

1841 BELGIUM CALLEBAUT



WHERE WOULD YOU GO TO FIND NEW FLAVOURS?



Origin Collection CHOCOLATE

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Make a journey through extraordinary chocolate flavours

With the Origin Collection, Callebaut® supports you in your daily quest for extraordinary flavour pairings. The **Single Origin** couvertures are each made with cocoa beans from one particular country or region. Each chocolate brings you an exciting taste sensation and aromatic character – reflecting the soil, the climate and the environment where the cocoa beans were grown. Just like wine, the taste of these couvertures can slightly alter with each harvest.

The **Blend of Origins** couvertures are made from a blend of fine flavour beans from three different regions or countries, meticulously composed by our Master Blender, yielding an intense, yet more constant flavour.

Get the full story: [www.callebaut.com](http://www.callebaut.com)

# SINGLE ORIGIN

## DARK CHOCOLATE COUVERTURES

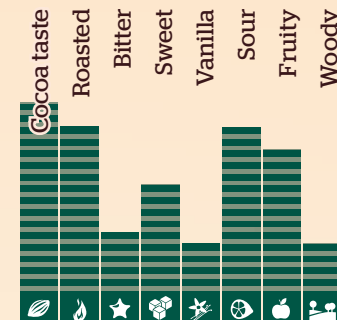
ECUADOR



Made from Forastero (Nacional) cocoa • 70.4% cocoa

Though Ecuador does not produce a large amount of cocoa, it does produce the world's most renowned "fine flavor" beans – graded even best beans in the world.

**PAIRING TIPS** • Orange, Olive Oil, Blueberry, Apricot, Truffle Oil, Nutmeg, Guinness, Elderflower, Coffee from Guatemala and Papua NG



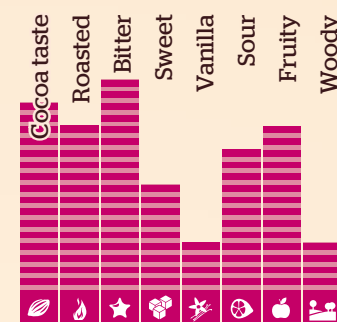
SÃO THOMÉ



Made from Forastero (Amelonado) cocoa • 70% cocoa

This small West-African island brings forth cocoa with a dark rich flavour and fresh notes of red and tropical yellow fruits.

**PAIRING TIPS** • Thyme, Bilberry, Lime, Passion Fruit, Orange, Grappa, Cuberdon, Caramel, Walnuts, Balsamic Vinegar, Cheddar, Goat Cheese, Blue Mountain Coffee, Banana, Lemon, Sechuan Pepper, Cardamom, Stilton, Coffee from Brazil, Papua NG and Guatemala



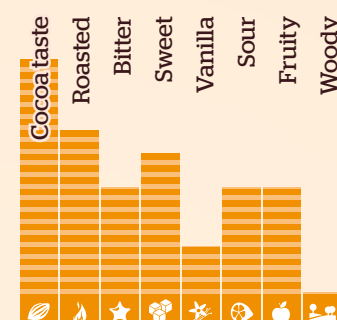
MADAGASCAR



Made from Criollo, Forastero & Trinitario cocoa • 67.4% cocoa

Africa's treasure chest of spices and fragrances, this island of the Baobab tree yields a bold cocoa with notes of tobacco, raspberries and bilberries.

**PAIRING TIPS** • Speculoos, Grappa, Cointreau, Honey, Olive Oil, Blue Mountain Coffee, Pink Pepper, Cardamom, Mandarin, Nutmeg, Rhubarb, Coffee from Ethiopia and Brazil



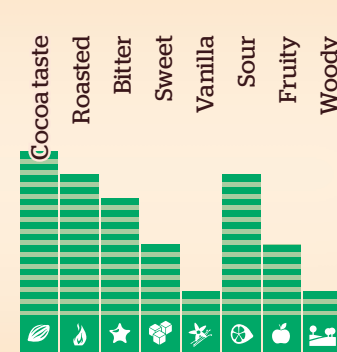
BRAZIL



Made from Amazonian Forastero & Trinitario cocoa • 66.8% cocoa

The cocoa beans selected for this chocolate were grown in plantations scattered across the Northwest Amazonian and the Atlantic forests around Bahia. There, biodiversity is richer than anywhere in the world. Local farmer communities ferment and dry their crops with great care, yielding exceptional beans with expressive tropical fruit flavours.

