES

Ghana 40 % Min. Cocoa
CHM-P40GHA-E4-U70 4 x 2,5 kg
CHM-P40GHA-E1-U68 6 x 1 kg

VARIETY - Forastero
 TASTE PROFILE - Sweet chestnut, hint of red fruits, caramel notes.

COCOA TASTE: ROASTED, SWEET, VANILLA, CARAMEL, MILK, CREAM, FRUITY

Moulding Tablette Coating

40% min. cocoa | 20,8% min. milk | 39,1% fat | DLUo 18 months | Fluidity -●●●●●+

Papouasie 35 % Min. Cocoa
CHM-Q35PAP-E4-U70 4 x 2,5 kg
CHM-Q35PAP-E1-U68 6 x 1 kg

VARIETY - Forastero
 TASTE PROFILE - Aromatic hazelnut, rich creaminess, hint of caramel.

COCOA TASTE: ROASTED, SWEET, VANILLA, CARAMEL, MILK, CREAM, FRUITY

Moulding Bar Coating

35% min. cocoa | 23,5% min milk | 36,9% fat | DLUo 18 months | Fluidity -●●●●●+

ORIGINS SELECTION Dark Couverture Chocolate

Fleur de Cao™ 70 % Min. Cocoa
CHD-O70FLEU-E4-U72 4 x 5 kg
CHD-O70FLEU-804 20 kg

VARIETY - Arriba - Forastero
 TASTE PROFILE - Floral aroma, intense bitterness, woody notes.

COCOA TASTE: ROASTED, BITTER, SOUR, SPICY, FRUITY, WOODY, FLORAL

Moulding Bar Coating

ORIGIN - Ecuador - Ivory Coast - Sao Tomé-and-Principe

70% min. cocoa | 41,5% fat | DLUo 24 months | Fluidity -●●●●●+

ORIGINS SELECTION Milk Couverture Chocolate

Ambre Java™ 36 % Min. Cocoa
CHM-R36AMJA-E4-U72 4 x 5 kg

VARIETY - Criollo - Trinitario
 TASTE PROFILE - Creamy smooth, hazelnut notes, hints of fruits.

COCOA TASTE: ROASTED, SWEET, VANILLA, CARAMEL, MILK, CREAM, FRUITY

Moulding Bar Coating

ORIGIN - Java - Ivory Coast - Ghana

36% min. cocoa | 23,7% min. milk | 35,9% fat | DLUo 18 months | Fluidity -●●●●●+



Release the purest
flavor ever captured
in chocolate



Purity

Cacao Barry® continues the quest for pure chocolate taste. With Purity From Nature* we shed a new light on chocolate. Each chocolate couverture has been created with cocoa beans using the new Q-Fermentation™ method, yielding beans of an exceptional purity.

With ALUNGA™, OCOA™, INAYA™ and EXCELLENCE you will release a pure, more intense taste in your creations.



DARK COUVERTURE CHOCOLATES PURITY

Ocoa™ 70 % Min. Cocoa

CHD-N70COA-E4-U72 4 x 5 kg
CHD-N70COA-E1-U68 6 x 1 kg



A distinctive chocolate couverture with good cocoa taste and a hint of acidity.



70% min. cocoa | 38,7% fat | DLUO 24 months | Fluidity -●●●●○+

Inaya™ 65 % Min. Cocoa

CHD-S65INAY-E4-U72 4 x 5 kg
CHD-S65INAY-E1-U68 6 x 1 kg



An intense cocoa taste with a good balance between bitterness and acidic notes.



65% min. cocoa | 31,5% fat | DLUO 24 months | Fluidity -●●○○○+



Fermentation is an essential step in the development of flavors. Cacao Barry® discovered that specific enzymes naturally present in plantations, which are able to reveal the purest and the more intense flavors in every bean. By selecting these natural enzymes and adding them to the pulp of the cocoa beans, farmers create a strong, homogeneous fermentation.



MILK COUVERTURE CHOCOLATE PURITY

Excellence 55 % Min. Cocoa

CHD-R55EXEL-E4-U72 4 x 5 kg
CHD-R55EXEL-804 20 kg
CHD-R55EXEL-126 10 x 2,5 kg (Bloc format)



Chocolate with an intense cocoa body, balanced taste and light sweetness



55% min. cocoa | 35,8% fat | DLUO 24 months | Fluidity -●●○○○+

Alunga™ 41 % Min. Cocoa

CHM-Q41ALUN-E4-U72 4 x 5 kg
CHM-Q41ALUN-E1-U68 6 x 1 kg



A slightly sweet milk chocolate couverture with a dominant taste of cocoa and milk.



41% min. cocoa | 24% min. milk | 35,2% fat | DLUO 18 months | Fluidity -●●●○○+



Cacao Barry selects the best cocoa beans in the world to offer a wide range of dark chocolate couverture with diverse intensities and aromatic notes.



Heritage

DARK COUVERTURE CHOCOLATES

Louvre 71 % Min. Cocoa

CHD-P71LO-LNE4-U70 4 x 2,5 kg



This dark couverture chocolate has a powerful roasted cocoa taste deepened by an intense bitterness.



Moulding Mousse Interior

71% min. cocoa | 44,7% fat | DLUO 24 months | Fluidité -◆◆◆◆◆+

Passy™ 70 % Min. Cocoa

CHD-N70PA-LNE4-U70 4 x 2,5 kg



Simultaneously sourish and bitter, this dark couverture chocolate releases aromatic vibrant fruity notes and a touch of liquorice.



