



calendar

PASTRY CATALOGUE



Pastry Catalogue

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CALENDAR CHEESE CO.

Distributors of the finest foods, we are the unrivaled experts from source to table. From the hillside farms of Europe or from remote Australian artisans, we curate food journeys that deliver products at their very best. A team of dedicated food lovers, food

professionals and logisticians, we are ardent about how we choose and care for our range. Not content to just supply the best we really like to talk about it, hence our unique workshops and masterclasses where we share the stories of provenance along with our knowledge and our passion.



VALRHONA

Let's imagine the best of chocolate®

Certified



Corporation

Valrhona has earned the B Corporation® certification in 2020. This distinction is recognition for Valrhona's sustainable development strategy, aspiring to build together with producers, colleagues, taste professionals and chocolate amateurs a model that has positive impact for all.

Some actions to obtain its certification:

- **Positive social impact for cacao producers with long-term partnerships**
 - Traceability for 100% of cacao beans from all 18,208 producers
- **Bonuses that guarantee fair pay for producers**
- **Since 2013, a 57% reduction in CO2 emissions tied to the production facility**
- **Equal representation of women and men in the company**

Today Valrhona are embracing a company-wide mission 'Together, good becomes better'.



CHOCOLATE

Grand Crus Single Origin



Valrhona Tanariva 33%

Cocoa beans from Madagascar give Tanariva its balanced acidity smoothed with distinctive milk and caramel notes.

Perfect for coating and works well for moulding, bars, mousse, cream mix, ganache, ice cream & sorbets. Pairs well with grapefruit, mandarin, orange, raspberry, coffee, star anise, vanilla and caramel.

Size: 3kg / 3 ctn
UOM: each
Code: 702880
Origin: France

Single Origin - Madagascar



Valrhona Bahibe 46%

This rich milk chocolate's high cocoa content perfectly balances the smoothness of the milk before revealing a fruity tang and slight bitterness.

Perfect for mousse and works well for coating, moulding, bars, ganache, ice creams & sorbets. Pairs well with banana, orange, pear, pineapple, coffee, sea salt, vanilla, biscuit, caramel & honey.

Size: 3kg / 3 ctn
UOM: each
Code: 703785
Origin: France

Single Origin - Dominican Republic



Valrhona Macaé 62%

Macaé 62% is characterized by powerful chocolate taste with notes of dried apricot, roasted cocoa bean and black tea, enhanced with a delicately bitter finish.

Perfect for ice cream & sorbet and works well for coating, moulding, bars, mousse & ganache.

Size: 3kg / 3 ctn
UOM: each
Code: 702865
Origin: France

Single Origin - Brazil



Valrhona Manjari 64%

Manjari, single origin Madagascar, is made from rare cocoa beans from Madagascar giving it a fresh, acidic, sharp bouquet with red fruit notes.

Recommended for coating, moulding, bars, mousse, cream mix, ice creams & sorbets. Pairs well with blackcurrant, cranberry, raspberry, sour cherry, sichuan pepper & muscovado sugar.

Size: 250g / 12 ctn
UOM: each
Code: 707003

Size: 3kg / 3 ctn
UOM: each
Code: 702868

Origin: France
Single Origin - Madagascar



Valrhona Tainori 64%

Tainori reveals flavours of yellow fruit followed by notes of roasted almonds and freshly baked bread.

Recommended for coating, moulding, bars, mousse, ganache, ice cream & sorbet. Pairs well with apricot, mango, plum, peach, cinnamon, nutmeg, sichuan pepper, vanilla & honey.

Size: 3kg / 3 ctn
UOM: each
Code: 702877
Origin: France

Single Origin - Dominican Republic

CHOCOLATE

Grand Crus Single Origin



Valrhona Kalingo 65%

Kalingo's highly refined aromas give it an unexpectedly intense freshness. The balance of the chocolatey note is gently elevated by a dash of peppermint.

Recommended for coating, moulding, bars, mousse, cream mix, ice creams & sorbets. Pairs well with apricot, coconut, passion fruit, peanut, chilli, ginger, vanilla, honey, licorice & salted butter.

Size: 3kg / 3 ctn
UOM: each
Code: 702854
Origin: France

Single Origin - Grenada



Valrhona Nyangbo 68%

Distinguished by a subtle acidity that allows a note of round chocolate warmth to develop followed by a soft and sweet spiciness. Its character is enhanced by a delicate bitterness.

Perfect for ice cream & sorbet and works well for coating, moulding, bars, mousse & ganache. Pairs well with banana, chestnut, pear, pineapple, cinnamon, vanilla, biscuit & honey.

Size: 3kg / 3 ctn
UOM: each
Code: 704291
Origin: France

Single Origin - Ghana

Pre-Order required



Valrhona Millot 74% Organic

The first ever 74% organic couverture chocolate whose cocoa is sourced from just one plantation in Madagascar: Millot. Flavours are fruity & full-bodied.

Perfect for cream mix & ganache and works well for moulding, bars, mousse, ice cream, sorbet, & coating.

Size: 3kg / 3 ctn
UOM: each
Code: 706860
Origin: France

Single Plantation - Madagascar



Grand Crus Blend



Valrhona Jivara 40%

Jivara captivates with the pronounced flavour of its creamy chocolatey notes, combined with the ultimate notes of vanilla and malt.

Perfect for cream mix & ganache and works well for coating, moulding, bars, mousse, ice cream & sorbets. Pairs well with praliné, red fruits, yellow fruits & salted butter caramel.

Size: 250g / 12 ctn
UOM: each
Code: 706999

Size: 1kg / 9 ctn
UOM: each
Code: 707000

Size: 3kg / 3 ctn
UOM: each
Code: 702850

Origin: France

CHOCOLATE

Grand Crus Blend



Valrhona Oriado 60%

Created in 2015 Oriado 60% is a unique Valrhona Blended Origin Grand Cru chocolate made of cocoa beans from Peru and the Dominican Republic.

Size: 3kg / 3 ctn
UOM: each
Code: 705124
Origin: France

Oriado features a balanced profile, which first embodies the fullness and intensity of cocoa, then gradually evolves into aroma of ripe an acidic fruit with hints of coconut.



Valrhona Caraïbe 66%

Caraïbe is a perfect balance of smooth chocolate and roasted dried fruit notes with a slightly oaky finish.

Size: 3kg / 3 ctn
UOM: each
Code: 702814
Origin: France

Perfect for ice creams & sorbets and works well for moulding, bars, mousse, cream mix & ganache. Pairs well with almond, lemon zest, pecan, cinnamon, coffee, lemongrass, vanilla & caramel.



Valrhona Guanaja 70%

Guanaja, the iconic dark chocolate of Valrhona, created with a complex blend of different aromatic profiles.

Size: 250g / 12 ctn
UOM: each
Code: 707001

Size: 1kg / 9 ctn
UOM: each
Code: 707002

Perfect for ice creams & sorbets and works well for coating, moulding, bars & ganache. Pairs well with frutos, red fruits, ginger, tonka bean, & salted butter caramel.

Size: 3kg / 3 ctn
UOM: each
Code: 702842

Origin: France



Valrhona Komuntu 80%

To celebrate 100 years, Valrhona have created Komuntu 80%. A collaboration of suppliers, cocoa partners, employees, and customers developed Komuntu's flavour, with strong, bitter-sweet woody notes and hints of roasted cocoa nibs. Komuntu is a physical embodiment of Valrhona's commitment to a fair and sustainable chocolate sector. During the 100th anniversary year, Valrhona is distributing the profits made to the cocoa producers.

Size: 3kg / 3 ctn
UOM: each
Code: 707048
Origin: France

Valrhona P125 Coeur de Guanaja 80%

Made from the same fine cocoa as Guanaja, P125 Coeur de Guanaja 80% is less sweet than regular chocolate and has a strong flavour intensified by a higher content of dry cocoa matter.

Size: 1kg / 9 ctn
UOM: each
Code: 702871
Origin: France

The innovative production process is based on a flavour concentration technique that softens the texture and boosts the chocolaty notes for anyone who loves that chocolate intensity.

CHOCOLATE

Grand Crus Blend



Valrhona Abinao 85%

A high cocoa content and a skillful blend of the finest cocoa beans from Africa make Abinao a "Marriage of Grands Cru's" characterised by powerful tannins with a strong, lingering intensity.

Recommended for bars, mousse, ganache, ice creams & sorbets. Pairs well with date, pear, prune, coffee, pepper & vanilla.

Size: 3kg / 3 ctn
UOM: each
Code: 702799
Origin: France

CHOCOLATE

Grand Crus Double Fermentation



Valrhona Kidavao 50%

A rich, complex milk chocolate with a forceful character featuring hints of dried banana thanks to Valrhona's special Double Fermentation technique.

Perfect for bars and works well for moulding, mousse, ganache, ice cream & sorbet. Pairs well with apricot, passion fruit, cinnamon, ginger and maple syrup.

Size: 3kg / 3 ctn
UOM: each
Code: 705620
Origin: France

Single Origin - Madagascar



Valrhona Itakuja 55%

Passion fruit and powerful chocolaty taste. A bouquet of fruit aromas explodes in Itakuja, giving way to the rounded flavours of Brazilian cocoa.

Perfect for bars and works well for moulding, mousse, ganache, ice cream & sorbet. Pairs well with banana, mango, pecan, pistachio, coconut milk & dark rum.