**PAIRING TIPS** • Speculoos, Honey, Cashew Nuts, Almonds, Peanuts, Orange Zest



## MILK CHOCOLATE COUVERTURES

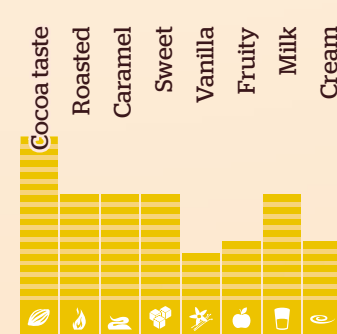
ARRIBA



Made from Forastero (Nacional) cocoa • 39% cocoa

The Cocoa Nacional Arriba Fino de Aroma tree only grows in Ecuador. It is a prized species among chocolate because of its unique floral aroma and its nut flavor taste.

**PAIRING TIPS** • Paprika, Ginger Bread, Bilberry, Passion Fruit, Orange, Rum, Whisky, White Beer, Syrup of Liège, Sherry Vinegar, Blue Mountain Coffee, Pecans, Sechuan Pepper, Mandarin, Coffee from Papua NG and Ethiopia



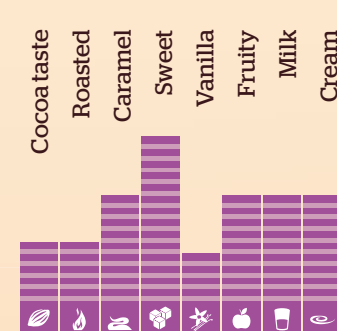
JAVA



Made from Criollo & Forastero cocoa • 33.1% cocoa

The light-coloured, light breaking Java beans, grown on the volcanic soils of North Java have a caramel taste with tropical fruits and green tea.

**PAIRING TIPS** • Mango, Chardonnay, Liquorice, Pink Pepper, Nail, Cardamom, Mandarin Karawiya - Carawya, Macadamia nut, Mascarpone, Coffee from Brazil and Guatemala



# BLEND OF ORIGINS

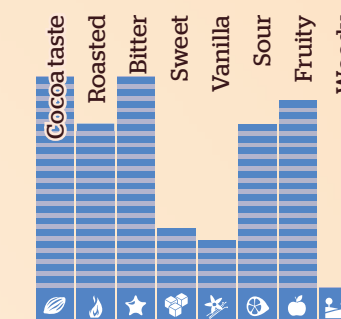
## DARK CHOCOLATE COUVERTURES

KUMABO

Blend of Tanzanian, Ghanian & Sao Thomé cocoa • 80.1% cocoa

Extra bitter chocolate with a strong, fruity taste and red tea aromas.

**PAIRING TIPS** • Lime, Vodka, Cabernet Sauvignon, Geuze, Blue Mountain Coffee, Banana, Sechuan Pepper

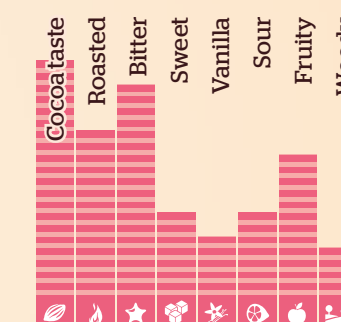


SATONGO

Blend of Sao Thomé, Tanzanian & Ghanaian cocoa • 70.4% cocoa

Extra bitter chocolate with fresh notes of forest fruits.

**PAIRING TIPS** • Passion Fruit, Orange, Sechuan Pepper, Stilton

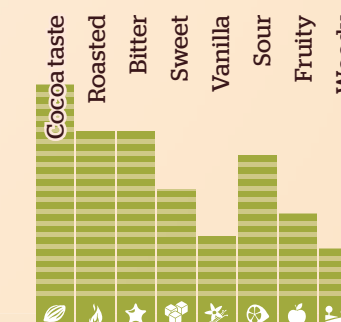


FORTINA

Blend of Arriba & Asian cocoa • 65.1% cocoa

Mildly sour and fruity chocolate with hints of fresh olives.

**PAIRING TIPS** • Rosemary, Passion Fruit, Walnuts, Ceylon Black Tea, Blue Mountain Coffee, Banana, Sage, Brie, Chaumes, Nutmeg, Gooseberry