Moulding Interior Coating

70% min. cocoa | 41,5% fat | DLUO 24 months | Fluidité -◆◆◆◆◆+

Concorde 66 % Min. Cocoa

CHD-N66CO-LNE4-U70 4 x 2,5 kg



Renowned for its vivacious deep bitterness, this dark couverture chocolate suggests spicy and woody cocoa notes.



Moulding Mousse Interior

66% min. cocoa | 39,2% fat | DLUO 24 months | Fluidité -◆◆◆◆◆+

Mi-Amère 58 % Min. Cocoa

CHD-Q58MIAM-E4-U72 4 x 5 kg

CHD-Q58MIAM-804 20 kg

CHD-Q58MIAM-126 10 x 2,5kg (bloc)



This dark couverture chocolate with delicately roasted cocoa taste reveals subtle sourish vegetal hints.



Moulding Interior Coating

58% min. cocoa | 38,2% fat | DLUO 24 months | Fluidité -◆◆◆◆◆+

Extra-Bitter Guayaquil 64 % Min. Cocoa

CHD-P64EXBG-E4-U72 4 x 5 kg

CHD-P64EXBG-804 20 kg

CHD-P64EXBG-126 10 x 2,5kg (bloc)



This bitter dark couverture chocolate with roasted notes has a powerful cocoa flavor delicately lifted with a hint of coffee and chestnut.



Moulding Interior Coating

64% min. cocoa | 40,9% fat | DLUO 24 months | Fluidité -◆◆◆◆◆+

Dark Couverture NOP* 71 % Min. Cocoa

CHD-O71NF-E4-U70 4 x 2,5 kg

Organic cocoa beans, Fairtrade certified, Origin Peru & Santo Domingo.



This dark couverture chocolate is intense in cocoa and bitterness, offering an appealing presence on the palate of red fruity notes and figs.



Moulding Mousse Interior

71% min. cocoa | 42,7% fat | DLUO 24 months | Fluidité -◆◆◆◆◆+

DARK FLAVORED COUVERTURE CHOCOLATES

Favorites Café 54 % Min. Cocoa

CHF-O532MO-126 10 x 2,5 kg (Block format)



A genuine flavor of roasted coffee subtly and harmoniously enriches this dark couverture chocolate.



Moulding Mousse Interior

54% min. cocoa | 36% fat | DLUO 24 months | Fluidité -◆◆◆◆◆+

Favorites Orange 49 % Min. Cocoa

CHF-R505OR-126 10 x 2,5 kg (Block format)



This dark couverture chocolate is deliciously fragranced with essential orange oil.



Moulding Mousse Interior

49% min. cocoa | 32,7% fat | DLUO 24 months | Fluidité -◆◆◆◆◆+



Heritage

Milk chocolate couverture with different taste, flavor and color for many different possibilities.



MILK COUVERTURE CHOCOLATES

Lactée Supérieure 38 % Min. Cocoa

CHM-O38LSUP-E4-U72 4 x 5 kg
CHM-O38LSUP-804 20 kg
CHM-O38LSUP-126 10 x 2,5kg
(Block format)

This dark-coloured milk couverture chocolate with powerful roasted cocoa taste is enriched by bouquet of aromatic hints.



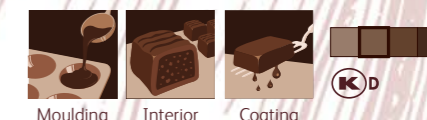
38% min. cocoa | 23% min. milk | 38,1% fat | DLUO 18 months | Fluidity -●●●●○+

Élysée 36 % Min. Cocoa

CHM-P36EL-LNE4-U70 4 x 2,5 kg



This light-coloured milk couverture chocolate with its pronounced cocoa and milk taste is lifted with a hint of caramel and roasted notes.



36% min. cocoa | 22,4% min. milk | 35,5% fat | DLUO 18 months | Fluidity -●●●●○+

Lactée Barry 35 % Min. Cocoa

CHM-P35LBAR-E4-U72 4 x 5 kg
CHM-P35LBAR-126 10 x 2,5 kg
(Block format)

A milk chocolate with an intense milk and creamy dairy taste of this pale milk couverture chocolate comes with delightful biscuit notes.



35% min. cocoa | 29,3% min. milk | 38,5% fat | DLUO 18 months | Fluidity -●●●●○+

Couverture au Lait NOP* 38 % Min. Cocoa

CHM-T25ZLBNFE4-U70 4 x 2,5 kg
Organic cocoa beans, Fairtrade certified, Origin Santo Domingo.



This dairy milk couverture chocolate has pronounced cocoa taste with roasted notes.



38% min. cocoa | 18% min. milk | 38,5% fat | DLUO 18 months | Fluidity -●●●●○+

MILK FLAVORED COUVERTURE CHOCOLATES

Lactée Caramel 31 % Min. Cocoa

CHF-N31CARA-E4-U72 4 x 5 kg
CHF-N31CARA-E1-U68 6 x 1 kg

This tender and generous milk couverture chocolate expresses the real taste of delicious caramel.

