

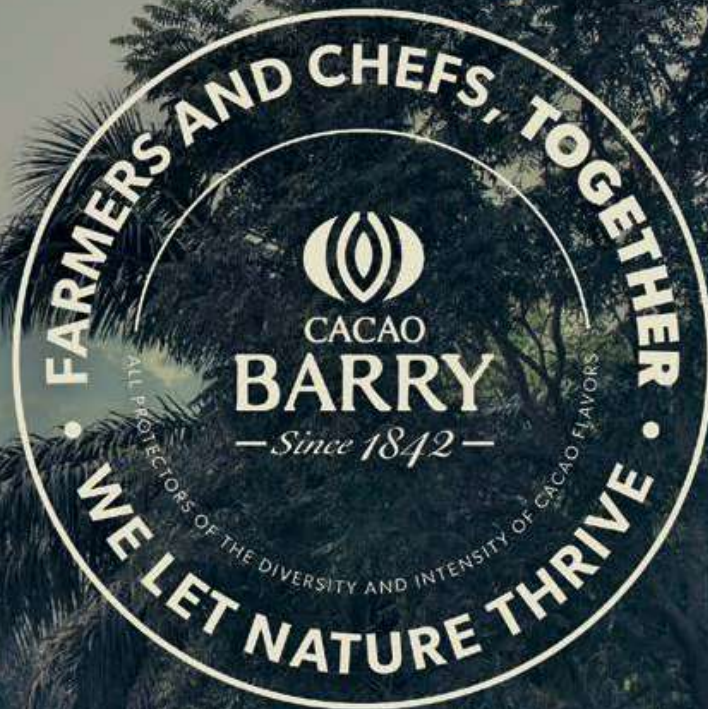


Unbox Creativity.



PRODUCT CATALOGUE

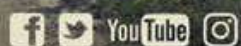
www.cacao-barry.com



| | | |
|--|---------------------------|--|
|  <p>CACAO BARRY — Since 1842 —</p> | <p>BY 2025</p> | <p>WE WILL BE FOREST AND CARBON NEUTRAL</p> |
|--|---------------------------|--|

ALL PROTECTORS OF THE DIVERSITY AND INTENSITY OF FINE CACAO FLAVORS

www.cacao-barry.com





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 175 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 flavours 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 flavours and creative pairings in signature dishes.

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.

Certifications, labels & pictograms

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 chocolate couvertures 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™

Pureté 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 flavours. 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 flavours. We obtain unique, intense and pure flavours close to zero impurities or off-flavours released by each cocoa bean: the Q-fermentation™ method.



100% TRACEABLE COCOA BEANS

from Farmer to chef.

Cacao Barry® knows farmers as well as the origin of beans. Here begins the story between farmers who harvest cocoa beans; Cacao Barry® transforms the cocoa beans to get the best of its aromas, and chefs will work this chocolate to make their creations.



COCOA HORIZONS

Since 2015 Cacao Barry® is proud to support The Cocoa Horizons foundation and its mission to improve the livelihoods of cocoa farmers worldwide through the promotion of sustainable practices and community development projects. By sharing our expertise and supporting farmers with coaching, inputs and financing, we enable them to implement best practices, maximize yields and increasing incomes sustainably.



KASHER DAIRY

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



KASHER PAREVE

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



VEGETARIAN

Vegetarianism is a food practice that excludes all animal flesh but generally admits the consumption of food of animal origin (eggs, milk and dairy products). Cacao Barry® guarantees that 100% of its products are vegetarian.



WITHOUT SOY LECITHIN

Soy lecithin is a natural product extracted from soybean oil and used to stabilize chocolate. Soy is recognized as an allergen product, Cacao Barry® provides products without allergenic risk.



SUMMARY



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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 is 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 flavours are developed. Fermentation lasts 5 to 7 days.

As fermentation is essential for the development of flavour, Cacao Barry® has launched Q-fermentation™. With this optimized fermentation, the time is shortened, while it guarantees an homogenous bean quality and more pure flavour of cocoa.