Size: 3kg / 3 ctn
UOM: each
Code: 704803
Origin: France

Single Origin - Brazil

CHOCOLATE

Indulgent Range



Valrhona Opalys 33%

This white chocolate with a pure, light colour and velvety texture has a unique flavour profile with its delicately sweet taste revealing harmonious aromas of fresh milk and natural vanilla.

Perfect for coating and works well for moulding, bars, mousse, cream mix, ganache, ice cream & sorbets. Pairs well with red fruits, vanilla & tea.

Size: 3kg / 3 ctn
UOM: each
Code: 702870
Origin: France

CHOCOLATE

Indulgent Range



Valrhona Ivoire 35%

White chocolate delicately sugared, Ivoire reveals aromas of warm milk enhanced by delicate vanilla notes.

Perfect for ice cream & sorbet and works well for coating, moulding, bars, mousse, cream mix & ganache. Pairs well with red fruits.

Size: 250g / 12 ctn
UOM: each
Code: 706998

Size: 3kg / 3 ctn
UOM: each
Code: 702846

Origin: France



Valrhona Dulcey 35%

A smooth creamy chocolate with a velvety, enveloping texture and a warm, Blond colour. First notes are buttery, toasty and not too sweet, gradually giving way to shortbread with a pinch of salt.

Perfect for cream mix & ganache and works well for coating, moulding, bars, mousse. Pairs well with apricot, banana, hazelnut, mango, coffee & caramel.

Size: 250g / 12 ctn
UOM: each
Code: 706996

Size: 1kg / 9 ctn
UOM: each
Code: 706997

Size: 3kg / 3 ctn
UOM: each
Code: 702826

Origin: France



Valrhona Orellys 35%

A special ingredient, muscovado sugar, gives Orellys its unique natural colour with glimmers of golden brown. Flavours are biscuity with hints of licorice.

Perfect for cream mix & ganache and works well for moulding, bars, mousse, ice cream & sorbet. Pairs well with banana, lemon zest, pear, cinnamon, coffee, vanilla & biscuit.

Size: 3kg / 3 ctn
UOM: each
Code: 704802
Origin: France



Valrhona Azelia 35%

Notes of roasted hazelnuts expertly blended with delicately smooth and perfectly sweet milk chocolate give way to extreme indulgence, the ideal canvas for creative possibilities.

Perfect for moulding and works well for bars, mousse, cream mix, ganache, ice cream & sorbets. Pairs well with exotic fruits, coffee, biscuit, caramel & puffed cereal.

Size: 3kg / 3 ctn
UOM: each
Code: 704153
Origin: France



Valrhona Caramélia 36%

Soft, rich and voluptuous, Caramelia stands out with its rich milky flavour and compelling taste of salted butter caramel.

Perfect for moulding and works well for bars, mousse, cream mix, ganache, ice cream & sorbets. Pairs well with citrus, exotic fruits, hazelnut, peanut, cardamom, coffee, ginger, nut meg, biscuit, salted butter, sesame & shortbread.

Size: 3kg / 3 ctn
UOM: each
Code: 702819
Origin: France

Professional Signature



Valrhona Satilia White 31%

We guarantee that these chocolates are easy to use and produce outstanding results. Meticulously crafted blended chocolates that stand out for their full-bodied flavour and perfect gustatory balance.

Perfect for coating and work well for moulding, bars, mousse, cream mix, ganache, ice creams & sorbets.

Size: 12kg
UOM: ctn
Code: 705207
Origin: France



Valrhona Satilia Milk 35%

A simple-to-use yet highly technical coating couverture, specifically created for coating chocolate bonbons. A dominant chocolate taste with a hint of biscuit and slight sweetness.

Perfect for coating and works well for bars, mousse, ganache, ice creams & sorbets.

Size: 12kg
UOM: ctn
Code: 703406
Origin: France



Valrhona Satilia Dark 62%

SATILIA Dark 62% was specially developed for coating chocolate bonbons. This chocolates is easy to work and will give you flawless results every time, it is with balanced and harmonious chocolatey notes.

Perfect for coating and works well for bars, mousse, ganache, ice creams & sorbets.

Size: 12kg
UOM: ctn
Code: 702872
Origin: France



Valrhona Tropilia Noire 53%

A versatile high-quality couverture for professional bakers and pastry chefs. With a balanced and slight vanilla flavour, its the high-performance couverture that does not overpower other ingredients.

Perfect for fillings and works well for moulding, bars, mousse, ganache, ice creams & sorbets.

Size: 12kg
UOM: ctn
Code: 705009
Origin: France



Valrhona Tropilia Noire 70%

With its high cocoa percentage, Tropilia Dark 70% will give chocolate intensity to your creations while remaining multi-purpose and easy to use.

Perfect for cream mix & ganache and works well for mousse, ice creams & sorbets.

Size: 12kg
UOM: ctn
Code: 705010
Origin: France

CHOCOLATE

Plant Based



Valrhona Inspiration Almond

A natural biscuit/latte colour combined with the chocolate's unique texture that brings out the fresh raw almond flavour.

Enhances the ways you can use nuts in chocolate, pastries and ice cream and is aimed at professionals looking for the extra special "je ne sais quoi" that will make them stand out.

Size: 3kg / 3 ctn
UOM: each
Code: 705128
Origin: France



Valrhona Inspiration Strawberry

Inspiration Strawberry combines the intense, gourmet flavor of strawberry confit with the unique texture of chocolate.

Valrhona's first range of fruit couvertures, created with natural flavors and colours, used just like any other Valrhona couverture chocolate, for a world of new possibilities never seen before.

Size: 250g / 12 ctn
UOM: each
Code: 707004

Size: 3kg / 3 ctn
UOM: each
Code: 705129

Origin: France



Valrhona Inspiration Passion Fruit

Inspiration Passion Fruit combines the intense, gourmet flavour of tangy passion fruit with the unique texture of chocolate.

Created with natural flavors and colours, used just like any other Valrhona couverture chocolate, for a world of new possibilities never seen before.

Size: 3kg / 3 ctn
UOM: each
Code: 705130
Origin: France



Valrhona Inspiration Yuzu

The Inspiration range is now expanding to include Yuzu Inspiration. This unique, subtle fruit has become famous all over the world.

Created with natural flavors and colours, used just like any other Valrhona couverture chocolate, for a world of new possibilities never seen before.

Size: 250g / 12 ctn
UOM: each
Code: 707005

Size: 3kg / 3 ctn
UOM: each
Code: 705729

Origin: France



Valrhona Inspiration Raspberry

Introducing the newest member of the Inspiration Range—Raspberry. This luxurious berry is the queen of berries and stands out for its delicate balance of sweet and tangy flavours.

Valrhona's first range of fruit couvertures, created with natural flavors and colours, used just like any other Valrhona couverture chocolate, for a world of new possibilities never seen before.

Size: 250g / 12 ctn
UOM: each
Code: 707359

Size: 3kg / 3 ctn
UOM: each
Code: 705730

Origin: France

CHOCOLATE

Plant Based



Valrhona Amatika 46%

The first plant-based Grand Cru from the heart of Madagascar's plantations. The chocolate that contemporary vegan pastry-making has been longing for.

Powerful yet melt-in-the-mouth, it combines the sweetness and creaminess of almond with the aromatic potency of pure Madagascan cacao. 3x 1kg block per pack.

Size: 3kg / 3 ctn
UOM: each
Code: 706290
Origin: France

Single Origin - Madagascar

CHOCOLATE

Service Products



Valrhona Dark Chocolate Chips 52%

Chocolate chips that are perfectly suited to a wide range of applications, characterized by a powerful chocolatey taste tinged with a hint of vanilla, a harmonious combination that's sure to please.

6kg boxes of 45,000 (approx.) chips with a long shelf life.

Size: 6kg
UOM: ctn
Code: 706288
Origin: France



Valrhona Dulcey Crunchy Pearls

Puffed cereal pieces coated in Valrhona chocolate for a touch of the unexpected and contrasting textures.

Dulcey is a blond chocolate with a milky, creamy flavour.

Size: 3kg / 3 ctn
UOM: each
Code: 703710
Origin: France



Valrhona Caramelia Crunchy Pearls

Puffed cereal pieces coated in Valrhona chocolate for a touch of the unexpected and contrasting textures.

Caramelia stands out with its rich milky flavour and compelling taste of salted butter caramel.

Size: 3kg / 3 ctn
UOM: each
Code: 702821
Origin: France

CHOCOLATE

Service Products



Valrhona Dark Crunchy Pearls

Puffed cereal pieces coated in Valrhona chocolate for a touch of the unexpected and contrasting textures.

Coated in 55% dark chocolate, flavours are balance with a slight bitterness and mild vanilla notes.

Size: 3kg / 3 ctn
UOM: each
Code: 702824
Origin: France



Valrhona Gianduja 36% Block

This Hazelnut Gianduja is made of a blend of fine cocoa beans, hazelnuts and milk and has a creamy melty texture. The very precise work of Valrhona on roasting and conching make this product amazing.

3x 1kg block per pack.

Size: 3kg / 3 ctn
UOM: each
Code: 702834
Origin: France



Valrhona Dark 48% Batons

Made with premium chocolate specifically designed to deliver powerful cocoa taste in pastries.

Completely stable for baking.

Size: 5.3g x300
UOM: ctn
Code: 704345
Origin: France



Valrhona Hollow Spheres White

Ready-to-fill chocolate shells ideal for making chocolate bonbons. Making it easier than ever to create truly original standout pieces!