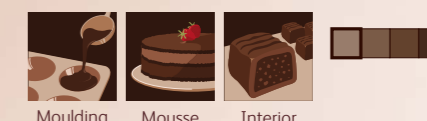


31% min. cocoa | 25,7% min. milk | 35,6% fat | DLUO 12 months | Fluidity -●●●●○+

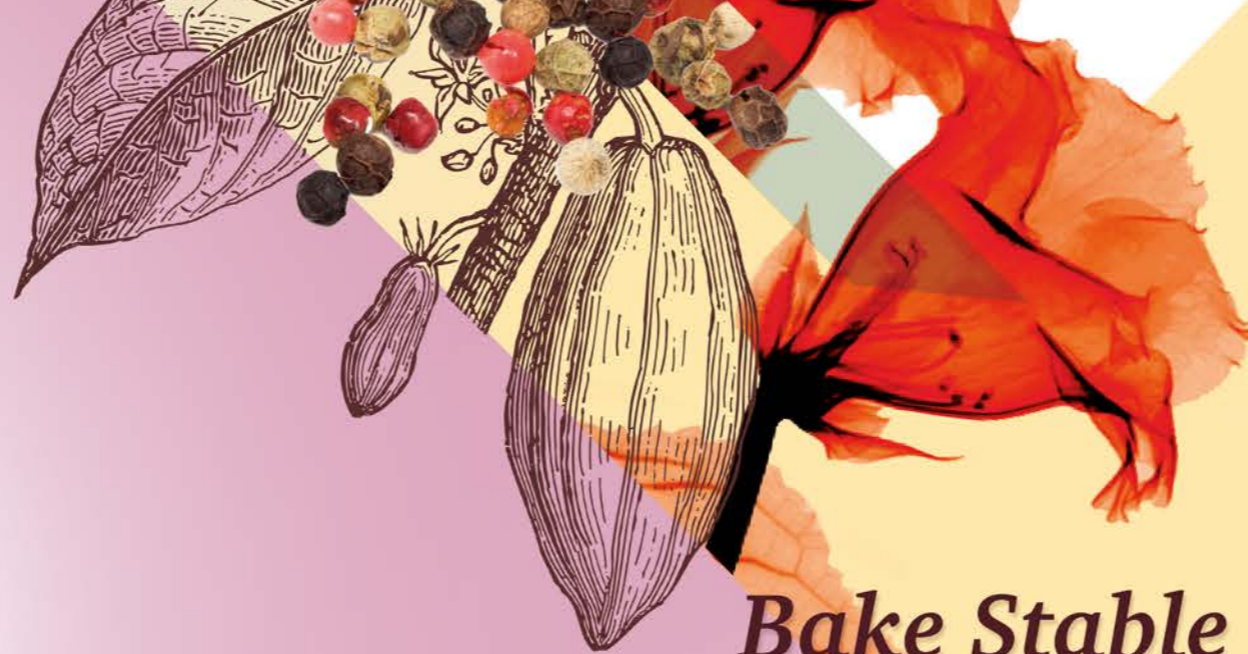
Lactée Orange 33 % Min. Cocoa

CHF-P35OOR-126 10 x 2,5 kg
(Block format)

This milk couverture chocolate is distinguished by its warm milky color and its delicate orange taste.



33% min. cocoa | 20,6% min. milk | 36,5% fat | DLUO 18 months | Fluidity -●●●●○+



Heritage

Two white chocolates with vanilla and milk notes.

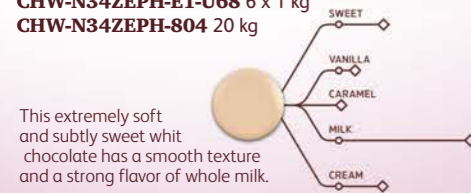
Bake Stable Products

Bake Stable products for delightful chocolate taste viennoiseries.

WHITE CHOCOLATES

Zéphyr™ 34 % Min. Cocoa

CHW-N34ZEPH-E4-U72 4 x 5 kg
CHW-N34ZEPH-E1-U68 6 x 1 kg
CHW-N34ZEPH-804 20 kg



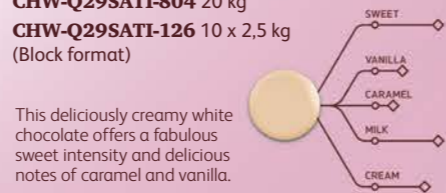
This extremely soft and subtly sweet white chocolate has a smooth texture and a strong flavor of whole milk.



34% min. cocoa | 25,8% min. milk | 40,4% fat | DLUO 12 months | Fluidity -◆◆◆◆◆+

Blanc Satin™ 29 % Min. Cocoa

CHW-Q29SATI-E4-U72 4 x 5 kg
CHW-Q29SATI-804 20 kg
CHW-Q29SATI-126 10 x 2,5 kg (Block format)



This deliciously creamy white chocolate offers a fabulous sweet intensity and delicious notes of caramel and vanilla.



29% min. cocoa | 19,8% min. milk | 33,3% fat | DLUO 12 months | Fluidity -◆◆◆◆◆+

Two dark chocolates with an intense taste of cocoa.

DARK CHOCOLATES

Chocolat Amer™ 60 % Min. Cocoa

CHD-V60AMER-E4-U72 4 x 5 kg



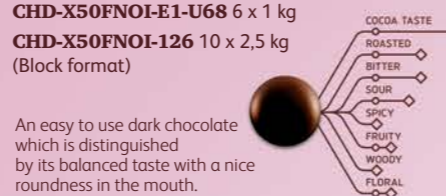
The intense cocoa taste of this dark chocolate is complemented by subtle herbaceous and fruity notes.



60% min. cocoa | 32,4% fat | DLUO 24 months | Fluidity -◆◆◆◆◆+

Force Noire™ 50 % Min. Cocoa

CHD-X50FNOI-E4-U72 4 x 5 kg
CHD-X50FNOI-E1-U68 6 x 1 kg
CHD-X50FNOI-126 10 x 2,5 kg (Block format)



An easy to use dark chocolate which is distinguished by its balanced taste with a nice roundness in the mouth.



50% min. cocoa | 27,7% fat | DLUO 24 months | Fluidity -◆◆◆◆◆+

BAKE STABLE PRODUCTS

Extruded Baking Sticks



These 8 cm chocolate sticks are ready to use and bake stable, and are the ideal shape for making pains au chocolat.

