



EXPRESS YOUR
TRUE NATURE™



— 2023 - 2024 —



EXPRESS YOUR
TRUE NATURE™



100% OF OUR CACAO BEANS ARE SUPPORTING SUSTAINABLE CACAO SOURCING.

Because chefs and farmers are at the heart of the fight to ensure sustainable cacao farming that respects both the environment and individuals, all our chocolate and cacao based products are 100% sustainably sourced. Together, we support the Cocoa Horizons Foundation, a collective commitment that makes a real difference in improving the lives of farmers, eradicating child labour and bringing us closer each day to our goal of achieving a positive impact on deforestation and our carbon footprint by 2025.



FARMERS AND CHEFS, TOGETHER, WE LET NATURE THRIVE.

Learn more about all the results and initiatives on cacao-barry.com



EXPRESS YOUR
TRUE NATURE™

INNOVATOR IN FINE FLAVOUR EXCELLENCE

Innovators and explorers of cacao flavour excellence and protectors of its diversity since 1842, we share the whole cacao fruit flavour experience, from nature to plate, with farmers and chefs.

A favorite among creative chefs in more than 90 countries, Cacao Barry®, rooted in its French pastry heritage, offers a wide variety of fine flavour chocolates which cacao fruits and beans are carefully selected from exceptional plantations in Latin America, Africa and Asia.

Fostering strong stimulating international chef communities is at the heart of Cacao Barry® efforts to bring motivating inspirations to chefs, supported by their influential Ambassador network and the 26 Chocolate Academy™ centers around our world. At Cacao Barry® we are committed to a responsible and sustainable future, with the goal to offer 100% sustainable chocolates by 2025. We already reached the milestone to have 100% sustainably sourced beans in 2020 and we are the first to partner with the Bee Friendly Labels for our Almond nuts range, together with the FSA verification making our Nuts range a sustainably sourced one as of September 2021..

Thanks to our Thriving nature commitment, Cacao Barry® aims to ensure sustainable growth of the chocolate sector through a movement that includes farmers, civil society, industry, governments and chocolate lovers supporting the Cocoa Horizons Program.

Cacao Barry® empowers all creative chefs, masters and the next generation, to engage fully, to reach their vision: **to express their true nature.**



1842



1952 - 1963



1973



1988 - 1994



2007



2013 - 2019



2021 - 2023

Creation of **Cacao Barry** by Charles Barry, Paris, France

First **couverture chocolates** / **Baking Sticks** and simultaneously the so famous "pains au chocolat!"

First **Centres de Perfectionnement** / **Lenôtre** co-branded range / First **Ambassador Club** / Mould Range for chocolatiers

Pistoles™ invention (groundbreaking chocolate shape) / **Pailleté Feuilletine™** / **Origines** range

Mycryo® innovation / **World Chocolate Master** / **Plantation** range / **Or Noir™** custom service

Pureté™ range (unique Q-Fermentation™ process) / **The Pastry Alphabet** / **Creative Bulletins**

WholeFruit Chocolate / **The Cacao Powders Collection**

The brand

Certifications, labels & pictograms

Cacao Barry® respects and values the Cacao producers and Nature who offer the best cacao fruits. Cacao Barry® repays it well in return all along the production thanks to transparency and quality expertise in order to obtain chocolates with the purest taste answering the evolving needs of chefs and consumers.

100% PURE COCOA BUTTER

According to the Directive 2000/36 / EC of the European Parliament and of the Council relating to cacao 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 40 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™

Q-Fermentation™ - quality controlled FERMENTATION fermentation - is done by optimizing the method of fermentation and by increasing the presence of natural fermentation which have the greatest impact on the cacao's flavours. We obtain unique, intense and pure flavours close to zero impurities or off-flavours released by each cacao bean.



100% TRACEABLE CACAO BEANS

from Farmer to chef.

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



BEE FRIENDLY

Cacao Barry® nuts are sustainably sourced. For the almond production, we are a Label BEE FRIENDLY® partner, the label of farmers committed to the protection of pollinators. More information on www.cacao-barry.com.



COCOA HORIZONS

Since 2015 Cacao Barry® is proud to support The Cocoa Horizons foundation and its mission to improve the livelihoods of cacao 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.



FAIRTRADE*

Fairtrade aims to make cacao farming more sustainable so farmers can better provide for themselves and their families.



*Any reference to Fairtrade (FT) requires a valid Fairtrade certificate.

RAINFORREST ALLIANCE*

When you choose Rainforest Alliance Certified™ chocolate, you are supporting the farmers who are looking after their workers and our natural resources.

www.rainforest-alliance.org

*Any reference to Rainforest Alliance (RFA) requires a valid Rainforest Alliance certificate.



KOSHER DAIRY

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



KOSHER 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.



UPCYCLED

Upcycled products prevent food waste by creating new, high quality products out of surplus food. It's an innovative approach to food waste because it is the first consumer product-based solution, making it highly scalable and economically sustainable. To learn more, visit www.upcycledfood.org.





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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 cacao fruit, we are experts to unlock all the potential that cacao has to offer. As the only global premium brand we master cacao bean sourcing, good agricultural practices as well as the production from all the ingredients; nibs, liquor, butter and cacao powder. 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 cacao bean

1 / FARMING

The cacao fruit 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 cacao tree starts to grow cacao 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 cacao, benefiting both the farmers and chefs.

2 / HARVESTING

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



3 / OPENING OF THE CACAO FRUIT

After being harvested 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 cacao fruits 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 cacao fruit, 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™ for its Puretê core range.

With this optimized fermentation, the time is shortened, while it guarantees an homogenous bean quality and more pure flavour of cacao.



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 CACAO 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 cacao 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 molds 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 cacao flavours this is minimized as much as possible for our Purity, Origin and Plantation chocolates.



11 / GRINDING THE NIBS

The cacao nibs are refined to obtain a 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 cacao liquor or cacao mass.

The quality of this cocoa 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 five 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 cacao solids by pressing. The resulting cacao cakes can vary in fat content depending on the application and form the basic material for getting cacao powder after pulverization.

15 / CONCHING

After refining, the chocolate is 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 molded 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 / WHOLEFRUIT CHOCOLATE

For WHOLEFRUIT chocolate, Cacao Barry® partners with Cabosse Naturals who upcycles the delicious pulp into a range of 100% pure cacaofruit ingredients. Cabosse Naturals collaborates closely with the local cacaofruit farming communities, who are part of the Cocoa Horizons sustainability programme in Ecuador, to source the highest quality fruits and offer to 450 small farmers an improved quality of life. They work together to limit the time between harvesting the fresh cacaofruits and the processing into delicious ingredients to no more than 5 hours.