Size: 504 pieces
UOM: ctn
Code: 706863
Origin: France

Pre-Order required



Valrhona Hollow Spheres Milk

Ready-to-fill chocolate shells ideal for making chocolate bonbons. Making it easier than ever to create truly original standout pieces!

Size: 504 pieces
UOM: ctn
Code: 706862
Origin: France

Pre-Order required



Valrhona Hollow Spheres Dark

Ready-to-fill chocolate shells ideal for making chocolate bonbons. Making it easier than ever to create truly original standout pieces!

Size: 504 pieces
UOM: ctn
Code: 702874
Origin: France

Pre-Order required



Valrhona Truffle Shells Solstis Dark

Ready-to-fill authentic chocolate shell for making plated desserts. Made using 55% Valrhona dark chocolate.

Size: 45 pieces
UOM: ctn
Code: 703498
Origin: France

Pre-Order required

CHOCOLATE

Service Products



Valrhona Cocoa Powder

A 100% cocoa powder, sugar-free, with exceptional finesse and intense flavour for delicious chocolate drinks or for gourmet cake and dessert recipes.

Size: 250g / 8 ctn
UOM: each
Code: 702888

Size: 3kg / 6 ctn
UOM: each
Code: 702889

Origin: France



Valrhona Cocoa Nibs

These roasted and crushed pieces of cocoa bean bring a pure bitter and acidic cocoa bean taste along with a desirable crunchy texture.

Size: 1kg / 10 ctn
UOM: each
Code: 702887

Origin: France



Valrhona Cocoa Butter

Purified cacao butter. Solid below 77°F (25°C) with a nice honey colour. It's the must-have ingredient, 100% cocoa to go with all your recipes and glazing.

Size: 3kg
UOM: each
Code: 703725
Origin: France



Valrhona Cocoa Mass Tain 100%

Extra Cocoa Paste is remarkable for reinforcing the chocolate taste in many recipes, powerfully enriching their flavour.

Size: 3kg / 3 ctn
UOM: each
Code: 702886
Origin: France



Valrhona Eclat d'Or

All butter, light and crunchy : Fine crispy flakes of pure butter "crêpe dentelle" wafer, with subtle biscuity notes and a glowing, delectable caramel colour. Bake resistant and ideal for macaroon decoration.

Size: 2.5kg
UOM: each
Code: 707462
Origin: France



CHOCOLATE

Service Products



Valrhona Praliné Paste Hazelnut 66%

A praline with rare nutty intensity from potent lightly toasted hazelnuts. High-percentage praline with authentic hazelnut taste and a long-lasting finish.

Size: 5kg
UOM: each
Code: 704768
Origin: France



Valrhona Praliné Paste Hazelnut & Almond Crunchy

A unique crunch from extra pieces of dried nuts with flavours of lightly roasted almond and hazelnut. The perfect flavour and crunchy texture for your creations.

Size: 5kg
UOM: each
Code: 702892
Origin: France



Valrhona Absolu Cristal Glaze Neutral

Absolu Cristal has a perfectly neutral taste and is extremely easy to use. Its ideal for creative coulis and glazes with exceptional shine with a perfect flawless finish, hot or cold. It provides a beautiful and lasting glaze, and freezes and defrosts with perfect results every time.

Size: 5kg
UOM: each
Code: 702795
Origin: France



Valrhona Oabika Concentrate

Cocoa fruit juice concentrate, made from the white pulp that protects beans in the cocoa pod, also known as mucilage. Its nuanced aromatic profile, oscillating between fruity and tangy notes, instantly takes us to the heart of the plantations to discover the rare and exceptional taste of cocoa fruit. Its syrupy texture and amber colour make it an exceptional ingredient, the new key ingredient for chefs and artisans around the world.

Size: 5kg
UOM: each
Code: 706932
Origin: France



CHOCOLATE

Service Products

Valrhona Ground Chocolate Ghana 68%

A ready-to-use finely grated single origin dark chocolate which offers a whole new chocolate beverage experience. It is for professionals –including baristas, shop-based creatives and restaurateurs. This Ghanaian single origin has a sweet and spicy aromatic profile. Ever true to its commitments to transparency and traceability, Valrhona has developed this product using cocoa beans that can be 100% traced back to growers in Ghana. See other applications on page.

Size: 3kg / 3 ctn
 UOM: each
 Code: 706931
 Origin: France

Single Origin - Ghana



HOW TO USE NYANGBO GROUND CHOCOLATE ? THE DIFFERENT APPLICATIONS

DRINKS
 Nyangbo can be mixed with hot or cold milk (hot chocolate, chocolate shake...)
 It can also be added to coffee (mochachino, cappuccino...)

STRACCIATELLA
 Nyangbo can be incorporated into a whipped cream or an ice cream

SPRINKLING / DECORATION
 Sprinkle Nyangbo ground chocolate as a topping on a dessert

INCLUSION
 Nyangbo can be included in:
 A chocolate sauce (with cream, praline, melted Nyangbo)
 In hot layer (to melt) or cold in a dessert
 The preparation of all types of cakes/biscuits (cookies, marionnet, soft gingerbread, praline, crêpes dentelles)

VALRHONA
 Let's imagine the best of chocolate



CHOCOLATE

Bonbons



Valrhona Praline Intense Ivoire

Almond hazelnut praline coated in Ivoire white chocolate and decorated with a little drop of dark chocolate. Intense nutty flavour with toasted notes and delicate texture.

Size: x120
UOM: ctn
Code: 704224
Origin: France

Procurement required



Valrhona Caramel Salé Lait

Salted caramel ganache. Coated in milk chocolate and decorated with sugar. Caramel notes.

Size: x120
UOM: ctn
Code: 704225
Origin: France

Procurement required



Valrhona Palet Argent

Dark and milk chocolate ganache coated in milk chocolate and decorated with silver leaf. Notes of caramel and milk.

Size: x120
UOM: ctn
Code: 704220
Origin: France

Procurement required



Valrhona Palet Or

Ganache made from Guanaja 70%. Coated with dark chocolate and decorated with gold leaf. Intense and lingering finish.

Size: x120
UOM: ctn
Code: 704223
Origin: France

Procurement required



Valrhona Ganache Thé Jasmin

Ganache flavoured with a jasmine tea infusion, coated in dark chocolate and decorated with a tea leaf transfer. Very floral notes.

Size: x120
UOM: ctn
Code: 704221
Origin: France

Procurement required



Valrhona Ganache Poire

Ganache flavoured with pear coated in dark chocolate and shaped like a pear. Very intense fruit flavour.

Size: x120
UOM: ctn
Code: 704222
Origin: France

Procurement required



Valrhona Greta Lait

Almond hazelnut praline coated in milk chocolate and decorated with chopped almonds. Nutty notes, with a delicious melting texture.

Size: 2kg
UOM: ctn
Code: 704679
Origin: France

Procurement required

CHOCOLATE

Bonbons



Valrhona Ganache Moka

Coffee ganache coated in dark chocolate and decorated with a coffee bean transfer. Very flavourful.

Size: 2kg
UOM: ctn
Code: 704681
Origin: France

Procurement required



Valrhona Dulcey Banane Passion

Banana and passion fruit ganache coated in Dulcey blond chocolate. Blond and dark chocolate decoration.

Size: 2kg
UOM: ctn
Code: 704683
Origin: France

Procurement required



Valrhona Lingot Gianduja Wrapped

Blend of Gianduja and crispy thin wafer topped with a thin sheet of milk chocolate.

Size: 2kg
UOM: ctn
Code: 706002
Origin: France

Procurement required



Valrhona Douce Amande

Dark and milk chocolate Créole ganache flavoured with sweet almond. Coated in milk chocolate and shaped like an almond. Fruity and sweet.

Size: 2kg
UOM: ctn
Code: 706003
Origin: France

Procurement required



Valrhona Petit Delice Tiramisu

Ganache made from Tiramisu-flavoured Ivoire white chocolate, coated in milk chocolate and decorated with a curve of dark chocolate. Melting texture.

Size: 2kg
UOM: ctn
Code: 706004
Origin: France

Procurement required



Valrhona Café Crème

Coffee ganache coated in Ivoire white chocolate and decorated with a coffee bean. Arabica notes.

Size: 2kg
UOM: ctn
Code: 706005
Origin: France

Procurement required



Valrhona Granite Framboise Litchi

Ganache with raspberry and litchi pulp coated in dark chocolate and decorated with red fruit flakes. Fruity and citrusy notes. Melting texture.

Size: 2kg
UOM: ctn
Code: 706006
Origin: France

Procurement required

CHOCOLATE

Retail Size Bars



Valrhona Dulcey 35% Bar

A smooth creamy chocolate with a velvety, enveloping texture and a warm, Blond colour. First notes are buttery, toasty and not too sweet, gradually giving way to shortbread with a pinch of salt.

Size: 70g / 12 ctn
UOM: each
Code: 703566
Origin: France



Valrhona Jivara 40% Bar

Jivara captivates with the pronounced flavour of its creamy chocolatey notes, combined with the ultimate notes of vanilla and malt.

Size: 70g / 12 ctn
UOM: each
Code: 702848
Origin: France



Valrhona Manjari 64% Bar

Manjari, single origin Madagascar, is made from rare cocoa beans from Madagascar giving it a fresh, acidic, sharp bouquet with red fruit notes.