Sticks	Weight	Length	Min. Cocoa
160 sticks	10 g	8 cm	44 %
300 sticks	5,3 g	8 cm	44 %
500 sticks	3,2 g	8 cm	44 %

CHD-BB-168BY-357

CHD-BB-308BY-357

CHD-BB-508BY-357



Dark Chocolate Drops 50 % Min. Cocoa



These delicious chunks of 50 % cocoa superior quality dark chocolate are ready to bake and add to desserts.

Weight	Quantity	Min. Cocoa
7500 Drops / kg	37500 Drops/kg	50 %
7500 Drops / kg	7500 Drops/kg	50 %

CHD-DR-75Y5-E4-U72

CHD-DR-75Y5-E1-U68

Milk Baking Sticks



These 8cm milk chocolate sticks are bake stable and perfect for your pastries (pains au chocolat, brioches, etc.).

Sticks	Weight	Length	Min. Cocoa	Min. Milk
160 sticks	10 g	8 cm	30,2 %	18,5 %

CHM-BB-168-357

Long Baking Sticks



These 44 % cocoa chocolate 28 cm sticks are ready to use and bake stable.

Sticks	Weight	Length	Min. Cocoa
400 sticks	11,8 g	28 cm	44 %

CHD-BB-528-305

100% Cocoa Products

Cacao Barry has selected the finest cocoa beans to offer cacao mass, cocoa butter and cocoa powders of high quality. Ideal for personalizing the intensity of your recipes and adjust the fat content.



COCOA POWDERS

Each powder offers a distinct color to vary the colors of your desserts, from chocolate brown to red amber.

Plein Arôme 100% Cocoa

DCP-22GT-761 4 x 2,5 kg
DCP-22GT-BY-760 6 x 1 kg



A brown cocoa powder, very dark and fragrant, to deliciously flavor preparations and biscuits.



100% cocoa | 22/24% fat | DLUO 24 months



Extra Brute 100% Cocoa

DCP-22SP-761 4 x 2,5 kg
DCP-22SP-760 6 x 1 kg



A bright and intense red colour, this cocoa powder is ideal for coating truffles or for an amber dusting.



100% cocoa | 22/24% fat | DLUO 24 months



PURE COCOA LIQUOR & NIBS

Grand Caraque 100% Cocoa

NCL-4C501-BY-654 4 x 3 kg

A mass of pure cocoa (100%) giving fondants a deep chocolate colour and subtly dampening the sweetness.



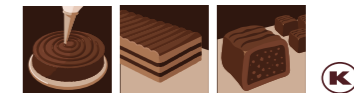
100% cocoa | 53% cocoa butter | DLUO 36 months



Grué de Cacao 100% Cocoa

NIBS-S-609 4 x 1 kg

Flakes of pure cocoa, carefully roasted according to tradition.



100% cocoa | 53% cocoa butter | DLUO 24 months



COCOA BUTTERS

Deodorized Cocoa Butter 100% Cocoa butter

NCB-HDO3-763 12 x 850 g
NCB-HD703-BY-654 4 x 3 kg
NCB-HDO3-655 4 x 4 kg

This cocoa butter protects from dampness and allows candies to harden. It thins the chocolate used in spray nozzles.



100% cocoa butter | DLUO 24 months



Mycryo® Cocoa Butter 100% Cocoa butter

NCB-HD706-BY-X56 10 x 675 g

A 100% cocoa butter ideally used for tempering chocolate. (Mycryo® for savory applications > page 35)



100% cocoa butter | DLUO 12 months



Nut based Products

PURE PASTE

Hazelnut Pure Paste 100 % Noisettes

M-8E110-N-656 4 x 5 kg

This top quality Pure Hazelnut Paste is perfectly roasted to give the best flavors, without any preservatives, emulsifiers or added sugar.



Interior Mousse Ice Cream

100% hazelnuts | DLUO 12 months



Cacao Barry selected high quality hazelnuts and almonds, which are then roasted, ground and caramelized in pralines.

PRALINÉS ALMONDS HAZELNUTS

Praliné 50 % Almonds Hazelnuts

M-8H320-N-T48 6 x 1 kg
M-8H320-N-604 4 x 5 kg
M-8H320-N-685 2 x 10 kg

This gourmet praliné, made from a mix of Hazelnuts and Almonds, offers a smooth texture and a refined taste of nuts freshly roasted. Perfect for pastries such as Paris-Brest.



Interior Mousse Ice Cream

25% almonds | 25% hazelnuts | 50% sugar | DLUO 12 months



Praliné 65 % Héritage Almonds Hazelnuts With pieces of nuts

NMN-X65PCRA-656 4 x 5 kg

This strong character praliné is made in the finest tradition, with pieces of roasted almonds and hazelnuts which are then caramelized to perfection for a great crunch.



Interior Mousse Ice Cream

32,5% almonds | 32,5% hazelnuts | 35% sugar | DLUO 12 months



Discover a praliné range from traditional (roasted and caramelized) tastes to pure fruit tastes. Cacao Barry® has selected hazelnuts, almonds and high quality pecans for origin countries to offer typical flavors.

PRALINÉS HAZELNUTS

Praliné 50 % Hazelnuts

M-8G310-N-604 4 x 5 kg

This delicious praliné, made from hazelnuts roasted to perfection releases tasty caramel notes.



Interior Mousse Ice Cream

50% hazelnuts | 50% sugar | DLUO 12 months



Praliné Onctueux 50 % Hazelnuts Slow decantation

NON-X50CR-W36 4 x 5 kg

This creamy praliné reveals a great taste of hazelnuts and a beautiful blond color. It is also characterized by a slow decantation.