This is essential to preserve the high quality delicious fresh fruity taste and nutrients of the fruits that are found in WHOLEFRUIT chocolate.





EXPRESS YOUR
TRUE NATURE™



or noir™

CREATE YOUR UNIQUE CHOCOLATES



Enter a creative path towards expressing your true nature.

With Or Noir™, you are accessing a service designed for all creators to embrace their values and tell their story to the world.

Or Noir™ offers you the opportunity to explore unlimited personalization possibilities to create your unique chocolates.

Let's start now!





OR NOIR™

HOW TO CREATE YOUR UNIQUE CHOCOLATES?

- 1 / **BOOK A DATE** TO VISIT THE OR NOIR™ LAB IN PARIS OR TO RECEIVE YOUR CREATION KIT.



Contact your sales representative to connect with Or Noir™

- 6 / **A COLLABORATIVE PROCESS**
- Dedicated line / Scalable process / Quality control



- 2 / **PREPARE** YOUR CREATIVE JOURNEY WITH YOUR ON BOARDING DOCUMENT

- 7 / **DEFINE THE PERFECT FORMAT** TO MATCH YOUR NEEDS :

- 3 / **EXPLORE COCOA** FROM MANY ORIGINS TO BUILD YOUR TASTE PROFILE.



SOUTH AMERICA - AFRICA - INDONESIA



- 1kg pistoles™ Or Noir™ bag
- 5kg pistoles™ Or Noir™ bag
- 20kg pistoles™ Or Noir™ box

- 4 / **SELECT YOUR FAVORITE INGREDIENTS** TO CREATE YOUR UNIQUE RECIPE.



SUGARS - COCOA BUTTER - SOY/SUNFLOWER LECITHINE - VANILLA



- Napolitains/minibars**
- 4,5gr napolitains
- 13,5 gr minibars
(Minimum production = 500kg)

- 5 / **TASTE AND FINALIZE** YOUR CREATION.

- 8 / **NAME YOUR RECIPE**



- 9 / **TELL YOUR STORY TO THE WORLD!**



EXPRESS YOUR TRUE NATURE™

www.cacao-barry.com #OrNoirLab

@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*. By working closely with farmers from single plantations, Cacao Barry ensures traceability and the highest quality of unique aromatic notes for chocolates that reflect their terroir.

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



PLANTATION COUVERTURE CHOCOLATE

Alto el Sol

MILLÉSIME - 65 % Min. Cacao

CHD-P65ALTN-E1-U68 6 x 1 kg



NATURAL PARK RIO ABISEO / PERU

TASTE PROFILE

Dominant bitterness, Red fruit notes, Long lasting.

VARIETY

Criollo Amazonia (Trinitario)

FAIRTRADE

Fairtrade helps to make cacao farming more sustainable by guaranteeing minimum prices and providing a premium to invest in local communities, so farmers can provide a better future for themselves and their families.

LOCATION OF THE PLANTATION / CLIMATE

It is in the heart of a natural park in Peru, located in Pachiza within the region of San Martín, where the Saavedra del Castillo family and six farmers cultivate cocoa from the Alto el Sol plantation. In this region, the average annual rainfall is 1600mm with an average temperature of 27°C. The plantation is protected by a lush environment that gives cocoa trees their richness.

GPS COORDINATES OF THE PLANTATION :

7° 10' 48.86" S / 76° 43' 35.28" O



65% min. cacao

37% fat

Fluidity - ●●●○◇+

BB 24 months

Madirofolo

MILLÉSIME - 65 % Min. Cacao

CHD-Q65MADN-E1-U68 6 x 1 kg



SAMBIRANO / MADAGASCAR

TASTE PROFILE

Citrus bitterness, Sour wood notes, Hint of liquorice.

VARIETY

Trinitario

COCOA HORIZONS

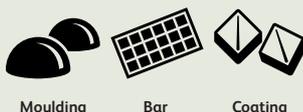
This product supports the activities of the Cocoa Horizons Foundation to improve the livelihoods of cacao farmers worldwide through the promotion of sustainable practices and community development projects.

LOCATION OF THE PLANTATION / CLIMATE

Managed daily by the Jacques family near the «southern border of the equatorial cocoa belt», the Madirofolo plantation is located in the Ambanja region, in the northwest of Madagascar. In this region, the climate is dominated by winds of the Indian Ocean from the southeast. The hot and rainy season extends from November to April, and the dry and cooler season from May to October. The Madirofolo plantation is surrounded by tamarind trees that give the beans a unique citrusy & fruity taste.

GPS COORDINATES OF THE PLANTATION

13° 39' 07" S / 48° 28' 06" E



65% min. cacao

38% fat

Fluidity - ●●●●◇+

BB 24 months

Chocolate
Couvertures and Chocolates



EXCEPTIONAL FLAVOURS COMING

EXPRESS YOUR TRUE NATURE™

Mexique 66%

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

St Domingue 70%

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

Équateur 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.

Venezuela 72%

This chocolate offers the perfect balance of a powerful cacao 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 cacao and miel, caramel and biscuits notes.

Alto El Sol 65%

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

ORIGINES:

Grown in limited quantities, the cacao 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 Origin Couverture Chocolates.



FROM ALL OVER THE WORLD

Tanzanie 75%

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

Madirofolo 65%

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

Papouasie 35%

A creamy chocolate with hazelnuts aroma complemented by notes of caramel, citrus and spices.

DISCOVER THE DIFFERENT TYPES OF CACAO

Its flavor 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



CRIOLLO

Little bitter
Very aromatic
Fine Cocoa

Criollo yields extremely rare cacao with an exceptional flavor. 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 cacao 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.

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.



www.cacao-barry.com
cacaocollective

f t YouTube @cacaobarryofficial



Origine Range



Grown in limited quantities, the cacao beans selected for Origin Couverture Chocolates originate from a single country in order to offer you exceptional chocolates with a strong personality. Discover the Seven Origins Couverture Chocolates and the two Origines Selection with highly distinct characteristics.

ORIGINE DARK COUVERTURE CHOCOLATES

Équateur

76 % Min. Cacao

CHD-Q76EQU-E1-U68 6 x 1 kg

VARIETY

- Arriba Nacional
- Trinitario

TASTE PROFILE

Tropical banana, hint of liquorice, strong bitterness.