Size: 70g / 12 ctn
UOM: each
Code: 702866
Origin: France

Single Origin Madagascar



Valrhona Caraibe 66% Bar

Caraibe is a perfect balance of smooth chocolate and roasted dried fruit notes with a slightly oaky finish.

Size: 70g / 12 ctn
UOM: each
Code: 702813
Origin: France



Valrhona Guanaja 70% Bar

Guanaja, the iconic dark chocolate of Valrhona, created with a complex blend of different aromatic profiles.

Size: 70g / 12 ctn
UOM: each
Code: 702839
Origin: France



Valrhona Komuntu 80% Bar

Made to celebrate 100 years of Valrhona, with strong, bitter-sweet woody notes and hints of roasted cocoa nibs. Komuntu is a physical embodiment of Valrhona's commitment to a fair and sustainable chocolate sector.

Size: 70g / 12 ctn
UOM: each
Code: 707047
Origin: France

CHOCOLATE

Retail Size Bars



Valrhona Abinao 85% Bar

A high cocoa content and a skillful blend of the finest cocoa beans from Africa make Abinao a "Marriage of Grands Cru's" characterised by powerful tannins with a strong, lingering intensity.

Size: 70g / 12 ctn
UOM: each
Code: 702798
Origin: France



Valrhona Ivoire 35% w/ Raspberry

The sweetness of Ivoire, a white chocolate with notes of cooked milk, is enhanced by tangy raspberries.

Size: 120g / 15 ctn
UOM: each
Code: 707385
Origin: France



Valrhona Dulcey 35% w/ Coffee

The powerful flavor of coffee bean pieces is softened by the biscuit and caramelized milk inflections in Dulcey.

Size: 120g / 15 ctn
UOM: each
Code: 707383
Origin: France



Valrhona Caramelia 36% w/ Pearls

Caramélia's delicious milky, salted caramel and chocolate notes are combined with crispy cereal pearls.

Size: 85g / 15 ctn
UOM: each
Code: 703563
Size: 120g / 15 ctn
UOM: each
Code: 707382
Origin: France



Valrhona Jivara 40% w/ Pecan

Jivara's milky and malted notes blend perfectly with crunchy caramelised pecans.

Size: 120g / 15 ctn
UOM: each
Code: 707387
Origin: France



Valrhona Bahibe 46% w/ Almond

The rich toasty flavor of roasted almonds is combined with the cocoa and fruity notes of Bahibe.

Size: 120g / 15 ctn
UOM: each
Code: 707380
Origin: France

CHOCOLATE

Retail Size Bars



Valrhona Manjari 64% w/ Orange

The intensity of candied orange peel is paired with the fruity, tangy notes of Manjari dark chocolate.

Size: 120g / 15 ctn
UOM: each
Code: 703566
Origin: France



Valrhona Caraibe 66% w/ Hazelnut

Notes of chocolate and dried fruit from the Caribbean form a perfect harmony with the taste of toasted hazelnuts.

Size: 120g / 15 ctn
UOM: each
Code: 707381
Origin: France



Valrhona Guanaja 70% w/ Cocoa Nibs

Guanaja's balance and bitterness extend harmoniously into toasted notes of cocoa nibs.

Size: 120g / 15 ctn
UOM: each
Code: 707384
Origin: France



Valrhona Gift Box Gourmet Bars

A box of 3 dark / milk gourmet bars including Manjari with orange, Bahibe with almond and Caramelia with cruchy pearls.

Size: 360g / 12 ctn
UOM: each
Code: 707388
Origin: France



Valrhona Gift Box Intense Bars

A box of 3 dark gourmet bars including Manjari with orange, Caraibe with hazelnut and Guanaja with cocoa nibs.

Size: 360g / 12 ctn
UOM: each
Code: 707389
Origin: France

REPÚBLICA[®] DEL CACAO[®]

**REPÚBLICA DEL CACAO CREATES THE MOST AUTHENTIC
LATIN AMERICAN CHOCOLATE
HAND IN HAND WITH LOCAL COMMUNITIES,
DEVELOPING SUSTAINABLE FINE CACAO PRODUCTION AT ITS SOURCE.**

AUTHENTIC BRAND BORN IN ECUADOR, THE CRADLE OF CACAO;

100% LATIN AMERICAN INGREDIENTS:

FINE CACAO, CACAO BUTTER,
CANE SUGAR, WHOLE MILK FROM THE ANDES MOUNTAINS;

SINGLE ORIGINS: ECUADOR, PERÚ

SINGLE PLANTATION: AMAZONIA 75%

SUSTAINABLE BRAND:

LOCAL SOURCING & PRODUCTION, CSR PROJECTS WITH LOCAL
PRODUCERS AND COMMUNITIES, BCORP CERTIFIED.

**LOCAL BRAND
GLOBAL IMPACT**

social • environmental • economical

Certified



Corporation

CHOCOLATE

República del Cacao



República del Cacao Ecuador 31%

Discover the first ever Single Origin white chocolate from Ecuador. All ingredients are sourced locally. Cacao and pure cane sugar are grown on the coastal plains next to the Pacific Ocean. The milk comes from small communities in the foothills of the Cayambe Volcano near Quito. Flavours are creamy and sweet, with notes of fresh nuts and vanilla.

Size: 2.5kg / 4 ctn
UOM: each
Code: 704323
Origin: Ecuador

Single Origin - Ecuador



República del Cacao Ecuador 33% w/ Roasted Corn

This white chocolate with roasted corn is a unique, innovative product. Made with ingredients from the Ecuadorian Andes, including milk and corn - an ancestral grain purchased from local businesses. Its flavour is a perfect balance between creaminess, sweet notes, and the salty touch of roasted corn.

Size: 2.5kg / 4 ctn
UOM: each
Code: 706905
Origin: Ecuador

Single Origin - Ecuador



República del Cacao Perú 38%

The freshness of fine flavour cacao from Perú is combined here with the light, clean flavours of milk and finishing notes of smooth butterscotch. This milk chocolate is pale in color with a beautifully silky texture.

Size: 2.5kg / 4 ctn
UOM: each
Code: 706302
Origin: Ecuador

Single Origin - Perú



República del Cacao Ecuador 40%

RDC have revived an ancient chocolate making process which enables them to slowly and naturally caramelize the milk. Ecuador 40% has warm and complex caramel flavours that differentiates it from other chocolates. Its finale reveals notes of honey, roasted nuts and warm biscuit.

Size: 2.5kg / 4 ctn
UOM: each
Code: 704322
Origin: Ecuador

Single Origin - Ecuador

CHOCOLATE

República del Cacao



República del Cacao Ecuador 56%

This is a pure Ecuadorian chocolate made from fine flavour cacao "Nacional" from Ecuador. It displays a taste of white flowers followed by toasty coffee sensation with a round and powerful chocolate finish. As a characteristic finale it has a nice body combined with the emblematic bitter notes of the Ecuadorian "Nacional" cacao.

Size: 2.5kg / 4 ctn
UOM: each
Code: 70325
Origin: Ecuador

Single Origin - Ecuador



República del Cacao Perú 62%

Perú 62% is a light mahogany coloured chocolate, prepared with fine flavour cacao from the north west of Perú. Its taste profile is fresh and slightly acidic, with some blackberry and cherry notes. This chocolate presents a warm finish of fresh almonds and toasted dried fruits.

Size: 2.5kg / 4 ctn
UOM: each
Code: 704321
Origin: Ecuador

Single Origin - Perú



República del Cacao Ecuador & Perú 70%

Made from a blend of fine flavour cacaos from Ecuador and Perú, balancing acidity with bitterness. This combination has final notes of dried fruits and sweet spices. This is a very workable chocolate, easy to use in every pastry application, highly fluid and suitable for enrobing.

Size: 2.5kg / 4 ctn
UOM: each
Code: 704846
Origin: Ecuador



República del Cacao Amazonia 75%

Made with the Ecuadorian fine cacao variety "Sacha", from the Ecuadorian Amazon region, near "La Joya de los Sachas", Orellana province. It shows a well-rounded profile with notes of sweet dried nuts like almonds and hazelnuts. It also presents delicate coconut notes with an intense roasted cacao taste and a long finish.

Size: 2.5kg / 4 ctn
UOM: each
Code: 706298
Origin: Ecuador

Single Origin - Ecuador

CHOCOLATE

República del Cacao



República del Cacao Professional Signature 56%

Pure Ecuadorian chocolate made from fine flavour cacao "Nacional" from Ecuador. It displays a taste of white flowers followed by toasty coffee sensation with a round and powerful chocolate finish.

Size: 15kg
UOM: ctn
Code: 704324
Origin: Ecuador

Single Origin - Ecuador



República del Cacao Ecuador 56% Fluid

Chocolate made from fine flavour "Nacional" cacao from Ecuador. Ideal for molding and enrobing, this 56% dark chocolate has a subtle taste with toasty notes and soft spices.

Size: 15kg
UOM: ctn
Code: 706299
Origin: Ecuador

Single Origin - Ecuador



República del Cacao Growers Choice 33%

This is a blend created from fine flavour cacao "Nacional" from Ecuador and wholesome milk from the green slopes of the Andes mountains. Its flavour is completed with sugar from the coastal plains of Colombia. It has cappuccino and toasted brioche notes that combine perfectly with its long lasting cacao aftertaste.