5 / DRYING OF THE BEANS

Optimal flavour 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 flavour.



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 moulds and also influences the sensory profile development during fermentation and drying. To deliver the best possible flavour, we continuously look out for the perfect balance between temperature and time of roasting.

To better protect the pure cocoa flavours 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 flavour 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.





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.

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.

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 fluidity.

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.





16/ MOULDING

After tempering, the chocolate is moulded into blocks 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 packed into quality bags to ensure the best possible flavour 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 flavours, Cacao Barry®'s mission is 100 % dedicated to support professional chefs in their every day mission to delight the world with chocolate.





Unbox Creativity.

THE RARE CHOCOLATES COLLECTION

FASCINATING STORIES, REMARKABLE FLAVOURS

As the world's leading chocolate brand on flavour, we seek to protect and sustain the diversity of fine flavour cocoa genetics by unveiling the most fascinating flavour stories.

While seeking for the most bespoke fine flavour beans, we ensure to protect and support families and communities cultivating the most hypnotizing fine cocoa genetics/flavours while encouraging the implementation of future agricultural and sustainable practices. A fully transparent and limited availability selection of outstanding chocolates, all having in common humans with a passionate and compelling story to cultivate cocoa, hence bring these chocolates to life.

RaRe limited edition chocolates from remote regions unleashing the most daring cocoa flavours.

- **Taste:** Outspoken flavour profile.
- **RaReness:** Limited edition "Millésime" beans.
- **Human stories:** Compelling plantations/community stories.
- **Traceability:** 100% traceable beans.
- **Creativity:** forthright flavours pushing the boundaries of chefs creativity.

LIMITED
EDITION



CHD-Q74ESMN-2B-U73 - 6 x 1 kg

ESMERALDA 74% Hector José Rizek

Los Bejucos, San Francisco
de Macoris Provincia Duarte,
located in the region of Cibao
in Dominican Republic.

LIMITED
EDITION



CHD-P71RUGO-U73 - 6 x 1 kg

RUGOSO 71% Juanito Flores

Bocay, El Cua, La Dalia and Nueva Guinea
in Nicaragua, located in Central America,
between the Pacific Ocean and the Caribbean sea.

Find out more about the RaRe chocolate Collection on the Cacao Barry® website.



www.cacao-barry.com

The Or Noir logo is rendered in a large, stylized, gold-colored font. The letters are thick and blocky, with a modern, geometric feel. The 'O's are particularly large and rounded, while the 'N' and 'I' are more angular. The 'R' has a distinctive shape with a small loop at the top.

or noir™

by



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.



EXCEPTIONAL FLAVOURS FROM

Mexique 66%

Strong cocoa notes reveal spicy and woody notes with a licorice finish.

Ecuador 76%

The mineral-rich volcanic soil of the Hauts Plateaux offers Ecuadorian chocolate bitter taste followed by a long and fruity finish, with woody aromatic notes.

Alto El Sol 65%

At the heart of the natural park Rio Abiseo in the village of Juanjui, cocoa trees from this exceptional cocoa plantation offer a fruity and slightly acid chocolate for a very long final note on the palate.

Haïti 65%

From the "pearl of the caribbean", harvested in Grand'Anse area, this chocolate has a lingering taste of citrus fruits and fresh mango enhanced by a fine bitterness.

Santo Domingo 70%

Under the tropical climate of St. Domingue, this intense taste of cocoa couverture is marked by notes of red fruits and wine.

Venezuela 72%

This chocolate offers the perfect balance of a powerful cocoa taste and intense woody notes, completed by olive and wine notes.

Ghana 40%

This origin milk couverture chocolate reveals great red fruit and chestnut flavours enveloped in powerful cocoa, honey, caramel and biscuits notes.

ORIGINES:

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 our range with highly distinct characteristics through the **seven** Origin Couverture Chocolates.