Moulding Bar Coating



76% min. cacao | 44% fat | Fluidity -●●●●●+ | BB 24 months

Venezuela

72 % Min. Cacao

CHD-P72VEN-E4-U70 4 x 2,5 kg
CHD-P72VEN-E1-U68 6 x 1 kg

VARIETY

- Criollo
- Trinitario

TASTE PROFILE

Black olives notes, taste of wine, intense woodiness.



Moulding Bar Coating



72% min. cacao | 41% fat | Fluidity -●●●●●+ | BB 24 months

Saint Domingue

70 % Min. Cacao

CHD-Q70SDO-E4-U70 4 x 2,5 kg
CHD-Q70SDO-E1-U68 6 x 1 kg

VARIETY

- Forastero

TASTE PROFILE

Floral spices, olives notes, fruity wine.



Moulding Bar Coating



70% min. cacao | 42% fat | Fluidity -●●●●●+ | BB 24 months

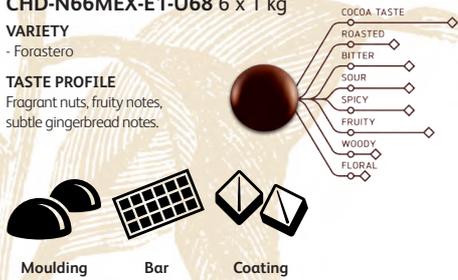
Mexique

66% Min. Cacao /

CHD-N66MEX-E4-U70 4 x 2,5 kg
CHD-N66MEX-E1-U68 6 x 1 kg

VARIETY
- Forastero

TASTE PROFILE
Fragrant nuts, fruity notes,
subtle gingerbread notes.



66% min. cacao | 37% fat | Fluidity -●●●○◇+ | BB 24 months

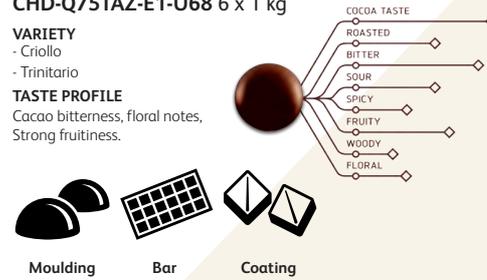
Tanzanie

75% Min. Cacao /

CHD-Q75TAZ-E4-U70 4 x 2,5 kg
CHD-Q75TAZ-E1-U68 6 x 1 kg

VARIETY
- Criollo
- Trinitario

TASTE PROFILE
Cacao bitterness, floral notes,
Strong fruitiness.



75% min. cacao | 45% fat | Fluidity -●●●●◇+ | BB 24 months

ORIGINE MILK COUVERTURE CHOCOLATES

Ghana

40% Min. Cacao /

CHM-P40GHA-E4-U70 4 x 2,5 kg
CHM-P40GHA-E1-U68 6 x 1 kg

VARIETY
- FORASTERO

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



40% min. cacao | 21% min. milk | 39% fat | Fluidity -●●●●◇+ | BB 18 months

Papouasie

35% Min. Cacao /

CHM-Q35PAP-E4-U70 4 x 2,5 kg
CHM-Q35PAP-E1-U68 6 x 1 kg

VARIETY
- FORASTERO

TASTE PROFILE
Aromatic hazelnut,
rich creaminess, hint of caramel.



35% min. cacao | 23% min. milk | 36% fat | Fluidity -●●●●◇+ | BB 18 months

ORIGINES SELECTION Dark Couverture Chocolate

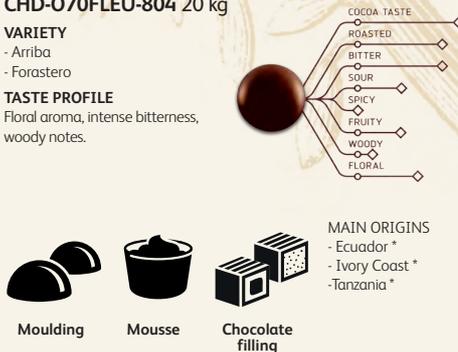
Fleur de Cao™

70% Min. Cacao /

CHD-O70FLEU-E4-U72 4 x 5 kg
CHD-O70FLEU-804 20 kg

VARIETY
- Arriba
- Forastero

TASTE PROFILE
Floral aroma, intense bitterness,
woody notes.



70% min. cacao | 41% fat | Fluidity -●●●●◇+ | BB 24 months

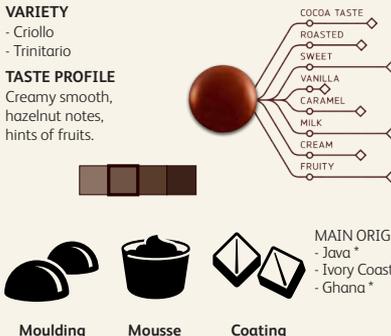
Ambre Java™

36% Min. Cacao /

CHM-R36AMJA-E4-U72 4 x 5 kg

VARIETY
- Criollo
- Trinitario

TASTE PROFILE
Creamy smooth,
hazelnut notes,
hints of fruits.



36% min. cacao | 23% min. milk | 35% fat | Fluidity -●●●◇◇+ | BB 18 months

* Get closer to your sales representative to know the current origin.



Pureté Range

Pureté is focused on the respect and valorization of the cacao fruit. It 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 are part of The Cocoa Horizons programme.

The range was first created when Cacao Barry® discovered that specific enzymes are naturally present in plantations, which reveal the purest and the most intense flavours in every cacao bean. Thanks to the Q-Fermentation™ process, farmers select natural enzymes and add them to the pulp of the cacao beans, creating a strong, homogeneous fermentation. Today, the scope of the range is deepened with the introduction of WholeFruit chocolate, valorizing further the cacao fruit, upcycling the cacao fruit pulp, reducing waste, and bringing the cacao fruit zesty and fruity taste into chocolate, as Nature intended. WholeFruit chocolate is the new flagship of our Pureté range. The cornerstone of Cacao Barry®.



DARK COUVERTURE CHOCOLATES PURETÉ

Ocoa™ 70% Min. Cacao

CHD-N700COA-E4-U72 4 x 5 kg
CHD-N700COA-E1-U68 6 x 1 kg

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



70% min. cacao | 39% fat | Fluidity -◆◆◆◆◆+ | BB 24 months

Inaya™ 65% Min. Cacao

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

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



65% min. cacao | 31% fat | Fluidity -◆◆◆◆◆+ | BB 24 months

Extra-Bitter Guayaquil™ 64% Min. Cacao

CHD-P64EBPU-804 20 kg
CHD-P64EBPU-E4-U72 4 x 5 kg
CHD-P64EBPU-126 10 x 2,5kg (Block format)

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



64% min. cacao | 41% fat | Fluidity -◆◆◆◆◆+ | BB 24 months

Excellence™ 55% Min. Cacao

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

A true balanced taste and a mild cacao flavour enabling Chefs to create countless recipes.