Size: 15kg
UOM: ctn
Code: 704326
Origin: Ecuador



CHOCOLATE

República del Cacao



República del Cacao Cacao Powder

Created from various origins, this cacao powder contains the highest natural cacao butter content available on the market today. It has a wonderful tropical wood colour, with rich hues of mahogany and a clean, round cacao taste for all uses.

Size: 2.25kg / 4 ctn
UOM: each
Code: 706300
Origin: Ecuador



República del Cacao Cacao Butter

Pure Cacao Butter made exclusively from cacaos harvested in Ecuador. Its non-predominant notes of cacao make a great companion to the taste of your final creations. Adding this product to your recipes will improve their fluidity and gloss. Presented in thin shavings that give you better portioning control, ease of use, and reduce product waste.

Size: 1.5kg / 4 ctn
UOM: each
Code: 706301
Origin: Ecuador



Décor Range



Valrhona Happy Birthday

A dark chocolate décor made using Valrhona Guanaja 70%.

Dimensions: 70 x 15 x 2mm

Size: 50 pieces
UOM: ctn
Code: 706224
Origin: France



Gold Leaf Book

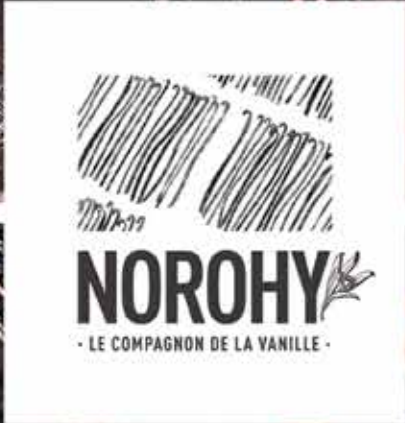
A delicate edible gold leaf, perfect for adding decadence to your dessert creations. It is thin, flavourless and adheres to most surfaces easily.

Dimensions: 15 x 15mm

Size: 100pc
UOM: each
Code: 706682

Size: 500pc
UOM: each
Code: 706683

Origin: France



MADAGASCAR

Maroantsetra / Mananara Region

BORN OUT OF THE MARRIAGE BETWEEN VANILLA PRODUCERS & PASTRY-MAKING PROFESSIONAL, NOROHY HAS SELECTED AND PREPARED THE MOST VALUABLE SPICE : VANILLA.

Norohy black non split vanilla beans - **premium vanilla for your home pastry creations.**

Vanilla Products



Norohy Organic Vanilla Beans

Norohy is an ethical sourcing company, a discoverer of inspired creations that showcases this outstanding ingredient, from its world-best terroirs to its most delicious culinary iterations. They guarantee cooks, pastry chefs and restaurateurs high quality, ethical vanilla beans, for a better vanilla industry.

Norohy's has the kind of aromatic profile sought after by top chefs, with a high natural vanillin content and intense woody and floral aromas.

Size: Tube (10g app) / 108 ctn each
UOM:
Code: 706368

Size: 250g / 18 ctn each
UOM:
Code: 706021

Origin: Madagascar



Norohy Organic Vanilla Bean Extract

Made using Madagascar vanilla planifolia to guarantee a high vanillin content, insuring that your creations always get a strong aromatic hit of vanilla. 20g of vanilla extract has the same vanillin content as an entire vanilla bean. This exceptional product can be used in any dish, saving you time without compromising on quality or presentation.

Size: 1kg / 6 ctn each
UOM:
Code: 706639
Origin: Madagascar



Norohy Organic Vanilla Bean Paste

The fusion of all the parts of a vanilla bean. High quality ready to use, alternative to vanilla beans. Improves your production rate in the kitchen. Easy to dose: 5g of paste = 3g of beans. Organic Madagascar Bourbon Vanilla.

Size: 500g / 6 ctn each
UOM:
Code: 706944
Origin: Madagascar

Ingredients: Vanilla concentrate, whole vanilla bean powder, exhausted vanilla beans, cane sugar.



Vanilla Products



HBC Vanilla Beans

Vanilla is one of the finest spices in the world. The taste for this aristocratic flavour goes back as far as the Aztecs.

Size: 100g
 UOM: per/kg
 Code: 701008
 Origin: PNG



Nielsen Massey Organic Pure Madagascar Bourbon Vanilla Extract

This organic fairtrade Madagascar Bourbon Pure Vanilla Extract is made from premium, hand-selected beans cultivated on the Bourbon Island of Madagascar. It provides a flavour profile that's full, sweet, creamy and mellow with velvety after-tones. It's the perfect all-purpose vanilla for flavour and consistency in both hot and cold applications.

Size: 118ml / 8 ctn
 UOM: each
 Code: 701765
 Origin: USA



Nielsen Massey Pure Madagascar Bourbon Vanilla Extract

"Bourbon vanilla" is the term used for vanilla originally coming from Indian Ocean islands such as Madagascar, Comoros, and Réunion. Also successfully cultivated in New Guinea, this vanilla variety is considered one of the best in the world.

Size: 236ml / 8 ctn
 UOM: each
 Code: 701766

Size: 944ml / 6 ctn
 UOM: each
 Code: 701767

Origin: USA



Nielsen Massey Pure Madagascar Bourbon Vanilla Bean Paste

Madagascar Pure Bourbon Vanilla Bean Paste is pure vanilla with natural vanilla bean seeds in suspension, giving your desserts the appearance of having used a vanilla pod. This convenient paste form has a consistency between syrup and molasses.

Size: 118ml / 6 ctn
 UOM: each
 Code: 701763

Size: 944ml / 6 ctn
 UOM: each
 Code: 701764

Size: 3.78L / 1 ctn
 UOM: each
 Code: 703722

Origin: USA

Pastry



Chocolatree Baked Pastry Shell Sweet Round Mini 35x17mm

A range of ready-to-use tart shells, created using the best possible ingredients with no preservatives, artificial colours or flavours. They are handmade and coated to prevent humidification and their straight edges avoid overflow.

Size: 288 pieces
UOM: case
Code: 706868
Origin: FRA



Chocolatree Baked Pastry Shell Sweet Round Medium 55x17mm

A range of ready-to-use tart shells, created using the best possible ingredients with no preservatives, artificial colours or flavours. They are handmade and coated to prevent humidification and their straight edges avoid overflow.

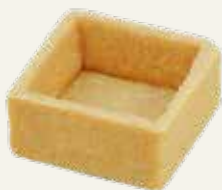
Size: 120 pieces
UOM: case
Code: 706869
Origin: FRA



Chocolatree Baked Pastry Shell Sweet Round Large 80x19mm

A range of ready-to-use tart shells, created using the best possible ingredients with no preservatives, artificial colours or flavours. They are handmade and coated to prevent humidification and their straight edges avoid overflow.

Size: 72 pieces
UOM: case
Code: 706870
Origin: FRA



Chocolatree Baked Pastry Shell Sweet Square Mini 33x15mm

A range of ready-to-use tart shells, created using the best possible ingredients with no preservatives, artificial colours or flavours. They are handmade and coated to prevent humidification and their straight edges avoid overflow.

Size: 336 pieces
UOM: case
Code: 706871
Origin: FRA



Chocolatree Baked Pastry Shell Sweet Square Large 71x18mm

A range of ready-to-use tart shells, created using the best possible ingredients with no preservatives, artificial colours or flavours. They are handmade and coated to prevent humidification and their straight edges avoid overflow.

Size: 72 pieces
UOM: case
Code: 706872
Origin: FRA



Chocolatree Baked Pastry Shell Cocoa Round Mini 35x17mm

A range of ready-to-use tart shells, created using the best possible ingredients with no preservatives, artificial colours or flavours. They are handmade and coated to prevent humidification and their straight edges avoid overflow.

Size: 288 pieces
UOM: case
Code: 706873
Origin: FRA



Chocolatree Baked Pastry Shell Cocoa Round Large 80x19mm

A range of ready-to-use tart shells, created using the best possible ingredients with no preservatives, artificial colours or flavours. They are handmade and coated to prevent humidification and their straight edges avoid overflow.

Size: 72 pieces
UOM: case
Code: 706874
Origin: FRA

Pastry



Chocolatree Baked Pastry Shell Cocoa Square Mini 33x15mm

A range of ready-to-use tart shells, created using the best possible ingredients with no preservatives, artificial colours or flavours. They are handmade and coated to prevent humidification and their straight edges avoid overflow.

Size: 336 pieces
UOM: case
Code: 706875
Origin: FRA



Chocolatree Baked Pastry Shell Cocoa Square Large 71x18mm

A range of ready-to-use tart shells, created using the best possible ingredients with no preservatives, artificial colours or flavours. They are handmade and coated to prevent humidification and their straight edges avoid overflow.

Size: 72 pieces
UOM: case
Code: 706876
Origin: FRA



Chocolatree Baked Pastry Shell Savoury Round Mini 35x17mm

A range of ready-to-use tart shells, created using the best possible ingredients with no preservatives, artificial colours or flavours. They are handmade and coated to prevent humidification and their straight edges avoid overflow.

Size: 288 pieces
UOM: case
Code: 706877
Origin: FRA



Chocolatree Baked Pastry Shell Savoury Square Mini 33x15mm

A range of ready-to-use tart shells, created using the best possible ingredients with no preservatives, artificial colours or flavours. They are handmade and coated to prevent humidification and their straight edges avoid overflow.