Interior Mousse Ice Cream

50% hazelnuts | 50% sugar | DLUO 12 months



Praliné 50 % Piemont Hazelnuts

PRN-PIE503-T61 3 x 5 kg

This delicious praliné is made from the famous Piémont hazelnuts which is one of the best nut in the world thanks to its intense flavour and its excellent aroma.



Interior Mousse Ice Cream

50% hazelnuts | 50% sugar | DLUO 12 months



Praliné 55 % Piemont Hazelnuts Pure Nut Taste

PRN-PIE552-T62 8 x 1 kg

This praliné seduces by its blond colour and by its strong and pure Piémont hazelnut taste. These nuts are lightly roasted to offer you all the richness of Piémont taste.



Interior Mousse Ice Cream

55% hazelnuts | 45% sugar | DLUO 12 months





PRALINÉS ALMONDS & PECAN

Praliné 50 % Almonds

PRN-AM503-T61 3 x 5 kg

Find the delicacy and generosity of almonds roasted to perfection in this delicious praliné.



50% almonds | 50% sugar | DLUO 12 months



Praliné 50 % Valencia Almonds

M-8H300L-N-604 4 x 5 kg

This perfectly roasted almond praliné reveals the delicate flavour of the famous almonds from Valencia in Spain.



50% almonds | 50% sugar | DLUO 12 months



Praliné 50 % Marcona Almonds Pure nut taste

PRN-MAR503-T62 8 x 1 kg

This exceptional blond coloured praliné is made from a variety of almonds incomparable: the Marcona, Spain. Slightly roasted, these almonds reveal their subtle and elegant taste of the "jewel of almonds."



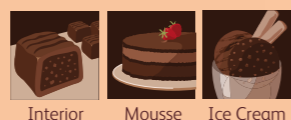
50% almonds | 50% sugar | DLUO 12 months



Praliné 50 % Texas Pecan

PRO-PE501-T62 8 x 1 kg

Selected in Texas for their exceptional quality, these pecan nuts reveal their intense and warm flavours in this caramelized notes praliné.



50% pecans | 50% sugar | DLUO 12 months



Sablages are whole caramelized nuts. By grinding them, you can create your own praliné.

CAMELIZED NUTS

Sablage Morella Whole caramelized Hazelnuts

NAN-SA-MOR70WH-T66 3 x 1 kg

70% hazelnuts carefully selected in the region of Tarragona, Spain, these Origin Morella whole caramelized Hazelnuts are in compliance with the traditions. They will seduce you with their honest and powerful taste.



Decoration Interior

70% hazelnuts | 30% sugar | DLUO 9 months



Sablage Marcona Whole caramelized Almonds

NAN-SA-MAR70WH-T66 3 x 1 kg

70% almonds perfectly caramelized, these Origin Marcona whole almonds are selected with the utmost care for their intensity and delicate flavour.



Decoration Interior

70% almonds | 30% sugar | DLUO 9 months



Sablage La Mancha Whole caramelized Pistachios

NAO-SA-MAN70WH-T66 3 x 1 kg

70% pistachios. These La Mancha Spanish pistachios have a soft and subtle naturand offer fruity notes enhanced by a perfectly mastered caramelization.



Decoration Interior

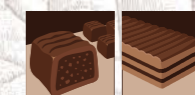
70% pistachios | 30% sugar | DLUO 9 months



Praliné Grains

NAN-CR-HA5013-T66 3 x 1 kg

A delicious crunchy preparation made with caramelized hazelnuts without adding preservatives.



Interior Biscuit Decoration

50% noisettes | 50% sugar | DLUO 9 months



GIANDUJAS

Gianduja Noir

M-6GD-N-606 8 x 2,5 kg

The perfect combination of a powerful dark chocolate and a pure hazelnut paste.



Interior Mousse

22,5% min. cocoa | 31,5% hazelnuts | 35,9% fat | DLUO 18 months



Gianduja Plaisir Lait

GIM-P1PLAIS-LN-606 8 x 2,5 kg

A fine blend of milk chocolate and of subtle roasted hazelnuts.



Interior Mousse Ice Cream

23,7% min. cocoa | 20% hazelnuts | 19% min. milk | 38% sugar | 37,4% fat | DLUO 18 months



Service Products

Fillings and inclusions ideal to bring textures to your creations.

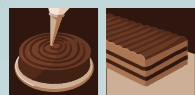


INCLUSION

Pailleté Feuilletine™ Fragments of very thin pancakes

BIG-PF-1BO-401 4 x 2,5 kg

Pieces of crispy crepe dentelle biscuit for pralines, bonbons and pastries.



Decoration Biscuit

100% pur butter | DLUO 12 months



FILLINGS

Pralin Feuilletine™

FNN-X23PFBO-656 4 x 5 kg
FNN-X23PFBO-T43 6 x 1 kg

A delicious and crunchy ready-to-use preparation made of pieces of crepe dentelle biscuit, almond-hazelnut praline and milk couverture chocolate.



Interior Mousse



23% Pailleté Feuilletine™ | 12% hazelnuts | 12% almonds | DLUO 12 months

Cara Crakine™

FNF-X32CARACR-656 4 x 5 kg
FNF-X32CARACR-T43 6 x 1 kg

A delicious mix made with caramel milk chocolate and toasted baked grains. Ready to use, its texture will add crunch to your creations.



Interior Mousse



11% of toasted biscuit cereals | DLUO 12 months

Blanc Feuilletine™

FNW-BLFE-656 4 x 5 kg

A new delicious ready-to-use preparation made with white chocolate and Pailleté Feuilletine™ to bring a crunchy touch to your confectioneries and entremets. Can be used as a base for flavoring.