ALL OVER THE WORLD

Tanzania 75%

In a hot and humid tropical climate in the Lake Malawi region, cocoa beans reveal a chocolate harmoniously combining fruity and acidic notes with intense cocoa bitterness.

Madirofolo 65%

In the north of Madagascar, the Madirofolo plantation is surrounded by tamarind trees which give the beans their unique fruity flavour. Lightly sour, this dark couverture chocolate reveals floral, fruity and citrus notes.

PLANTATIONS:

Plantation Couverture Chocolates offer a specific millésime every year. Developed from the best beans, both plantations are harvested according to the Bio NOP 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.

*Organically grown products: certification in accordance with European and American regulations.

DISCOVER THE DIFFERENT TYPES OF COCOA

Its flavour will depend on its origin, its terroir and its cultivation.

LATIN AMERICA

Fruity and/or spicy aromatic taste.

AFRICA

Intense chocolate taste.

ASIA

Acidic aromatic taste



CRIOLO

Little bitter
Very aromatic
Fine Cocoa

Criollo yields extremely rare cacao with an exceptional flavour. It re-presents about 5% of the world's production. Criollo is found in the Caribbean and Latin America, in particular Ecuador.



TRINITARIO

Fine taste
Subtle aroma

Trinitario combines the best of Forastero and Criollo. This cross has fairly good resistance to plant diseases and strong wind. It represents about 15% of the world's production.



FORASTERO

Bitterness
Powerful cocoa taste

Forastero is a very strong cacao tree, easier to cultivate. It yields "bulk cacao" that gives chocolate its familiar taste. Almost all African plantations consist of Forastero varieties. It represents about 80% of the world's production.



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cacaocollective

@cacaobarryofficial



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Plantation Range

Plantation Couverture Chocolates offer a specific millésime every year. Developed from the best beans, both plantations are harvested according to the Bio NOP 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.

*Organically grown products: certification in accordance with European and American regulations.



PLANTATION COUVERTURE CHOCOLATES

Alto el Sol

MILLÉSIME - 65 % Min. Cocoa

CHD-P65ALTN-CA-U73 - 6 x 1 kg

CHD-P65ALTOBIO-566 - 1 x 20 kg



Moulding



Bar



Coating



NATURAL 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 -◆◆◆◇+

Shelf Life 24 months

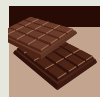
Madirofolo

MILLÉSIME - 65 % Min. Cocoa

CHD-Q65MADN-CA-U73 - 6 x 1 kg



Moulding



Bar



Coating



SAMBIRANO 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 flavour.

65% min. cocoa

38,2% fat

Fluidity -◆◆◆◆◇+

Shelf Life 24 months



Origine Range



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 seven countries with highly distinct characteristics through the seven Origin Couverture Chocolates.

ORIGINE DARK COUVERTURE CHOCOLATES

Équateur 76 % Min. Cocoa

CHD-Q76EQU-CA-U73 - 6 x 1 kg

VARIETY

- Arriba Nacional
- Trinitario

TASTE PROFILE

Tropical banana,
hint of liquorice,
strong bitterness.



Moulding



Bar



Coating



76% min. cocoa

44 % fat

Fluidity - ◆◆◆◆◆+

Shelf Life 24 months

Tanzanie 75 % Min. Cocoa

CHD-Q75TAZ-CA-U73 - 6 x 1 kg

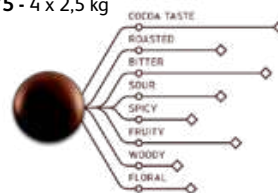
CHD-Q75TAZ-CA-U75 - 4 x 2,5 kg

VARIETY

- Criollo
- Trinitario

TASTE PROFILE

Cocoa bitterness,
Floral notes,
Strong fruitiness.