55% min. cacao | 36% fat | Fluidity -◆◆◆◆◆+ | BB 24 months

MILK COUVERTURE CHOCOLATES PURETÉ

Lactée Supérieure

38% Min. Cacao



CHM-038LSUP-E4-U72 4 x 5 kg
 CHM-038LSUP-804 20 kg
 CHM-038LSUP-126 10 x 2,5 kg
 (Block format)

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



Moulding Mousse Coating

38% min. cacao | 23% min. milk | 38% fat | Fluidity -◆◆◆◆◆+ | BB 18 months

Alunga™

41% Min. Cacao



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

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



Moulding Mousse Ganache

41% min. cacao | 24% min. milk | 35% fat | Fluidity -◆◆◆◆◆+ | BB 18 months

WHOLEFRUIT CHOCOLATE PURETÉ

Evocao™

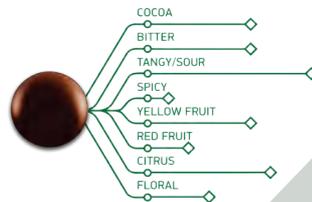
72% Min. Cacao



CWD-Q1EVOC-E0-U70 4 x 2,5 kg
 CWD-Q1EVOC-U75 4 x 2,5 kg

Evocao™, made with 100% pure cacaofruit, provides a revolutionary fresh and fruity experience. Its bright citrusy tanginess signature taste is complemented by what marks Evocao™: a tropical fruitiness bursting with fresh mango, lemon, mandarin, passion fruit and cacaofruit pulp. Plump red berries and white flowers follow. A mellow bitterness gives way to a smooth mouthfeel that lasts like no other chocolate to date.

WholeFruit Evocao™ is officially the first chocolate for artisans and professionals in the world to receive the Upcycled Certified label, implemented this year in the United States & Canada by the Upcycled Food Association. The association helps consumers make more conscious choices and have a positive impact on the environment.



72% min. cacao | 41% fat | Fluidity -◆◆◆◆◆+ | BB 15 months



LEARN HOW TO WORK WITH THIS UNIQUE CHOCOLATE

Chocolate Couvertures and Chocolates



Héritage Range

Our historic range, which includes the first Cacao Barry® couverture chocolate, is specially designed to support chefs in the creation of iconic French pastry applications. Made from carefully selected beans, the Héritage range offers perfect workability and regularity. Our promise is great quality for an affordable price.



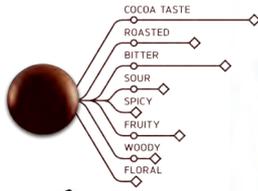
DARK COUVERTURE CHOCOLATES

Louvre

71 % Min. Cacao
CHD-P71LO-LNE4-U70 4 x 2,5 kg



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



71% min. cacao

45% fat

Fluidity -◆◆◆◆◆+

BB 24 months



Passy™

70 % Min. Cacao
CHD-N70PA-LNE4-U70 4 x 2,5 kg

NEW PACKAGING
SAME RECIPE



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



70% min. cacao

41% fat

Fluidity -◆◆◆◆◆+

BB 24 months



Organic Dark Chocolate Couverture NOP EQUIVALENCE*

71 % Min. Cacao
CHD-071NF-E4-U70 4 x 2,5 kg
CHD-073BNFZLBY-558 10 x 2 kg

Organic cacao beans.

Main origins:

- Peru*

- Santo Domingo*.

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



71% min. cacao

43% fat

Fluidity -◆◆◆◆◆+

BB 24 months

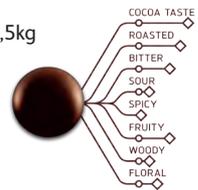


Mi-Amère

58 % Min. Cacao

CHD-Q58MIAM-E4-U72 4 x 5 kg
CHD-Q58MIAM-804 20 kg
CHD-Q58MIAM-126 10 x 2,5kg (Block format)

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



58% min. cacao

38% fat

Fluidity -◆◆◆◆○+

BB 24 months



LENÔTRE

A collaboration of excellence.



For over 40 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.

Cacao Barry® challenged 3 pairs of chefs to develop 10 exclusive recipes using the products created by the two companies. Download the recipes!



SCAN ME TO DOWNLOAD 10 EXCLUSIVE RECIPES FROM LENÔTRE & CB CHEFS

bit.ly/lenotre-cacaobarry





MILK COUVERTURE CHOCOLATES

Élysée

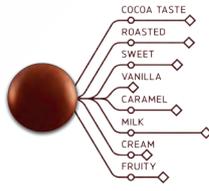
36 % Min. Cacao



CHM-P36EL-LNE4-U70 4 x 2,5 kg
CHM-P36ELYS-LN-804 20 kg



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



Moulding Chocolate filling Coating

36% min. cacao | 22% min milk | 35% fat | Fluidity -◆◆◆◆+ | BB 18 months

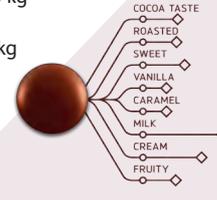
Lactée Barry

35 % Min. Cacao



CHM-P35LBAR-E4-U72 4 x 5 kg
CHM-P35LBAR-804 20 kg
CHM-P35LBAR-126 10 x 2,5 kg (Block format)

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



Moulding Mousse Coating

35% min. cacao | 29% min milk | 38% fat | Fluidity -◆◆◆◆+ | BB 18 months

Organic Milk Chocolate Couverture NOP EQUIVALENCE*

38 % Min. Cacao



CHM-T25ZLBNF-U75 4 x 2,5 kg

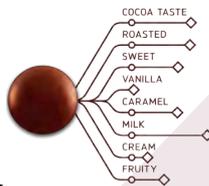
Organic cacao beans.

Main origins:

- Peru*

- Santo Domingo*.