CALLEBAUT BELGIUM 1911

Origin Collection CHOCOLATE

# Origin Collection

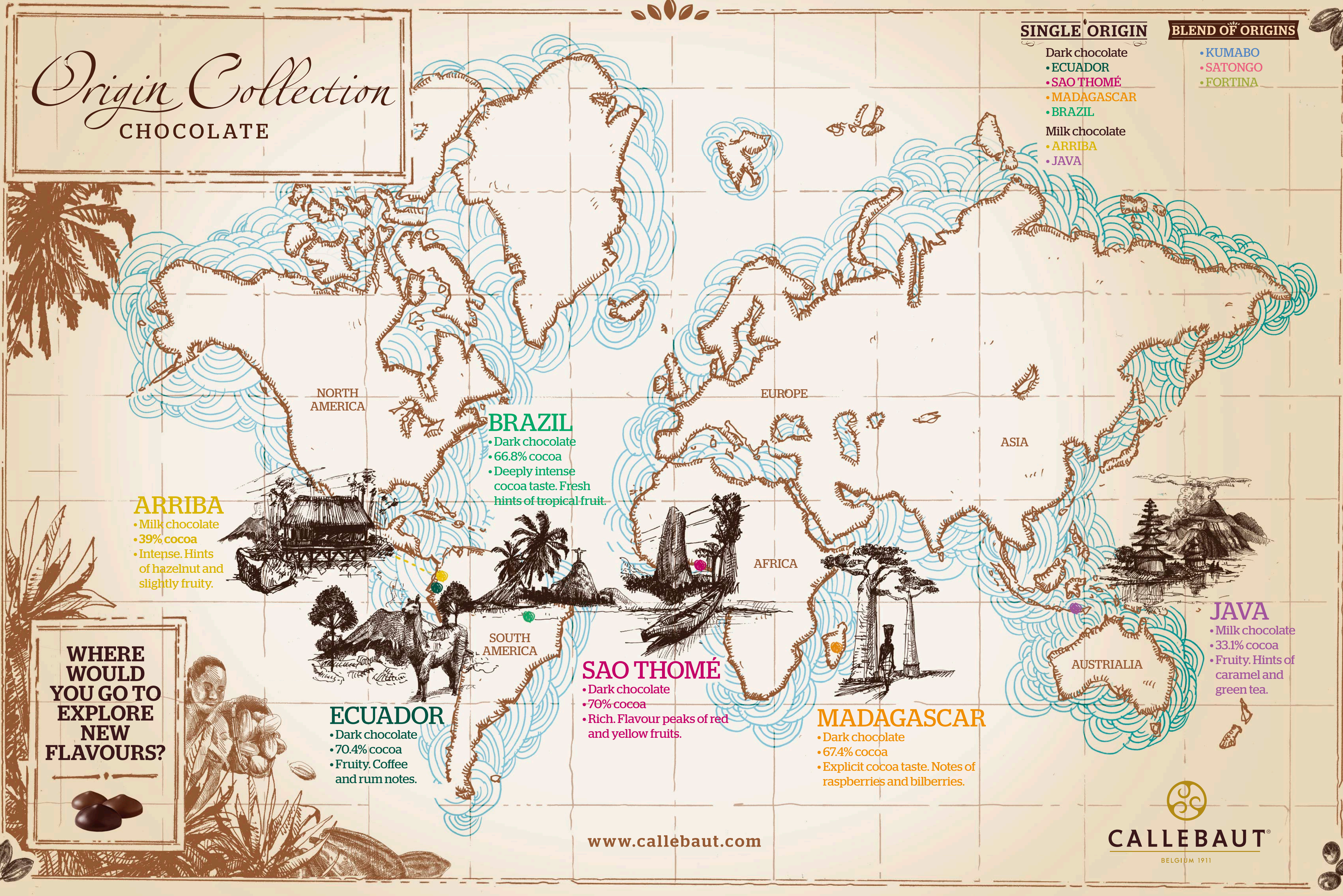
## CHOCOLATE

### SINGLE ORIGIN

### BLEND OF ORIGINS

- Dark chocolate
- ECUADOR
  - SAO THOMÉ
  - MADAGASCAR
  - BRAZIL
- Milk chocolate
- ARRIBA
  - JAVA

- KUMABO
- SATONGO
- FORTINA



NORTH AMERICA

EUROPE

ASIA

AFRICA

SOUTH AMERICA

AUSTRALIA

### ARRIBA

- Milk chocolate
- 39% cocoa
- Intense. Hints of hazelnut and slightly fruity.

### BRAZIL

- Dark chocolate
- 66.8% cocoa
- Deeply intense cocoa taste. Fresh hints of tropical fruit.

### SAO THOMÉ

- Dark chocolate
- 70% cocoa
- Rich. Flavour peaks of red and yellow fruits.

### ECUADOR

- Dark chocolate
- 70.4% cocoa
- Fruity. Coffee and rum notes.

### MADAGASCAR

- Dark chocolate
- 67.4% cocoa
- Explicit cocoa taste. Notes of raspberries and bilberries.

### JAVA

- Milk chocolate
- 33.1% cocoa
- Fruity. Hints of caramel and green tea.

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