Size: 336 pieces
UOM: case
Code: 706878
Origin: FRA



Chocolatree Baked Pastry Shell Gluten Free Sweet Round Mini 32x17mm

A range of ready-to-use tart shells, created using the best possible ingredients with no preservatives, artificial colours or flavours. They are handmade and coated to prevent humidification and their straight edges avoid overflow. **Gluten Free.**

Size: 288 pieces
UOM: case
Code: 707374
Origin: FRA



Chocolatree Baked Pastry Shell Gluten Free Sweet Round Medium 51x17mm

A range of ready-to-use tart shells, created using the best possible ingredients with no preservatives, artificial colours or flavours. They are handmade and coated to prevent humidification and their straight edges avoid overflow. **Gluten Free.**

Size: 120 pieces
UOM: case
Code: 707375
Origin: FRA



Chocolatree Baked Pastry Shell Gluten Free Sweet Round Large 75x17mm

A range of ready-to-use tart shells, created using the best possible ingredients with no preservatives, artificial colours or flavours. They are handmade and coated to prevent humidification and their straight edges avoid overflow. **Gluten Free.**

Size: 72 pieces
UOM: case
Code: 707376
Origin: FRA

Pastry



Simon Johnson Flaky Pastry Shells

Simon Johnson Flaky Pastry Shells come in a pack of 30 and are perfect for both sweet and savoury fillings. Use them to make mini quiches, or fill them with chocolate ganache topped with a little whipped cream for an easy dessert canape.

Size: 105g / 10 ctn
UOM: each
Code: 702227
Origin: AUS



Simon Johnson Shortcrust Pastry Shells

Simon Shortcrust Pastry Shells come in a packet of 30 and are ready-to-use straight out of the pack. Try filling them with smoked salmon and a little creme fraiche. They can also be baked for freshly cooked fillings.

Size: 105g / 10 ctn
UOM: each
Code: 702352
Origin: AUS



Simon Johnson Sweet Pastry Shells

Simon Johnson Sweet Pastry Shells 30-pack are 4cm in diameter, making them the perfect size for petit fours or sweet canapes. Try filling them with lemon curd topped with a mini meringue, or a spoonful of fruit mince to make cheat's Christmas mince pies.

Size: 105g / 10 ctn
UOM: each
Code: 702369
Origin: AUS

Molecular Gastronomy



Sosa Raspberry Crispy 5-8mm

Raspberry crispy has an intense, fresh flavour that widens the scope for creativity in confectionery, bread products, desserts, ice creams, teas and fillings.

Size: 250g / 6 ctn
UOM: each
Code: 707023
Origin: Spain



Sosa Raspberry Crispy Wet Proof

Freeze dried crunchy granules of raspberry that resist moisture. Culinary decoration made using a cocoa butter. Intense fresh Raspberry flavour.

Size: 400g / 6 ctn
UOM: each
Code: 707024
Origin: Spain



Sosa Freeze Dried Whole Raspberry

High quality, intense in flavour, crumble in ice cream, perfect for cake decoration.

Size: 75g / 6 ctn
UOM: each
Code: 707027
Origin: Spain



Sosa Freeze Dried Powdered Raspberry

Powdered raspberry is a product that has an intense, fresh, natural flavour that widens the scope for creativity in confectionery, bread products, desserts, ice-creams, teas, fillings.

Size: 300g / 6 ctn
UOM: each
Code: 707029
Origin: Spain



Sosa Strawberry Crispy Wet Proof

Freeze-dried strawberry crispy covered with a film of cocoa butter that makes it resistant to moisture, and can be used in desserts, ice creams or sauces without softening.

Size: 400g / 6 ctn
UOM: each
Code: 707025
Origin: Spain

Molecular Gastronomy



Sosa Mango Crispy Wet Proof

Freeze dried crunchy granules of mango that resists moisture, this product that has an intense, fresh, natural flavour that widens the scope for creativity in confectionery, bread products, desserts, ice-creams, teas, fillings, etc.

Size: 400g / 6 ctn
UOM: each
Code: 707110
Origin: Spain



Sosa Passion Fruit Crispy Wet Proof

Passion Fruit Crispy for culinary decoration, made using a cocoa butter base. It has an intense, fresh, natural flavour that widens the scope for creativity in confectionery, bread products, desserts, ice-creams, teas, fillings, etc.

Size: 400g / 6 ctn
UOM: each
Code: 707120
Origin: Spain



Sosa Freeze Dried Beetroot Powder

Natural extract powder which can be used in the following fields: chocolate and candy, painting and decorating, ice creams, mousses, doughs, natural food colouring.

Size: 300g / 6 ctn
UOM: each
Code: 707122
Origin: Spain



Sosa Fruit Pectin NH

Slow gelling, final effect in 24h. Firm, brilliant, elastic, thermo-reversible gels. Optimum for freezing and thawing.

Size: 500g / 6 ctn
UOM: each
Code: 707026
Origin: Spain



Sosa Pectin Jaune

Powdered Pectin obtained from citrus peel. Slow gelling. Final effect in 24h. Opaque and thermo-irreversible gels. Can be baked.

Size: 500g / 6 ctn
UOM: each
Code: 707117
Origin: Spain

Molecular Gastronomy



Sosa Pectin x58

Pectin X58 is ideal for glazes, creams, and non-acidic creams such as nuts or chocolate. Forms a thermoreversible and freezable gelatin.

Size: 500g / 6 ctn
UOM: each
Code: 707119
Origin: Spain



Sosa Gelcrem Hot

Thickening agent for hot elaborations. Resists high temperatures and is stable to put in the oven. Mix in cold and heat until boiling. Allows freezing. Suitable for cooked creams as e.g. pastry custards / Hot creams / Béchamel sauce

Size: 500g / 6 ctn
UOM: each
Code: 707111
Origin: Spain



Sosa Gelcrem Cold

Thickening agent from modified potato starch. Gives a creamy texture (as e.g. pastry cream) in cold. Mix in cold or hot. Substitute for corn starch, for any kind of liquids. Stable viscosity in the oven, stable in acid mixes.

Size: 500g / 6 ctn
UOM: each
Code: 707116
Origin: Spain



Sosa Xanthan Gum

Dissolves in cold or hot. Resistant to heat and freezing, thermo irreversible. Use in sauces, raw coulis, syrups and soups.

Size: 500g / 6 ctn
UOM: each
Code: 707112
Origin: Spain



Sosa Soy Lecithin Powder

Emulsifies any type of liquid, mix in cold and turbine by introducing air.

Size: 400g / 6 ctn
UOM: each
Code: 707113
Origin: Spain

Molecular Gastronomy



Sosa Natur Emul

Emulsions cold and hot, functionality with a high pH range. It helps to reduce the fat content in different sweet or savoury preparations. Avoid syneresis in freezing. Mayonnaise without eggs, creams, ganaches etc.

Size: 500g / 6 ctn
UOM: each
Code: 707114
Origin: Spain



Sosa Pro-Pannacotta Iota

Derived from a type of red algae. Insoluble in cold water, freely soluble in hot water (80-90°C), insoluble in organic solvents or vegetable oils. Gelling, thickener, stabilizer, suspensor agent. Great water absorption capacity.

Size: 800g / 6 ctn
UOM: each
Code: 707115
Origin: Spain



Sosa Vegan Mousse Gel

For the gelification of vegan mousses made with fruit, citrus fruit, chocolate, dried fruit or spices. This plant origin gelling agent is a mixture of agar agar and tapioca starch. Gelling agent formulated specifically for the gelification of vegan mousses. Freeze resistant.

Size: 500g / 6 ctn
UOM: each
Code: 707118
Origin: Spain



Sosa Agar Agar

Vegan Freindly gelling and thickening agent. Gelling at 60°C, you can re-heat it as many times as you wish. Serve cold or hot. Heat resistant to 90°C, not resistant to freezing and thermo reversible. Jellifies less in acid mediums.

Size: 500g / 6 ctn
UOM: each
Code: 707028
Origin: Spain



Sosa Potato Whip

Whipping and foaming effect. Emulsifying and coagulant capacity. Suitable for vegan. High airing, emulsifying and coagulant capacity.

Size: 400g / 6 ctn
UOM: each
Code: 707031
Origin: Spain

Molecular Gastronomy



Sosa Maltosec

Texturiser. A fine white powder that converts fats into solids. Any kind of fat. Exclusively for food grade.

Size: 500g / 2 ctn
UOM: each
Code: 707030
Origin: Spain



Sosa Trehalose

100% trehalose, derived from tapioca starch. Bulking agent. It protects and avoids the drying of membranes and proteins in the freezing process. It forms a protective anti-humidity barrier in products.

Size: 700g / 6 ctn
UOM: each
Code: 707121
Origin: Spain



Sosa Pistachio Paste

Oily, semi-liquid product made from ground roasted pistachios. When used as an ingredient in any recipe and confectionery, it adds the maximum flavour of pistachios and allows you to sweeten to taste.

Size: 1kg / 6 ctn
UOM: each
Code: 707032
Origin: France



Sosa Yuzu Paste

The semi-candied fruit confit. They are particularly suitable for the preparation of mousses, ice cream for grain and aroma cake masses. Its main feature is that the whole fruit can achieve negative temperatures without crystallizing while maintaining a smooth texture and unique aroma.

Size: 1.5kg / 2 ctn
UOM: each
Code: 707123
Origin: France



Molecular Gastronomy



Texturas Agar Gelification

Extracted from a type of red algae Agar is a gelling agent. It can be used to make hot gelatins. Presented in a refined powder. Mix while cold and bring to a boil. Gelification is fast. Once gelled it can withstand temperatures of up to 80 degrees.