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



Moulding Mousse Chocolate filling

38% min. cacao | 18% min milk | 38% fat | Fluidity -◆◆◆◆+ | BB 18 months

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

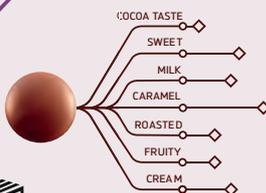
MILK FLAVORED COUVERTURE CHOCOLATE

Lactée Caramel

31 % Min. Cacao

CHF-N31LCAR-E4-U72 4 x 5 kg
CHF-N31LCAR-E1-U68 6 x 1 kg

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



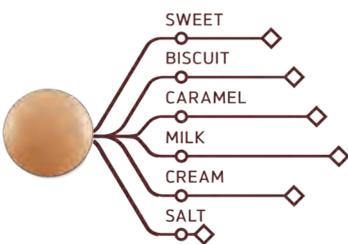
Moulding Mousse Chocolate filling

31% min. cacao | 25% min milk | 35% fat | Fluidity -◆◆◆◆+ | BB 12 months

Chocolate Couvertures and Chocolates



WHITE FLAVOURED CHOCOLATE



Multi-Applications



Zéphyr Caramel™

35 % Min. Cacao



CHK-N35ZECA-E4-U70 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.

35% min. cacao | 30% min. milk | 39% fat | Fluidity -◆◆◆◆◆+ | BB 18 months

WHITE CHOCOLATES

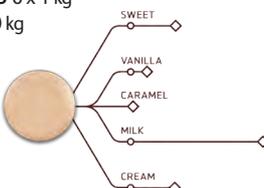
Zéphyr™

34 % Min. Cacao



CHW-N34ZEPH-E4-U72 4 x 5 kg
CHW-N34ZEPH-E1-U68 6 x 1 kg
CHW-N34ZEPH-558 20 kg

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



Pastry ganache

Mousse

Ice Cream

34% min. cacao | 26% min. milk | 40% fat | Fluidity -◆◆◆◆◆+ | BB 18 months (Except for pack - 558: 12 months)

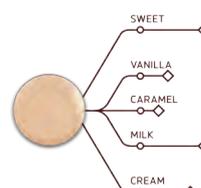
Blanc Satin™

29 % Min. Cacao



CHW-Q29SATI-E4-U72 4 x 5 kg
CHW-Q29SATI-558 20 kg

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



Moulding

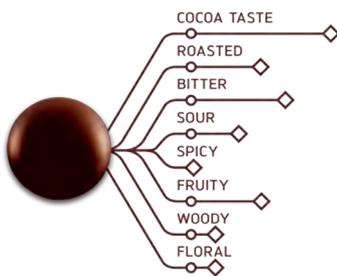
Chocolate filling

Coating

29% min. cacao | 20% min. milk | 33% fat | Fluidity -◆◆◆◆○+ | BB 18 months (Except for pack - 558: 12 months)



DARK CHOCOLATES



Chocolate filling



Ganache



Mousse



Chocolat Amer

60% Min. Cacao



CHD-V60AMER-E4-U72 4 x 5 kg

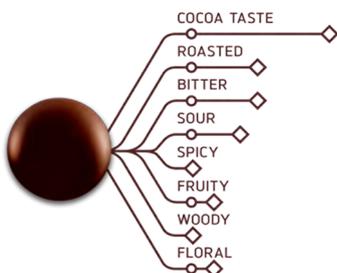
The intense cacao taste of this dark chocolate is complimented by subtle herbaceous and fruity notes.

60% min. cacao

32% fat

Fluidity -●●○○○+

BB 24 months



Chocolate filling



Ganache



Mousse



Force Noire™

50% Min. Cacao



CHD-X50FNOI-E4-U72 4 x 5 kg

CHD-X50FNOI-E1-U68 6 x 1 kg

CHD-X50FNOI-126 10 x 2,5 kg (Block format)

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

50% min. cacao

28% fat

Fluidity -●○○○○+

BB 24 months

Chocolate
Couvertures and Chocolates



Bake Stable Products

In 1963, Cacao Barry invented the baking sticks and simultaneously the famous chocolate croissant (“pain au chocolat”). Discover three different bake stable products for delightful chocolate viennoiseries and our chocolate drops for the perfect cookies.



Dark Chocolate Drops 50% Min. Cacao



These delicious chunks of 50% cacao superior quality dark chocolate are ready to bake.

7500 Drops / kg	CHD-DR-75Y5-E4-U72
Box 4 x 5 kg	4 x 37500 Drops BB 24 months

7500 Drops / kg	CHD-DR-75Y5-E1-U68
Box 6 x 1 kg	6 x 7500 Drops BB 24 months

Extruded Baking Sticks 44% Min. Cacao



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 BB 24 months

300 sticks	CHD-BB-308BY-357
Box 15 x 1,6 kg	5,3 g* 8 cm BB 24 months

500 sticks	CHD-BB-508BY-357
Box 15 x 1,6 kg	3,2 g* 8 cm BB 24 months

* Average weight

Milk Baking Sticks 30% Min. Cacao - 18% Min. Milk



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

160 sticks	CHM-BB-168-357
Box 15 x 1,6 kg	10 g 8 cm BB 18 months

Long Baking Sticks 44% Min. Cacao



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

400 sticks	CHD-BB-528-305
Box 4 x 5 kg	11,8 g 28 cm BB 24 months

Pure Cacao Products



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

COCOA BUTTERS

Deodorized Cocoa Butter

100 % Cacao butter

NCB-HD702-BYEX-U68 6 x 1 kg - bag
 NCB-HD703-BYE0-654 4 x 3 kg - bucket
 NCB-HD03-655 4 x 4 kg - bucket

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



Chocolate filling



Decoration



100% cocoa butter

BB 24 months

Mycryo® Cocoa Butter

100 % Cacao butter

NCB-HD706-BYEX-X55 10 x 550 g
 NCB-HD706-BY-X55 10 x 550g

The MYCRYO® cacao 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.



Chocolate filling



Mousse



Roasting



100% cocoa butter

BB 12 months

PURE COCOA LIQUOR

Grand Caraque

100 % Cacao

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

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



Chocolate filling



Sauce



Mousse



100% cacao

53% cocoa butter

BB 36 months

NIBS

Cocoa Nibs

100 % Cacao

NIBS-S-609 4 x 1 kg

VARIETY:
 - Ghana
 Flakes of pure cacao from Ghana carefully roasted according to tradition.



Biscuit



Decoration



Chocolate filling



100% cacao

53% cocoa butter

BB 24 months

100% Cacao Products



EXPRESS YOUR TRUE NATURE™

Why settle for ONE?