Moulding



Bar



Coating



75% min. cocoa

45 % fat

Fluidity - ◆◆◆◆◆+

Shelf Life 24 months

Venezuela 72% Min. Cocoa

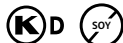
CHD-P72VEN-CA-U73 - 6 x 1 kg

VARIETY

- Criollo
- Trinitario

TASTE PROFILE

Black olives notes,
taste of wine,
intense woodiness.



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

Saint Domingue 70% Min. Cocoa

CHD-Q70SDO-CA-U73 - 6 x 1 kg

CHD-Q70SDO-CA-U75 - 4 x 2,5 kg

CHD-Q70SDO-566 - 1 x 20 kg

VARIETY

- Forastero

TASTE PROFILE

Floral spices,
olives notes,
fruity wine.



70% min. cocoa | 42% fat | Fluidity -●●●●○+ | Shelf Life 24 months

Mexique 66% Min. Cocoa

CHD-N66MEX-CA-U73 - 6 x 1 kg

Reference: CHD-N66MEX-CA-U75 - 4 x 2,5 kg

New code: CHD-N66MEX-2B-U75- 4 x 2,5 kg

VARIETY

- Forastero

TASTE PROFILE

Fragrant nuts,
fruity notes, subtle
gingerbread notes.



66% min. cocoa | 37% fat | Fluidity -●●●○+ | Shelf Life 18 months

Haïti 65% Min. Cocoa

CHD-Q65HAI-2B-U75 4 x 2,5 kg

LIMITED EDITION

VARIETY

- Criollo & Trinitario

TASTE PROFILE

Fine bitterness,
fresh mango notes,
hint of citrus fruits.



Multi-Applications

65% min. cocoa | 39% fat | Fluidity -●●●●○+ | Shelf Life 24 months

ORIGINE MILK COUVERTURE CHOCOLATE

Ghana 40% Min. Cocoa

CHM-P40GHA-CA-U75 - 4 x 2,5 kg

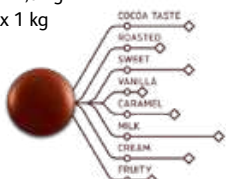
CHM-P40GHA-CA-U73 - 6 x 1 kg

VARIETY

- Forastero

TASTE PROFILE

Sweet chestnut,
hint of red fruits,
caramel notes.



40% min. cocoa | 21% min. milk | 39% fat | Fluidity -●●●●○+ | Shelf Life 18 months

ORIGINE SELECTION DARK COUVERTURE CHOCOLATE

Fleur de Cao™ 70% Min. Cocoa

CHD-O70FLEU-CA-U77 - 4 x 5 kg

CHD-O70FLEU-804 - 1 x 20 kg

VARIETY

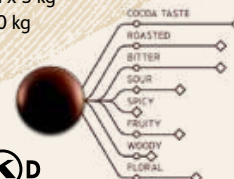
- Arriba
- Forastero

TASTE PROFILE

Floral aroma,
intense bitterness,
woody notes.



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



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

Pureté Range



Cacao Barry® continues the quest for pure chocolate taste. With Pureté 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.

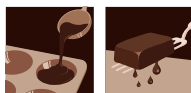
With ALUNGA™, OCOA™, INAYA™, EXTRA BITTER GUAYAQUIL & LACTEE SUPERIEURE you will release a pure, more intense taste in your creations.

DARK COUVERTURE CHOCOLATES PURETÉ

Ocoa™ 70% Min. Cocoa

CHD-N700COA-CA-U73 - 6 x 1 kg
CHD-N700COA-CA-U77 - 4 x 5 kg
CHD-N700COA-804 - 1 x 20 kg

Thanks to its intense cocoa flavour, this dark chocolate couverture offers countless sources of inspiration as a slightly sweet yet nicely bitter chocolate.



70% min. cocoa | 39% fat | Fluidity -◆◆◆◆◆+ | Shelf Life 24 months

Inaya™ 65% Min. Cocoa

CHD-S65INAY-2B-U73 - 6 x 1 kg
CHD-S65INAY-CA-U77 - 4 x 5 kg

With strong cocoa taste, this chocolate offers a pleasant bitterness, roasted and slightly sour notes to make recipes of character.