Size: 500g / 24 ctn
UOM: each
Code: 702664
Origin: Spain



Texturas Kappa Gelification

A gelling agent extracted from a type of red algae. Kappa produces a gel with a firm, brittle texture. Presented in a refined powder. Mix while cold and bring to a boil. Its rapid gelification allows us to cover an ingredient. Once gelled it can withstand temperatures of up to about 60 degrees.

Size: 400g / 24 ctn
UOM: each
Code: 702679
Origin: Spain



Texturas Gellan Gelification

Gellan allows chefs to obtain a firm gel that slices cleanly and withstands temperatures of 90 degrees. Presented in a refined powder. Heat to 85 degrees then allow to cool to achieve the gelifying effect. Used to make a saffron tagliatelle or a strawberry spaghetti.

Size: 400g / 24 ctn
UOM: each
Code: 702675
Origin: Spain



Texturas Iota Gelification

Iota has very specific characteristics and produces a soft, elastic gel. It can also be used to make hot gelatins. It dissolves while cold and is heated to about 80°C for gelification. If the gel breaks, it will reform if allowed to rest.

Size: 500g / 24 ctn
UOM: each
Code: 702678
Origin: Spain



Texturas Algin Spherification

A natural product extracted from brown algae used in spherification. It gels in the presence of Calcic. Dilutes while cold with strong agitation. It need not be heated to produce spherification.

Size: 500g / 24 ctn
UOM: each
Code: 702665
Origin: Spain



Texturas Xantana Thickener

Xantana is a natural gum with great thickening power which doesn't affect the taste of the ingredients. It can also be used to hold elements in suspension in a liquid without letting them sink into it. Available in refined powder form. Soluble in cold and hot preparations.

Size: 600g / 24 ctn
UOM: each
Code: 702686
Origin: Spain

Molecular Gastronomy



Texturas Fizzy Surprises

Fizzy is a product with an effervescent effect in the shape of long thick granules. They can be consumed directly or dissolved in water, or coated in chocolate or caramel, or ground into a powder and mixed with other ingredients such as fruits or sorbets. It has a neutral flavour with a hint of citrus.

Size: 300g / 24 ctn
UOM: each
Code: 702674
Origin: Spain



Texturas Crumiel Surprises

Crumiel offers the easy, convenient use of honey in its crystallised state. Crumiel enables chefs to incorporate all the flavour of honey into a vast number of dishes, both sweet and savoury, to enhance them and make combinations with the widest variety of flavours and ingredients, adding a unique crunchy texture to every dish.

Size: 400g / 24 ctn
UOM: each
Code: 702671
Origin: Spain



Texturas Azuleta Surprises

A sugar with the taste, aroma and colour of violets. It can be used to bring a typical floral touch to any pastry or cooking preparation and as a finish for cocktails. The intensity of the taste can be adjusted by substituting Azuleta for part or all of the sugar in the recipe.

Size: 1kg / 24 ctn
UOM: each
Code: 702666
Origin: Spain



Texturas Malto Surprises

Malto is used as a bulking agent, but can also absorb oils. It is a fine powder. Readily soluble when cold or hot. Becomes a manipulable powder when mixed with oil and dissolves completely on contact with any aqueous medium.

Size: 1kg / 4 ctn
UOM: each
Code: 702681
Origin: Spain



Texturas Trisol Surprises

A soluble fibre derived from wheat, especially recommended for the preparation of frying batter and tempura, the result being a crunchy, not at all oily, texture. It is also perfect as a substitute for sugar in the preparation of doughs for biscuits.

Size: 4kg / 4 ctn
UOM: each
Code: 702685
Origin: Spain



Texturas Lecite Emulsification

A natural soy lecithin-based emulsifier, ideal for making airs. It is useful in the prevention of arteriosclerosis and contains vitamins, minerals and antioxidants. Lecite is made from non-transgenic soy, is cold soluble and also has a surprising capacity to emulsify impossible sauces. Perfect for converting juices and other watery liquids into airs.

Size: 400g / 24 ctn
UOM: each
Code: 702680
Origin: Spain

FRUIT

New Range Frozen Puree

adamance

- o Original varieties
- o 100% Frozen Fruit Purées
- o No added sugar
- o Free from Pesticide Residues
- o Traced back to the growers



FRUIT

New Range Frozen Puree



Adamance Apple Puree

Apples grown using agro-ecology techniques from Montreuil-sur-Maine, Maine-et-Loire which is France's top apple-growing region because of its terroir and climate.

Size: 1kg / 4 ctn
 UOM: ctn
 Code: 707436
 Origin: France



Adamance Apricot Puree

Fresh, tangy apricot purée from the Vallée du Rhône, France. There, the soil is low in sand and the climate is perfect for apricots.

Size: 1kg / 4 ctn
 UOM: ctn
 Code: 707437
 Origin: France



Adamance Blackcurrant Puree

Blackdown and Andorine blackcurrants from Burgundy make this purée. A historic blackcurrant-producing region, where local climate has the cold winters that are needed for this Nordic fruit.

Size: 1kg / 4 ctn
 UOM: ctn
 Code: 707438
 Origin: France



Adamance Blueberry Puree

Estonian wild blueberries. Delicate, subtle blueberry purée. A rich texture and subtle acidity with the sweet and delicate aromas of wild blueberries.

Size: 1kg / 4 ctn
 UOM: ctn
 Code: 707439
 Origin: France



Adamance Coconut Puree

Creamy, delicious coconut cream purée from Sri Lanka. Enslaving and mistreating monkeys is a serious problem in parts of Southeast Asia. Adamance has chosen a partner who guarantees that no monkeys are exploited to harvest their coconuts.

Size: 1kg / 4 ctn
 UOM: ctn
 Code: 707440
 Origin: France



Adamance Lemon Puree

Lemons from Syracuse Italy. Lemons have been grown on the Campisi's farm for 400 years. The sun-soaked Mediterranean climate and the rich volcanic soil makes this terroir perfect for citrus fruit.

Size: 1kg / 4 ctn
 UOM: ctn
 Code: 707441
 Origin: France



Adamance Lime Puree

A powerful and floral lime purée from Mexican limes. An intense fragrance with a slight bitterness that reveals of the richness of the Persian Lime.

Size: 1kg / 4 ctn
 UOM: ctn
 Code: 707442
 Origin: France

FRUIT

New Range Frozen Puree



Adamance Mango Puree

Alphonso and Kesar Mango's that can be traced from India. Blending two varieties gives a silky texture with delicious, rounded notes from the Alphonso and complexity from the spiced flavour profile of the Kesar.

Size: 1kg / 4 ctn
UOM: ctn
Code: 707443
Origin: France



Adamance Passion Fruit Puree

Adamance passion fruits grow in eastern Dominican Republic, a humid land with a warm climate reminiscent of tropical monsoons. It is the perfect environment for growing passion fruit vines.

Size: 1kg / 4 ctn
UOM: ctn
Code: 707444
Origin: France



Adamance Pear Puree

Green Williams Pears from the Vallée du Rhône, they have a delicious, sweet flavour profile and retain their aromatic profile even when pureed.

Size: 1kg / 4 ctn
UOM: ctn
Code: 707445
Origin: France



Adamance Raspberry Puree

Serbian Meeker raspberries are famous all around the world for their quality. They are grown using traditional techniques, at between 600 and 800 metres of altitude, in a sunny, continental climate with cool nights that allow their aromas to develop.

Size: 1kg / 4 ctn
UOM: ctn
Code: 707446
Origin: France



Adamance Strawberry Puree

Charlotte & Magnum strawberries from the Vallée du Rhône, France. Made when the fruit is ripe, to capture the woody, musky aromas of the Charlotte enhanced by the indulgence of the Magnum.

Size: 1kg / 4 ctn
UOM: ctn
Code: 707447
Origin: France



Adamance White Peach Puree

Peach trees need soil with good drainage. That is why Plateau des Costières is ideal, with clay loam soil, pebbles and sand. In Beaucaire, peaches grow under the Gard region's sun, in an area that used to be garrigue. This means the soil is rich in organic material that feeds the peach trees.

Size: 1kg / 4 ctn
UOM: ctn
Code: 707448
Origin: France

FRUIT

Glacé/Candied/Preserved



Agrimontana Glacé Marrons

Made from fresh Italian chestnuts with each chestnut harvested, selected and packed by hand. During candying, the chestnut is enriched by the intense and persistent perfume of Madagascar vanilla and the intensity of cane sugar from Mauritius and Réunion Islands.

Size: 4x 75g
UOM: case
Code: 705275

Size: 8x 175g
UOM: case
Code: 705276

Origin: Italy



Agrimontana Sour Cherries in Syrup

Pitted and hand calibrated these cherries maintain their natural colour as there are no additives. They are candied in only sugar and glucose syrup. Perfect straight out of the jar, or with ice-cream and toasted Panettone.