When there is a new universe of possibilities

THE CACAO POWDERS COLLECTION



Extra Brute Rouge Ultime Plein Arôme

UNIVERSELLE



Nature Cacao Nature Fruitée

NATURELLE



Décor Cacao Légère 1% Noir Intense

PERFORMANTE



Explore The Cacao Powders Collection

www.cacao-barry.com @cacaobarryofficial



INTRODUCING

THE CACAO POWDERS COLLECTION

FIND THE RIGHT POWDERS FOR YOUR NEEDS

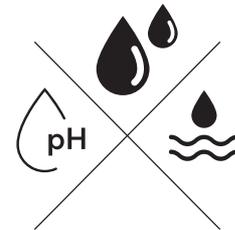
CACAO BARRY'S 100% CACAO POWDERS COLLECTION ENCOMPASSES ALL THE POSSIBILITIES FOR CHEFS TO EXPRESS THEIR TRUE NATURE:



/ An exciting collection of **fine cacao flavours** including **single origins & organic** options, opening limitless creative pairing paths for chefs.



/ An **unmatched palette of colours**, either **dutched or natural** to unleash chefs' creativity and playfulness.



/ A compelling selection of **pH, fat content & water absorption level** to realize all recipes and allow cutting-edge techniques.

BE PLANET-FRIENDLY BY RECYCLING THIS BAG!

Be part of a more sustainable world thanks to our recyclable and resealable packaging, **designed consciously** to be more practical while reducing waste.

Keep your pure cacao powder fresh!

The bag protects the pure cacao powder from degradation by keeping air and moisture out while limiting undesirable powder lumps.

Yes! The whole collection is made from sustainably sourced cacao beans. Learn more on the Cocoa Horizons Foundation : www.cocoahorizons.org.



NEW!! The new zip seal makes it very easy to open and close the bag repeatedly and allows for precise re-sealing.



Easy-to-recycle mono-material.

This planet friendly recyclable packaging is made of a mono-material, (the bag and the label): polyethylene (PE). It allows this packaging to be collected, sorted and then successfully recycled.

Check how to recycle your Cacao Barry bag in your country by scanning the QR code!



Learn more on www.cacao-barry.com/recyclable-resealable-packaging

Universelle



Cacao Barry's **Universelle** range is the ultimate collection of **all-around cacao powders**, built upon iconic French savoir-faire.

It has been perfected to be the reliable choice for universal use. Featuring high fat and dutched cacao powders, it reveals superior intense colours, powerful cacao flavours and the smoothest texture.

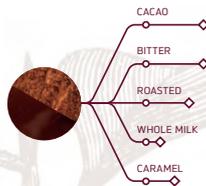
UNIVERSELLE RANGE

Plein Arôme

- / 100 % Cacao
- / High fat cacao powder
- / Alkalisé

DCP-22PLARO-89B 6 x 1 kg
DCP-22PLARO-91B 2 x 5 kg

Plein Arôme stands out for its comforting and familiar flavours evoking the childhood chocolate cake.



pH 6.8 - 7.2



100% cacao | 22/24% fat | BB 24 mois



Extra Brute

- / 100 % Cacao
- / High fat cacao powder
- / Alkalisé

DCP-22EXBRU-89B 6 x 1 kg
DCP-22EXBRU-91B 2 x 5 kg

Recognized by top chefs as the best cocoa powder in the world for decades, the high-performing Extra Brute is the perfect choice for universal use.



pH 7.7 - 8.1



100% cacao | 22/24% fat | BB 24 mois



Rouge Ultime

- / 100 % Cacao
- / High fat cacao powder
- / Alkalisé

DCP-20RULTI-89B 6 x 1 kg
DCP-20RULTI-91B 2 x 5 kg

Our new N°1 powder, Rouge Ultime with its red colour from the Cameroon sustainably sourced fine cacao beans invites you to explore adventurous pairing associations.



pH 7.8 - 8.4



100% cacao | 20/22% fat | BB 24 mois



Naturelle



Cacao Barry's **Naturelle** range is a delicious innovative collection of **100% cacao natural powders** offering rare fine flavours, a variation of remarkable colours: from dark to light brown, with organic and single origin options. The range is the perfect ally for vegan recipes for which the attribute «natural» is essential, without compromising taste.

NATURELLE RANGE

Nature Cacao

/ 100% Cacao
/ Low fat cacao powder
/ Natural

NCP-10NAT-89B 6 x 1 kg
NCP-10NAT-E0-89B 6 x 1 kg

With its 100% clean label promise, the natural dark brown cacao powder Nature Cacao is a new way to meet your consumers' need for authenticity.



100% cacao | 10/12% fat | BB 24 mois

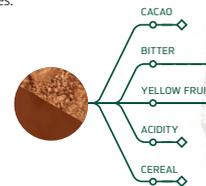


Nature Fruitée

/ 100% Cacao
/ Low fat cacao powder
/ Natural

NCP-10NATFR-89B 6 x 1 kg
NCP-10NATFR-E0-89B 6 x 1 kg

Made from organic cocoa beans from Santo Domingo, Nature Fruitée offers an intriguing fruity taste experience in your clean label recipes.



100% cacao | 10/12% fat | BB 24 mois



Performante



Cacao Barry's **Performante** range is a collection of unique cacao powders selected for their **exceptional characteristics fitting very specific use** for unbeatable results. With various fat content, different pH levels or technical features such as insoluble powder, this range pushes further the boundaries of cacao powders like never before.

PERFORMANTE RANGE

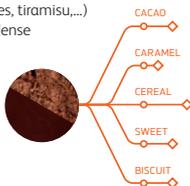
Décor Cacao

- / 100 % Cacao
- / High fat cacao powder
- / Alkalisé



DCP-20DECOR-89B 6 x 1 kg
DCP-20DECOR-E0-89B 6 x 1 kg

The insoluble Décor Cacao keeps its colour, flavour and dry matt powder aspect much longer than a traditional cacao powder (up to 3 weeks). Ideal for dusting (truffles, tiramisu,...) and products that condense during storage.



- TIRAMISU
- CONFECTIONERY
- FROZEN DESSERTS
- GLAZING
- ICE CREAMS

100% cacao | 20/22% fat | BB 24 mois

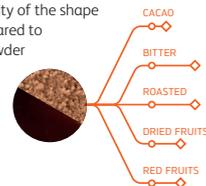


Légère 1%

- / 100 % Cacao
- / Defatted cacao powder
- / Alkalisé

DCP-01LEGER-93B 6 x 750 g
DCP-01LEGER-E0-93B 6 x 750 g

This defatted alkalisé cacao powder, containing less than 1 % cocoa butter, gives an increased batter volume (+20%) and a less dense product (better stability of the shape during baking) compared to a standard cacao powder



- MACARONS
- MERINGUES
- CREAMS & MOUSSES
- VIENNOISERIES
- SPREADS

100% cacao | Max 1% fat | BB 24 mois



Noir Intense

- / 100 % Cacao
- / Low fat cacao powder
- / Alkalisé

DCP-10BLACK-89B 6 x 1 kg
DCP-10BLACK-E0-89B 6 x 1 kg

Revisit your classic recipes (e.g. cookie, muffin...) by adding a touch of elegance with Noir Intense, a remarkable shiny deep black cacao powder!