65% min. cocoa | 31% fat | Fluidity -◆◆◆◆◆+ | Shelf Life 24 months

Extra-Bitter Guayaquil 64% Min. Cocoa

CHD-P64EBPU-2B-U77 - 4 x 5 kg
CHD-P64EBPU-804 - 1 x 20 kg
CHD-P64EBPU-126 - 10 x 2,5 kg (block)

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



64% min. cocoa | 41% fat | Fluidity -◆◆◆◆◆+ | Shelf Life 24 months

MILK COUVERTURE CHOCOLATES PURETÉ

Alunga™ 41 % Min. Cocoa

CHM-Q41ALUN-CA-U73 - 6 x 1 kg

CHM-Q41ALUN-CA-U77 - 4 x 5 kg

CHM-Q41ALUN-804 - 1 x 20 kg

A true dominant cocoa taste, a slightly sweet taste, and milky notes make this an intense and complex couverture.



41% min. cocoa | 24% min. milk | 35% fat | Fluidity -◆◆◆◇+ | Shelf Life 18 months

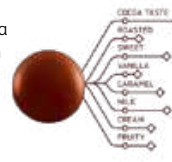
Lactée Supérieure 38 % Min. Cocoa

CHM-038LSUP-CA-U77 - 4 x 5 kg

CHM-038LSUP-804 - 1 x 20 kg

CHM-038LSUP-126 - 10 x 2.5 kg (block)

A milk couverture with pure cocoa flavour, intense milk taste, and an aromatic bouquet.



38% min. cocoa | 23% min. milk | 38% fat | Fluidity -◆◆◆◇+ | Shelf Life 18 months



Unique selling point

MORE PURE AND INTENSE FLAVOURS.

Cacao Barry® discovered that specific enzymes are naturally present in plantations, which reveal the purest and the most intense flavours in every cocoa bean. Thanks to the Q-Fermentation™ process, farmers select natural enzymes and add them to the pulp of the cocoa beans, creating a strong, homogeneous fermentation. Pureté is the association between art and science, uniting sourcing capabilities, technical expertise and meticulous processing methods.

All farmers are selected and trained in the best agricultural practices and apply the unique care necessary to obtain such intense and bold flavours. From healthy soil and tree management techniques to harvesting and Q-fermentation™ implementation: it is all part of The Cocoa Horizons program.





Creation by chef Nicolas Dutertre
Technical Advisor at the Chocolate Academy™ Center Montreal



Héritage Range



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

DARK COUVERTURE CHOCOLATE

Mi-Amère 58 % Min. Cocoa

CHD-Q58MIAM-CA-U77 - 4 x 5 kg

CHD-Q58MIAM-804 - 1 x 20 kg

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

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



Moulding



Interior



Coating



58% min. cocoa

38% fat

Fluidity -◆◆◆◇◇+

Shelf Life 24 months

ORGANIC COUVERTURE CHOCOLATES



Organic Dark Chocolate

71 % Min. Cocoa • Couverture NOP*

CHD-071NF-CA-U75 - 4 x 2,5 kg

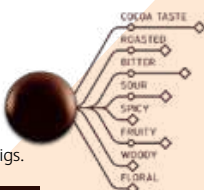
CHD-073BNFZLBY-558 - 2 x 10 kg

Organic cocoa beans.

Main origins:

- 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

43% fat

Fluidity -◆◆◆◆◆+

Shelf Life 24 months

Organic Milk Chocolate

38 % Min. Cocoa • Couverture NOP*

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.



Moulding



Mousse



Coating



38% min. cocoa

18% min. milk

38,5% fat

Fluidity -◆◆◆◆◆+

Shelf Life 18 months

*Organically grown products: certification in accordance with European and American regulations.
*Get closer to your sales representative to know the current origin.