Size: 390g / 12 ctn
UOM: each
Code: 705277
Origin: Italy



Agrimontana Candied Fruit

Made with fresh fruits and without using sulphur dioxide. **Orange Peel Strips** 7x80mm evenly cut and arranged in bundles; fruit from Southern Spain. **Orange Slices** (wheels), sliced evenly into rounds; fruit sourced from Calabria, Southern Italy. **Whole Pears**, Santa Maria variety candied whole to preserve its organoleptic properties, ideal for cheese boards or pastry and cakes; fruit sourced from Emilia Romagna, Italy. **Whole Clementines** a variety of seedless tangerine from Calabria, ideal for cheese boards, gelato or pastries. **Mixed Citrus Cubes** are hand mixed orange, lemon and cedro peel, ideal for cassata and cakes; fruit from Sicily and Calabria.

Orange Peel Strips
Size: 2.5kg / 1 ctn
UOM: each
Code: 705278

Orange Slices
Size: 2.5kg / 1 ctn
UOM: each
Code: 705279

Whole Pears
Size: 2kg / 1 ctn
UOM: each
Code: 705280

Whole Clementines
Size: 3kg / 1 ctn
UOM: each
Code: 705281

Mixed Citrus Cubes
Size: 3kg / 1 ctn
UOM: each
Code: 705282

Origin: Italy



El Navarrico Whole Peaches in Syrup

Preserved at the peak of the season, when perfectly ripe and packed with flavour. For an easy and delicious dessert, just open the jar and serve with ice cream.

Size: 700g / 12 ctn
UOM: each
Code: 700732

Size: 3kg / 4 ctn
UOM: each
Code: 700731

Origin: Spain



Barbieri Mustard Fruits

These mustard fruits are made in the traditional way. With their agrodolce (bitter-sweet) flavour, they make a great accompaniment to hard cheeses, boiled meats and cold cuts.

Size: 380g / 12 ctn
UOM: each
Code: 700166

Size: 1kg / 12 ctn
UOM: each
Code: 700165

Size: 5.6kg / 2 ctn
UOM: each
Code: 700167

Origin: Italy

Other Sweet Ingredients



Gelita Gelatine Sheets Titanium

When you're carefully combining flavours to create a subtle dish, good-quality gelatine is essential to ensure complete control over the finished product. That's why leaf gelatine is the choice used by most professional chefs.

Size: 1kg / 1 ctn
UOM: each
Code: 700867
Origin: Denmark



Mymouné Rose Syrup

At the foot of Lebanon's Mount Sannine rests the picturesque village of Ain El Kabou. This is where Mymouné create their all natural specialties the Lebanese way. Their Rose Syrup is made using aromatic Rosa Damascena petals and sugar.

Size: 250ml / 12 ctn
UOM: each
Code: 705149
Origin: Lebanon



Mymouné Rose Water

At the foot of Lebanon's Mount Sannine rests the picturesque village of Ain El Kabou. This is where Mymouné create their all natural specialties the Lebanese way. Their Rose Water is all natural, intensely fragrant and delicious.

Size: 250ml / 12 ctn
UOM: each
Code: 705151
Origin: Lebanon



Mymouné Pomegranate Molasses

At the foot of Lebanon's Mount Sannine rests the picturesque village of Ain El Kabou. This is where Mymouné create their all natural specialties the Lebanese way. A staple ingredient in Middle Eastern cuisine, Pomegranate Molasses is a thick, sweet-tart reduction of pomegranate juice.

Size: 250ml / 12 ctn
UOM: each
Code: 705150
Origin: Lebanon

Gourmet Vinegar



Forvm Chardonnay Vinegar 3yrs

This unique vinegar is made using a traditional method, unfermented grape juice is blended with wine and the previous year's vinegar, then left for six to eight months. Aged in oak and chestnut casks, the result is a smooth and fruity vinegar with a delicate flavour.

Size: 250ml / 6 ctn each
UOM:
Code: 700822

Sizes: 500ml / 6 ctn each
UOM:
Code: 700823

Origin: Spain



Forvm Cab Sauvignon Vinegar 8yrs

This vinegar is produced from cabernet sauvignon wines, which are partially acidified very slowly using an artisan method. The acidification continues in 300-litre oak barrels. Four or five times a year, just 20% of each barrel is bottled using a system similar to the Spanish solera system. It has a gentle, berry-laden flavour. Ideal for sauces, reductions and in desserts.

Size: 250ml / 6 ctn each
UOM:
Code: 70820

Sizes: 500ml / 6 ctn each
UOM:
Code: 700821

Origin: Spain



Forvm Merlot Vinegar

Unlike Forvm's other vinegars, their Merlot is not aged in oak casks and contains 35% grape juice, which gives sweeter, more rounded flavours. The intense red-violet hue gives a vibrant touch of colour to salads. The red fruit flavours also work well with desserts – use the vinegar in a sweet reduction and drizzle over fresh fruit salads or red berry cheesecake.

Size: 250ml / 6 ctn each
UOM:
Code: 705504

Sizes: 500ml / 6 ctn each
UOM:
Code: 705505

Origin: Spain



Yamato Ginger Vinegar

Made with fresh ginger, Yamato Ginger Vinegar has a great sweet-and-sour flavour, making it a versatile ingredient for both sweet and savoury dishes. Drizzle it onto vanilla ice-cream, try in a martini or Bloody Mary and great in chocolate mixes.

Size: 250ml / 12 ctn each
UOM:
Code: 702998
Origin: Japan



DAIRY

Butter



Devondale Unsalted Butter

Every baker needs a reliable butter that can be trusted to bring out the best in their creations. Devondale churn their fresh cream to produce deliciously rich pure butter. Made in Gippsland, Victoria and available in 10kg blocks suited to food service use.

Size: 10kg
UOM: case
Code: 705928
Origin: Australia



Isigny Pastry Butter Unsalted Butter

This butter has the plasticity required for the making of perfect pastry layers. As well as being an ideal butter for tourage, Isigny Sainte-Mère's special tourage butter brings the unique and subtle taste and smell of fresh Isigny butter.

Size: 1kg / 10 ctn
UOM: each
Code: 705389
Origin: France



Lescure Pastry Butter Unsalted AOP

Lescure butters have a well-earned reputation that extends well beyond their home region. The milk is infused with the area's character, natural richness and traditions. With 84% fat, Lescure Pastry Butter gives croissants and similar pastries a rich butter flavour. Perfectly suited for turning, its unique quality for puff pastry, produces perfectly crisp pastries every time.

Size: 1kg / 10 ctn
UOM: each
Code: 701413
Origin: France

DAIRY

Cream



Bulla Thickened Cream 35%

A great all-purpose cream with a rich flavour. Heat stable for cooking, returns excellent yields and keeps a stable foam when whipped.

Size: 5L / 3 ctn
UOM: each
Code: 700389
Origin: Australia



La Casa Crème Fraîche

During production of La Casa's pasta filata style of cheeses, cream is separated from the local South Australian milk. Cultures are then added to the cream, thickening it and creating mild acidity in this French-inspired cultured cream. La Casa Del Formaggio Crème Fraîche is thick, rich, and versatile – suitable for use in both sweet and savoury dishes.

Size: 1kg / 4 ctn
UOM: each
Code: 706986
Origin: Australia



La Casa Double Cream

During production of La Casa's pasta filata style of cheeses, cream is separated from the local South Australian milk. To the cream, citric acid is added before it is thickened to prevent separation. La Casa Double Cream has a smooth, rich texture and fresh, creamy flavour, suitable for dolloping on desserts or using to thicken sauces.

Size: 1kg / 4 ctn
UOM: each
Code: 706985
Origin: Australia



Meander Valley Clotted Cream

Hand made using a traditional technique from Cornwall and Devon in the UK. Made using natural ingredients, this clotted cream has the perfect balance of textures with a sweet, rich flavour.

Size: 600ml / 6 ctn
UOM: each
Code: 701672
Origin: Australia



Tribehou Crème Fraîche D'Isigny AOP

Normandy has long been considered to be one of the finest regions for dairy farming in France. Rich and smooth with a hint of tartness this cream has a delicate flavour with just the right balance of tartness. It is excellent for cooking, and will not separate under heat.

Size: 500ml / 6 ctn
UOM: each
Code: 702774
Origin: France

DAIRY

Cream Cheese / Cheese



Mauri Mascarpone

Mascarpone is a traditional fresh cheese of the Lombardy region where it is used in sweet dishes such as Tiramisu and in savoury dishes, in place of butter or aged cheese, for flavouring or thickening risottos and pasta. The Mauri family make a superb example, offering a porcelain white mascarpone with a rich flavour and thick texture, showcasing the premium quality cream of the region.

Size: 2kg / 4 ctn
UOM: each
Code: 701619
Origin: Italy



La Casa Mascarpone

Mascarpone is a thick, luxurious cream cheese that has been made traditionally in Italy for hundreds of years. It is the hero of desserts, especially Tiramisu, but is also great alternative to cream in savoury applications.

Size: 1kg / 4 ctn
UOM: each
Code: 705774
Origin: Australia



Tatura Cream Cheese

Tatura Cream Cheese is world renowned as a rich and soft spreadable cream cheese featuring a superior creamy texture and fresh tasting flavour. It is commonly used in the preparation of dips, cheesecakes, pastry crusts, confectionery and other desserts. Its mild flavour lends itself well in both savoury and sweet applications.

Size: 2kg / 6 ctn
UOM: each
Code: 702641
Size: 10kg
UOM: case
Code: 705874
Origin: Australia



LVDC French Emmenthal Block

Made with a natural, oiled rind and large walnut sized holes interspersed through the paste, this cheese is perfect for melting.

Size: 2kg / 4 ctn
UOM: kilo
Code: 706983
Origin: France

To Order:

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SA/NT

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