- DOUGHS
- BISCUITS
- DONUTS
- GLAZING
- CONFECTIONERY
- COCOA SPRAY

100% cacao | 10/12% matière grasse | BB 24 mois





EXPRESS YOUR
TRUE NATURE™



KNOW YOUR CACAO POWDERS LIKE YOU KNOW YOUR CHOCOLATES.

With the new **Cacao Alphabet** book, get ready to learn everything you need to know about cacao powders to **get the results you want**.

- / A complete guide based on over **450 tests** to help chefs select the **perfect cacao powder** for any **desired result**
- / Over **48 recipes** (biscuits, creams & mousses, ice creams & sorbets, pastes and beverages)
- / **Tips & Inspirations** from our technical experts and chefs
- / A full review of Cacao Barry's new collection of **8 cacao powders**.

Get your **Cacao Alphabet NOW** on cacao-barry.com





EXPRESS YOUR
TRUE NATURE™



DISCOVER ALL OUR CACAO BARRY® MOLDS IN THE COLLECTION

Bonbons,
Tablets,
Snacking bars,
Lollipops,
Characters,

Treats,
Sweet boxes,
Christmas and
Easter moulds.



For more information, please contact
your Cacao Barry® sales representative.



www.cacao-barry.com



The Nuts Collection from the orchard to the plate

A refined process to release the pure taste of nature. Cacao Barry nuts are sustainably sourced.

Meticulously selected for size,

- 1 / provenance and purpose, and 100 % Mediterranean in origin, our 'nuts' journey begins out in the fields with the experts.
- 2 / The quest for a sustainable process unyielding; our almonds are pollinated by local bees, our hazelnuts by the mistral wind. The orchards are irrigated, our trees nourished, with water collected in nature using traditional methods to reduce waste.
- 3 / Fresh from the branches, our nuts are cracked on site to lock in all their natural flavour. Carefully harvested and handled, they are processed, plantation to plate, with an equal dose of people passion and state of the art technology.

Cleaned and sorted, blanched or skinned,

- 4 / every variety is unique in preparation. With trained eyes and a dextrous touch, our nuts are hand roasted with practiced, precision to release unique depths of flavour.
- 5 / Some of our nuts are caramelised with the finest, molten sugars; all are carefully cooled to preserve the crunch.

For quality convenience,

- 6 / or your customisation, our nuts are then transformed into the smoothest pralines, precision chopped for texture, or kept entirely whole.

PURE PASTES

Pure Paste Hazelnut 100 % Hazelnuts

NPN-HA1BY-E4-T60 2 x 5 kg
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 crèmeux, mousses, icecream, sauces
/ Ideal to lower sweetness.



100% hazelnuts | BB 12 months

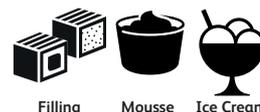
Pure Paste Almond 100 % Almonds

NPN-AL1BBY-T60 2 x 5 kg

Lightly roasted, and pale caramel in colour, our 100% fresh almond paste delivers a delicate, depth of flavour ideal for anything from crèmeux and sauces, to ice-cream. All the nature, without the extras!

Applications:

/ For interior pastry, confectionery
/ For crèmeux, mousses, icecream, sauces
/ Ideal to lower sweetness.



100% almonds | BB 12 months

PRALINÉ À L'ANCIENNE

Héritage

65% Caramelized Almonds Hazelnuts

Textured

PRN-MX65CBY-T60 2 x 5 kg

A luxurious blend of the finest, caramelised almonds and hazelnuts, this medium roasted, 65% praline, is perfectly balanced in flavour.

The crisp, nuggets of caramelised nut, embedded in smooth, vibrant gold, will add texture to any confectionery concept.

Applications:

- / Texture your creations thanks to its crunchy caramelized nuts pieces
- / For confectionery



Filling



CARAMELIZED SUGAR



Scan me to learn more about the Bee friendly label!



We are the first chocolate brand for professionals to obtain the demanding BEE FRIENDLY® Partner Label for our almonds.

As part of our commitment to provide products that respect and protect nature, we are proud to announce that the Cacao Barry® range of nuts is now the first one to be labeled BEE FRIENDLY® for our almonds, all of European origin, and FSA verified for our Spanish hazelnuts.

32% almonds | 32% hazelnuts | 35% sugar | BB 12 months

PRALINÉS ONCTUEUX CARAMELIZED

Praliné

50% Hazelnuts



PRN-HA50CBY-E0-T60 2 x 5 kg

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 crèmeux, mousses, icecream, sauces.



Filling

Mousse

Ice Cream



CARAMELIZED SUGAR

50% hazelnuts | 50% sugar | BB 12 months

Praliné

50% Almonds



PRN-AL50BCBY-T60 2 x 5 kg

50% lightly, roasted almonds, and 50% pure indulgence; this almond praline has a delicate flavour, and a pale golden colour. Add depth and interest to mousses, icecream and sauces, or use it to decorate your pastry creations.

Applications:

- / Interior pastry, confectionery
- / For crèmeux, mousses, icecream, sauces.



Filling

Mousse

Ice Cream



CARAMELIZED SUGAR

50% almonds | 50% sugar | BB 12 months

Praliné

50% Almonds / Hazelnuts



PRN-MX50CBYE4-19A 6 x 1 kg

PRN-MX50CBYE4-T60 2 x 5 kg

PRN-MX50CBY-685 2 x 10 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:

- / Interior pastry, confectionery
- / For crèmeux, mousses, icecream, sauces
- / Ideal for making Paris-Brest



Filling

Mousse

Ice Cream



CARAMELIZED SUGAR

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

The Nuts Collection



PRALINÉS ONCTUEUX PURE FRUIT TASTE

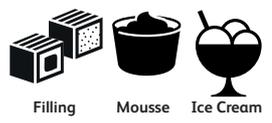
Praliné 50 % Hazelnuts Piémont



PRN-PIE502BY-T60 2 x 5 kg

Refined, rich and Italian in origin, this 50% praline, contains only the most exceptional hazelnuts that Piémont can grow. Medium roasted for balance, and caramel in colour, it's as versatile as it is unique.