FLAVOURED WHITE CHOCOLATE

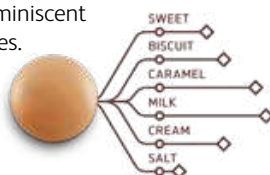
Zéphyr™ Caramel 35% Min. Cocoa

CHK-N35ZECA-2B-U75 - 4 x 2,5 kg

A delightful white chocolate with a silky texture and a strong caramel milk taste, mesmerising and reminiscent of Brittany's "caramel au beurre salé" salty notes.



Multiple Applications



35% min. cocoa | 30% min. milk. | 39%fat | Fluidity -◆◆◆◆◆+ | Shelf Life 12 months

WHITE CHOCOLATES

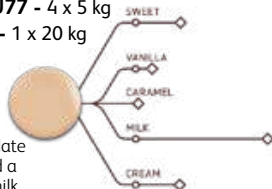
Zéphyr™ 34% Min. Cocoa

CHW-N34ZEPH-2B-U73 - 6 x 1 kg

CHW-N34ZEPH-CA-U77 - 4 x 5 kg

CHW-N34ZEPH-804 - 1 x 20 kg

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



Ganache Mousse Ice Cream

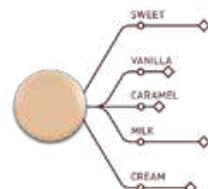


34% min. cocoa | 26% min. milk. | 40%fat | Fluidity -◆◆◆◆◆+ | Shelf Life 12 months

Blanc Satin™ 29% Min. Cocoa

CHW-Q29SATI-CA-U77 - 4 x 5 kg

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



Interior Moulding Coating



29% min. cocoa | 20% min. milk. | 33%fat | Fluidity -◆◆◆◆◆+ | Shelf Life 12 months

DARK CHOCOLATE with an intense taste of cocoa.

Force Noire™ 50% Min. Cocoa

CHD-X50FNOI-CA-U77 - 4 x 5 kg

CHD-X50FNOI-593 - 1 x 20 kg

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



Interior Mousse Ganache



50% min. cocoa | 28%fat | Fluidity -◆◆◆◆◆+ | Shelf Life 24 months

BAKE STABLE

Bake Stable products for delightful chocolate viennoiseries.

Extruded Baking Sticks K D

44% Min. Cocoa



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

160 sticks

CHD-BB-168BY-357

| | | | |
|-----------------|------|------|----------------------|
| Box 15 x 1,6 kg | 10 g | 8 cm | Shelf Life 24 months |
|-----------------|------|------|----------------------|

300 sticks

CHD-BB-308BY-357

| | | | |
|-----------------|------|------|----------------------|
| Box 15 x 1,6 kg | 5,3g | 8 cm | Shelf Life 24 months |
|-----------------|------|------|----------------------|



Decoration

VERMICELLI, CHOCOLATE FLAKES AND CHOCOLATE COFFEE BEANS

To decorate your pastry, confectionery & ice cream.



Fine Chocolate Vermicelli

M-7VCH-US-U73  D

Packaging: Box of 6 bags of 1 kg
Dimensions: 5 mm



Chocolate Coffee Beans

M-7GCC-484

Packaging: Box of 8 buckets of 1 kg
Dimensions: 15 x 10 x 4 mm



Super fins Pailletés Chocolat

M-7PCHS-CA-U77  D

Packaging: Box of 4 bags of 5 kg
Dimensions: <2 mm



Fins Pailletés Chocolat

M-7PCHF-CA-U77  D

Packaging: Box of 4 bags of 5 kg
Dimensions: 2-4 mm

Unique selling point

Convenient pack for Vermicelli and Pailletés with a resealable zip pack for optimal freshness.



CACAO
BARRY™

LAB



Unbox Creativity.



Our Cacao Barry® Chefs challenge themselves daily to surprise and delight.
The Lab is their playground, where they can revisit classic recipes, explore new trends
and experiment with new creative paths ...