Interior Mousse

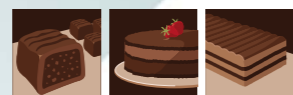


20% Pailleté Feuilletine™ | DLUO 12 months

K d'Arôme Cacao

FND-J44CACAO-603 4 x 5 kg

A very cocoa and subtly sweetened paste with no hydrogenated fats, that will delicately flavor creams, biscuits and fondants.



Interior Mousse Biscuit



44% Cacao | DLUO 12 months

COMPOUNDS

Pâte à Glacer Brune

M-9VSBR-656 4 x 5 kg

Dark compound with no need for tempering, in an intense dark colour which will provide the perfect shine for your creations.



Moulding Decoration Coating

18% cocoa | Fluidity -●●●○◇+ | DLUO 18 months



Pâte à Glacer Blonde

M-9VBL-656 4 x 5 kg

A pale colour, this light compound needs no tempering and is an attractive coating for your cakes.



Moulding Decoration Coating

6% cocoa | Fluidity -●●●○◇+ | DLUO 18 months



Pâte à Glacer Ivoire

M-9DBV-656 4 x 5 kg

An ivory compound with no need for tempering and a perfect shine to decorate your desserts.



Moulding Decoration Coating

20% milk | Fluidity -●●●○◇+ | DLUO 12 months



Easy to use Compounds that requires no tempering. A density and sheen perfect for coating your creations and filling them with fresh fruits.

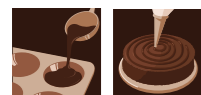


DECORATIONS & FINISHES

Coloured Chocolates Orange flavor

Deep blue decoration

White chocolate Pistoles™, coloured in deep blue or orange for original and refined creations.

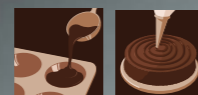


M-7DBF-E1-U68 6 x 1 kg
COLOUR:

Moulding Interior

27% min. cocoa | 24% min. milk | 33% fat | Fluidity -●●○○○+ | DLUO 12 months

Orange decoration



M-7DS-E1-U68 6 x 1 kg
COLOUR:

Orange flavour

27% min. cocoa | 24% min. milk | 32,7% fat | Fluidity -●●○○○+ | DLUO 12 months



Barry Décor Chocolat Sugar confectionery

M-7BDCH-482 4 x 2,5 kg

A sweet mixture made from chocolate with a texture that is easy to work, for modelling cocoa coloured decorations.

COLOUR:

DLUO 12 months



Barry Décor Ivoire Sugar confectionery

M-7BDI-482 4 x 2,5 kg

A sweet mixture in a refined white colour with a texture that is easy to work, for modelling decorations.

COLOUR:

DLUO 12 months



Barry Glace Fondant

M-6BGF-602 4 x 2 kg

A fluid chocolate preparation, perfect to bring shininess to your moulding or create a velvet finishing on your pastries.



Decoration



72,5% min. cocoa | Fluidity -●●●●●+ | DLUO 24 months

Brillance Noire

FWD-295-613 4 x 2 kg

This ready to use dark chocolate glaze is easy to spread and gives to your pastries a nice dark and shiny colour. It can also be easily used for your plated-dessert decorations.



Decoration



39% chocolate | DLUO 12 months

Chocolate Sauce

TOD-33CHOC-Z50 4 x 2,5 kg

A 100% pure cocoa butter dark chocolate sauce (with no vegetable fat) that deliciously coats desserts and ice creams.

33,5% min. cocoa | 100% pur cocoa butter | DLUO 12 months



Chocolat en Poudre

CHP-20BQ-760 6 x 1 kg

A powdered chocolate ideal for your drinks, breakfasts and snack.



Decoration Drink

31,7% min. cocoa | 6,6% fat | DLUO 24 months



Individually-wrapped Chocolate Sticks

CHD-NA-70FLEU-492 1 x 2 kg

This Fleur de Cao™ chocolate with its powerful chocolate taste is lifted by floral and tangy fruit notes, a delicious accompaniment to coffee.

70,5% min. cocoa | 41,5% fat | DLUO 12 months



Accompagnement Café

CHD-NA-70U-LN-492 1 x 2 kg

This delicious dark chocolate (70% cocoa) marked by floral notes and a touch of tangy fruit, is a pleasant accompaniment to coffee.

70% min. cocoa | 41,5% fat | DLUO 12 months



Mycryo® Cocoa Butter

NCB-HD706-BY-X55 8 x 550 g

The MYCRYO® cocoa butter is a powder with "insulating" properties which enhances the natural taste of ingredients and preserves their texture. For your savory applications, this deodorized fat has a neutral taste and allows you to limit the addition of fat.