Discover the LAB Bulletins

Gluten Free | Caramel | Chocolate Mousses
and many more subjects explored by our Chefs.

Download the LAB bulletins at:
<https://www.cacao-barry.com/en-CA>



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

Plein Arôme 100 % Cocoa

DCP-22GT-BY-760 - 6 x 1 kg



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



Biscuit



Decoration



Sauce



100% cocoa

22/24% fat

Shelf Life 24 months

Extra Brute 100 % Cocoa

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.



Biscuit



Decoration



Sauce



100% cocoa

22/24% fat

Shelf Life 24 months

COCOA BUTTERS

Deodorized Cocoa Butter 100 % Cocoa butter

NCB-HD703-BY-654 - 4 x 3 kg bucket

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



Interior



100% cocoa butter | Shelf Life 24 months

Mycryo® Cocoa Butter 100 % Cocoa butter

NCB-HD706-BYEX-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, and chocolate tempering, this deodorized fat has a neutral taste and allows you to limit the addition of fat.



Interior



Mousse



Roasting



100% cocoa butter | Shelf Life 12 months

PURE COCOA LIQUOR & NIBS

Grand Caraque 100 % Cocoa

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

Pure cocoa mass(100%) giving fondants a deep chocolate colour and subtly reducing sweetness.



Interior



Sauce



Mousse



PAREVE



100% cocoa | 53% cocoa butter | Shelf Life 36 months

Cocoa Nibs 100 % Cocoa

NIBS-S-609 - 4 x 1 kg

Flakes of pure cocoa, carefully roasted according to tradition.



Decoration



Biscuit



Interior



PAREVE



100% cocoa | 53% cocoa butter | Shelf Life 24 months

Looking for Inspiration ?

Find all our Cacao Barry® Chefs' recipes and concepts to get inspiration.

Find all about our latest innovations and exclusive partnerships.

Also, if you need technical information on products and online videos on specific techniques our website will provide you with some guidance.

Visit our website www.cacao-barry.com



The Nuts Collection

A Fresh Perspective

Reinvented to offer an infinite range of flavours and textures to Chefs.

Product creation expertly combines, grinds, and sweetens to serve any palette or pastry purpose. Used individually or in combination, our silky smooth pralines, seductive blends of almonds and hazelnuts, and aromatic pistachios will inspire and elevate your recipes. While 100% natural pure paste, serve the purists and encourage the unique.

Connoisseur or convenience seeker, whatever your imagination desires, we can oblige.

PURE PASTE

Hazelnut Pure Paste

100% Hazelnuts

NPN-HA1BY-T60 - 2 x 5 kg

100% fresh hazelnuts gently roasted to release their exceptional flavour. With nothing but natural sweetness, this subtly, gold tinted paste is ideal for your pastry and confectionery creations.

APPLICATIONS

/ For interior pastry, confectionery
/ For crêmeux, mousses, ice cream, sauces
/ Ideal to lower sweetness.



Filling



Mousse



Ice Cream



PAREVE



100% hazelnuts

Shelf Life 12 months

PRALINÉS ONCTUEUX PURE FRUIT TASTE

Praliné

70% Pistachios

PRO-PI701BY-19A - 6 x 1 kg

Deliciously unique, this 70% pistachio praline has a vibrant, green appearance. Grown in Spain and Iran, and lightly roasted for a fresh, authentic flavour, it's perfect for crêmeux, ice cream and sauces.

APPLICATIONS

/ Interior pastry, confectionery
/ For crêmeux, mousses, ice cream, sauces.



Filling



Mousse



Ice Cream



PAREVE



70% pistachios

30% sugar

Shelf Life 12 months

PRALINÉS ONCTUEUX CARAMELIZED

Praliné

50 % Hazelnuts

PRN-HA50CBY-T60 - 2 x 5 kg

This silky smooth, 50 % praline, contains only the finest caramelised hazelnuts. Medium roasted for a rich flavour, and unique golden colour.

APPLICATIONS

/ Interior pastry, confectionery
/ For crèmes, mousses, ice cream, sauces.



Filling



Mousse



Ice Cream



KD



VEGETARIAN



CARAMELIZED SUGAR

50% hazelnuts

50% sugar

Shelf Life 12 months

Praliné

50 % Almonds / Hazelnuts

PRN-MX50CBY-T60 - 2 x 5 kg

A velvety combination of the freshest almonds and hazelnuts, this medium roasted, 50 % praline is tinted vibrant gold. With a balanced, depth of flavour, and a smooth finish, if Paris-Brest is on the menu, this is your only option.

APPLICATIONS

/ Filling for pastry, confectionery
/ For crèmes, mousses, ice cream, sauces



Filling



Mousse



Ice Cream



KD



VEGETARIAN



CARAMELIZED SUGAR

25% almonds

25% hazelnuts

50% sugar

Shelf Life 12 months

Sablages

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

CARAMELIZED

Whole Caramelized Pistachios

Sablage La Mancha

NAO-SA-MAN70WH-T66 - 3 x 1 kg

These La Mancha Spanish pistachios are soft and subtle while offering fruity notes enhanced by a perfectly mastered caramelization.



Decor



Inclusions



KD



VEGETARIAN



70% pistachios

30% sugar

Shelf Life 9 months

Praliné Grains

Caramelized Hazelnut pieces

NAN-CR-HA5013-T66 - 3 x 1 kg

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



Decor



Biscuit



Inclusions



KD



VEGETARIAN



50% hazelnuts

50% sugar

Shelf Life 9 months



Service products



Croustillants and inclusions are ideal to bring texture to your creations.

CROUSTILLANTS

Cara Crakine™

FNF-X32CARACR-656 - 4 x 5 kg

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



Interior

11% of toasted biscuit cereals

Shelf Life **12 months**

Pralin Feuilletine™

FNN-X23PFBO-656 - 4 x 5 kg

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



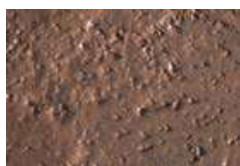
Interior

23% Pailleté Feuilletine™ | 12% hazelnuts | 12% almonds | Shelf Life **12 months**

Café Crokine™

FNF-CAFCRO-656 - 4 x 5 kg

A delicious intense coffee taste preparation with white chocolate and crunchy caramelized cocoa nibs.



Interior

34% White Chocolate | 15% caramelized cocoa nibs | Shelf Life **12 months**

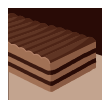
INCLUSION

Pailleté Feuilletine™

Fragments of very thin crêpes

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

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



Biscuit



Decoration



100% pure butter | Shelf Life **12 months**

**100%
PURE
BUTTER**

DECORATIONS & FINISHES

Brillance Noire

Glazing

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% cocoa

Shelf Life **12 months**

Powdered Chocolate

CHP-20BQ-760 - 6 x 1 kg

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



Decoration



Drink



32% min. cocoa

7% fat

Shelf Life **24 months**

COMPOUNDS

Easy-to-use compounds that require no tempering with a density and sheen perfect for coating your creations and filling them with fresh fruits.

Brune

Compound Coating

M-9VSB-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 - ◆◆◆◆◇+

Shelf Life **18 months**

Blonde

Compound Coating

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 - ◆◆◆◆◇+

Shelf Life **18 months**

Ivoire

Compound Coating

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% cocoa

Fluidity - ◆◆◆◆◇+

Shelf Life **12 months**





Unbox Creativity.

BRUNCH Recipe Booklet

By NICOLAS DUTERTRE

Pastry Chef, Technical Advisor at the Chocolate Academy™ Montreal

Bringing his experience and strengths from many years working in Parisian palaces, Chef Nicolas Dutertre presents his recipes for an exquisite Brunch!

Find more recipes at
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Chocolate Academy™ Center - Montreal

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