Mousse Roasting

100% pur cocoa butter | DLUO 12 months



Pastry - Bakery and Horeca Applications

		Oven-bake preparation			Pastry Filling (ganache, crème, etc)	Mousse (mousse, bavaroise, etc)	Glazing	Drinks	Decoration	
		Dry Biscuit (cookie, sablé, etc)	Biscuit (moelleux, financier, etc)	Paste (croissant, brioche, etc)						
PLANTATION	Alto el Sol	●●	●●●	●	●●●	●●●	●●	●●●	●	
	Madirofolo	●●	●●●	●	●●●	●●●	●●	●●●	●	
ORIGIN	Mexique	●●	●●●	●	●●●	●●●	●●	●●●	●	
	Venezuela	●	●●	●	●●●	●●●	●●	●●●	●	
	Cuba	●	●●	●	●●●	●●●	●●	●●●	●	
	Saint-Domingue	●	●●	●	●●●	●●●	●●	●●●	●	
	Tanzanie	●	●●	●	●●●	●●	●	●●●	●	
	Équateur	●	●●	●	●●●	●●	●	●●●	●	
	Ghana	●	●●	●	●●●	●●●	●●●	●●●	●	
	Papouasie	●	●●	●	●●●	●●●	●	●●●	●	
	ORIGINS SELECTION	Fleur de Cao™	●	●●	●	●●●	●●●	●●●	●●●	●●●
		Ambre Java™	●●	●●●	●	●●●	●●●	●	●●	●
PURITY	Ocoa™	●●	●●●	●●●	●●●	●●	●●	●●	●●	
	Inaya™	●●●	●●●	●●●	●●●	●●●	●●	●●	●	
	Excellence	●●●	●●●	●●●	●●●	●	●●	●	●	
	Alunga™	●●●	●●●	●●●	●●●	●●●	●●	●●●	●●	
HERITAGE	Extra-Bitter Guayaquil	●●	●●●	●●	●●●	●●●	●●●	●●	●●●	
	Mi-Amère	●●	●●●	●●	●●	●●	●●●	●	●●	
	Concorde	●●	●●●	●●●	●●●	●●●	●●●	●●	●●	
	Passy™	●	●●	●●	●●●	●●	●●●	●●	●●	
	Louvre	●	●●	●●	●●●	●●	●●●	●●●	●●	
	Couverture Noire Bio	●	●●	●●	●●●	●●	●	●●●	●	
	Favorites Café	●	●	●	●●●	●●	●	●●	-	
	Favorites Orange	●	●	●	●●●	●●	●	●●	-	
	Lactée Supérieure	●	●	●	●●●	●●●	●●●	●●●	●●●	
	Lactée Barry	●●	●●	●●	●●●	●●●	●●●	●●●	●●	
	Élysée	●●	●●	●●	●●●	●●	●●	●●	●●	
	Couverture Lait Bio	●●	●	●●	●●●	●●	●	●●●	●	
	Lactée Caramel	●●	●	●	●●●	●●	●	●●	-	
	Lactée Orange	●●	●	●	●●●	●●	●	●●	-	
Zéphyr™	●●	●●	●	●●●	●●●	●●●	●●●	●●●		
Blanc Satin™	●	●●●	●●	●●●	●●	●●●	●●	●●		
Chocolat Amer	●●●	●●●	●●●	●●	●	●	●●	●		
Force Noire™	●●●	●●●	●●●	●●	●	-	●	●		
Décor Coloré Bleu Foncé	●	-	-	-	-	●	-	●●●		
Décor Coloré Orange	●	-	-	-	-	●	-	●●●		

Special Horeca Confectionery

●●● Optimal / ●● Recommended / ● Possible / - Not possible

	Sauce	Ice Cream	Ganache	Interior	Confectionery (Pâte de fruits, caramel, etc)	Enrobing & Moulding	Tablet	Artistic Pièces	Decoration
	●●	●●●	●●●	●●	●	●●	●●●	●	●●
	●●	●●●	●●●	●●	●	●●	●●●	●	●●
	●●	●●	●●●	●●	●	●●	●●●	●	●●
	●●	●●	●●	●●●	●	●●●	●●●	●	●●
	●●	●●	●●	●●●	●	●●●	●●●	●	●●
	●	●●	●	●●●	●	●●●	●●●	●	●●
	●●	●●	●●●	●●●	●	●●●	●●●	●	●●
	●●	●●	●●●	●●	●	●●	●●	●	●●
	●●	●●	●●●	●●●	●	●●	●●	●	●●
	●●●	●●	●●	●●●	●●	●●●	●●●	●●	●●●
	●●	●	●●	●●	●●	●●	●	●●●	●●●
	●●	●●●	●●	●●	●●	●●	●●	●●●	●●●
	●●	●●	●●	●●	●●	●	●●	●●	●●
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A
 CHOCOLATE
 ACADEMY

Chocolate Academy™ Centers
 For many years, inspirational and technical training has been a priority for Cacao Barry®.

Our Chocolate Academy™ Centers are teaching and training places for craftsmen and professionals who want to improve their working skills in chocolate. The famous Chocolate Academy™ Center in Meulan, France attracts pilgrims from all over the world seeking for latest technics and creative trends.



www.chocolateacademy.com

Cacao Barry® Chefs



Cacao Barry® Chefs

Chefs are available around the world to accompany artisans in their quest for chocolate inspiration. They are experts of chocolate & pastry who distinguish themselves by their passion, innovation and success paths.

These Cacao Barry® Chefs train every week in the Chocolate Academy™ Centers more than 500 people making sure to cover the latest techniques and trends in product development, playing with flavors to create recipes.



Philippe BERTRAND
MEILLEUR OUVRIER DE FRANCE CHOCOLATIER-CONFISEUR,
HEAD OF THE CACAO BARRY® CHOCOLATE ACADEMY™ CENTERS IN FRANCE.

Philippe is in front of the stage in the Gourmet culinary scene all over the world. The media often contact him for his professionalism and creativity. This chocolate expert is also the author of several books and is very active on social networks, particularly through videos.



Martin DIEZ
INTERNATIONAL DEVELOPMENT CHEF BASED IN FRANCE.

Martin studied and qualified in pastry, confectionery, confectionery and ice-cream. He was member of the highly skilled artisan guild « Tour de France des Compagnons du Devoir » for several years and worked in many prestigious pastry and chocolate shops around France. His experience and travels developed his very specific vision and signature in his creations.



Thomas ALPHONSINE
CACAO BARRY® PASTRY CHEF BASED IN FRANCE.

Following experiences in the luxury hotel and industrial bakery as a Pastry Chef, Thomas joined Cacao Barry® standing with Philippe Bertrand in the Chocolate Academy™ Center in France. He has an open vision and is very creative in the world of gastronomy.

Ramon MORATO

CACAO BARRY® GLOBAL CREATIVE INNOVATION LEADER AND HEAD OF THE CHOCOLATE ACADEMY™ CENTERS IN VIC, BARCELONA

His enterprising spirit led him to enter numerous competitions, among them the "Mejor Maestro Artesano Pastelero": M.M.A.P.E., the highest distinction for Spanish confectioners. Thanks to his constant eagerness for innovation, he published "RAMON MORATO chocolate" which won the Prize for the Best World Book 2007 on Chocolate, granted by the distinguished Gourmand World Cookbook Awards.



Miquel GUARRO

CACAO BARRY® CHEF, BASED IN BARCELONA

Miquel Guarro worked in two of the top patisseries in the city of Barcelona. He also had an experience as Pastry Chef in a Restaurant in Spain. He won the gold trophy in the chocolate figures competition run by the Barcelona Guild. Miquel had completed freedom to start searching for his own style in the world of pastry and confectionery.



Nicolas DUTERTRE

CACAO BARRY® CHEF BASED IN MONTREAL, CANADA

Born in the same village was the brand, in Meulan, Nicolas was predestined to work at Cacao Barry®! After being member of Maisons des Compagnons for 7 years, he has trained with Meilleur Ouvrier de France. He worked in the Hotel Palace Plaza Athénée and at Point G of Montreal as a Pastry Chef.



Wiefried HAUWEL

CACAO BARRY® CHEF HEAD OF THE CHOCOLATE ACADEMY CENTER™ IN RUSSIA

Wiefried Hauwel was trained in an excellence school in France "Chambre des Métiers de la Moselle". He shared his experience in the art of chocolate into famous restaurants in St Petersburg where he developed dessert menu. He also participated to the "World Chocolate Masters" competition.



Jurgen KOEN

CACAO BARRY® AMBASSADOR - EXECUTIVE CHEF AND OWNER OF "PASTRYCLUB" BASED IN THE NETHERLANDS

Creative chef with experience in Michelin restaurants, pastry shops, big exclusive catering companies, hotels and cruise vessels. Jurgen Koens won a few competitions and is always searching for new techniques, flavors, combinations and presentations. He likes to set up new concept



Alberto SIMIONATO
CACAO BARRY® CHEFS IN ITALY

In 1995, Alberto Simionato began his career in pastry and in 2001 he started to focus on chocolate.

Since then he has always loved working with chocolate trying to hone his skills during his professional career in some restaurants and luxury hotels. Alberto also had different training experiences including at the Ecole Etoile.



Julie SHARP

CACAO BARRY® CHEFS IN THE UNITED KINGDOM

Julie Sharp is a world traveler, internationally respected Pastry Chef with a CV including five star hotels in Australia, Canada, London and the Bahamas. Since 2009 she has guided countless students to further their knowledge of Chocolate from the Cacao Barry® Chocolate Academy™ Centers where she inspires others on the world of possibilities that this art has to offer.



Philippe MARAND

CACAO BARRY® CHEF - HEAD OF THE CHOCOLATE ACADEMY™, CENTER IN DUBAI.

A key figure of the Gourmet world, Philippe Marand has an international career. He has been working in such hallmarks of Parisian Gastronomie as the Hôtel Intercontinental, Dalloyau and the Ritz before serving as the ambassador of Lenôtre. Philippe Marand is also co-inventor of the uses of Mycryo™ cocoa butter in pastry making, chocolate confectionery and savory dishes.



Andres LARA

REGIONAL CACAO BARRY® CHEF IN ASIA PACIFIC BASED IN TOKYO

With Latin roots - Colombian and years of travelling and living in Asia (Shanghai, Hong kong, Singapore, Tokyo), Andres Lara loves the exploration of new flavors seen through the eyes of different cultures. This has also helped him to shape his style, balancing and combining sweet and savory into his pastries.



Jerôme LANDRIEU

CACAO BARRY® CHEF HEAD OF THE CHOCOLATE ACADEMY IN CHICAGO, USA

Jérôme is a passionate, dedicated, thoughtful and progressive Pastry Chef; meaning, there is a great deal of thought, research, and tasting that happens before any of his creations are finalized. Progressive because the modern techniques and knowledge of the ingredients he uses help push his creations to the next level. His desserts represent what he likes to eat and create: pure, clean flavors, & ingredients in the height of the season.





The Ambassadors Club gathers the best chocolate professionals, selected for their creativity and knowledge.



A hundred of International Chefs joined the Chocolate Ambassadors Club. They work hand in hand with Cacao Barry® to develop new products, new flavours, seasonal concepts, packaging, recipes and trainings that meet the professionals' expectations. Together, we will continue to grow our common passion: the chocolate.

Jordi Roca



WORLD'S BEST PASTRY CHEF



official sponsor of



Since 2014, Cacao Barry® has initiated the World's Best Pastry Chef. This award is part of the globally recognized gastronomic reference point: The World's 50 Best Restaurants list that rewards the greatest restaurants from all corners of the Earth.

The World's Best Pastry Chef highlights the importance of pastry in restaurants on the world stage. The prize is also expanded in the Asia for the Asia's 50 Best Restaurants. The first winners were Jordi Roca for the World Best Pastry Chef 2014 and Janice Wong, Asian's Best Pastry Chef 2014. For the latest edition, Albert Adrià was rewarded World Best Pastry Chef 2015.

For further information: www.cacao-barry.com



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Find all about our latest innovations and exclusive partnerships.

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