Applications:
/Interior pastry, confectionery
/For crèmeux, mousses, icecream, sauces.



50% hazelnuts Piémont | 50% sugar | BB 12 months

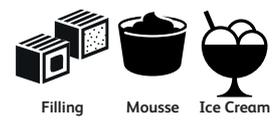
Praliné 50 % Almonds Valencia



PRN-VAL50BBY-T60 2 x 5 kg

Aromatic, Valencian almonds are gently roasted to create this unique, 50% praline. Pure in flavour, light golden in colour and silky smooth, it's ideal for pastry chefs and conceptual confectioners alike.

Applications:
/Interior pastry, confectionery
/For crèmeux, mousses, icecream, sauces.



50% almonds Valencia | 50% sugar | BB 12 months

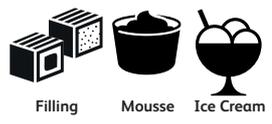
Praliné Pistachios 70 %



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 crèmeux, icecream and sauces.

Applications:
/Interior pastry, confectionery
/For crèmeux, mousses, icecream, sauces.



70% pistachios | 30% sugar | BB 12 months





Sablages

Sablages are whole caramelized nuts. By grinding them, you can create your own praliné. You can use them as they are to add incredible texture in your creations or even decorations.



CAMELIZED



Sablage Morella

Whole caramelized Hazelnuts

NAN-SA-MOR70WH-T66

Packaging: 3 x 1 kg
70% hazelnuts carefully selected in the region of Tarragona, Spain. These Origin Morella whole caramelized Hazelnuts are in compliance with the traditions. They will seduce you with their honest and powerful taste.



70% hazelnuts | 30% sugar | BB 9 months



Sablage La Mancha

Whole caramelized Pistachios

NAO-SA-MAN70WH-T66

Packaging: 3 x 1 kg
These La Mancha Spanish pistachios are soft and subtle while offering fruity notes enhanced by a perfectly mastered caramelization.



70% pistachios | 30% sugar | BB 9 months



Sablage Marcona

Whole caramelized Almonds

NAN-SA-MAR70WH-T66

Packaging: 3 x 1 kg
70% almonds perfectly caramelized, these Origin Marcona whole almonds are selected with the utmost care for their intensity and delicate flavour.



70% almonds | 30% sugar | BB 9 months



Praliné Grains

NAN-CR-HA5013-T66

Packaging: 3 x 1 kg
A delicious crunchy preparation made with caramelized hazelnuts without adding preservatives.



50% hazelnuts | 50% sugar | BB 9 months

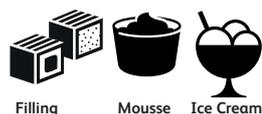
GIANDUJAS

Gianduja Dark



M-6GD-N-E4-606

Packaging: 8 x 2,5 kg
The perfect combination of a powerful dark chocolate and a pure hazelnut paste.



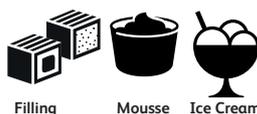
22% min. cacao | 31% hazelnuts | 36% fat | BB 18 months

Gianduja Plaisir Milk



GIM-P1PLAIS-LN-606

Packaging: 8 x 2,5 kg
A fine blend of milk chocolate and of subtle roasted hazelnuts.



24% min. cacao | 20% hazelnuts | 19% min. milk | 38% sugar | 37% fat | BB 18 months



WHAT IS THE BEE FRIENDLY® LABEL?

Cacao Barry has become a partner of the BEE FRIENDLY® label for all its almond-based products, following a strict audit of the orchards and agricultural practices of its farmers by a college of experts in bees, agriculture and biodiversity. BEE FRIENDLY®, created in 2012, is a European association that brings together local beekeepers' organisations and stakeholders in the preservation of pollinating insects in agricultural environments.

THE BEE FRIENDLY® LABEL AIMS TO PROMOTE THE WORK OF POLLINATOR-FRIENDLY FARMERS TO THE GENERAL PUBLIC.

It is awarded according to precise, measurable requirements that meet a set of 27 criteria, such as:

- ◆ Guaranteed traceability,
- ◆ **A strict framework for the use of pesticides: a list of prohibited molecules**, the implementation of measures to protect pollinators during treatments, etc. ,
- ◆ The establishment of biodiversity preservation zones,
- ◆ Partnership with beekeepers' associations, or support for research projects.



FIND OUT MORE ABOUT THE BEE FRIENDLY® LABEL

bit.ly/cacao-barry-bee-friendly



Farm
Sustainability
Assessment
BY SAI PLATFORM

WHAT IS THE FSA VERIFICATION?

HAZELNUTS, AT THE CROSSROADS OF THE MEDITERRANEAN WINDS.



Unlike almonds, **hazelnuts are pollinated by the wind** where the breeze distils the pollen from branch to branch, between the male and female flowers. Hazelnuts are thus strongly influenced by their environment and by the fragile balance of nature in which we all have a role to play. It is by respecting nature, its rhythms and its biodiversity (fauna, flora, micro-organisms, etc.); while being fully aware of our impact that we make a difference. For example, we know that hazelnuts have a high water requirement and that only a healthy and controlled management can make their cultivation respectful and sustainable.

Therefore, Cacao Barry requires its suppliers/farmers to undergo a regular audit according to the SAI Platform's Farm Sustainability Assessment (FSA).

The objective is to independently validate their sustainability and traceability efforts on the origin of their nuts, their farming practices and their commitment to environmental protection in the hazelnut orchards around our La Morella Nuts production site in Reus, Spain.

An ongoing effort: Piedmont pistachios and hazelnuts.

We are currently working to extend the implementation of FSA practices to our Italian hazelnuts and Spanish pistachios in order to offer chefs a range of dried fruit that is entirely sustainably produced by 2023.

bit.ly/cacao-barry-FSA



Ready to use

TEXTURED PRODUCTS

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

Cara Crakine™

FNF-CARACR-E4-656 4 x 5 kg
FNF-CARACR-E4-T43 6 x 1 kg

will be replaced by

FNF-CARACR-E4-19A 6 x 1 kg

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



Filling

11% of toasted biscuit cereals

BB 12 months

Pralin Feuilletine™

FNN-X23PFBO-656 4 x 5 kg
FNN-X23PFBO-E4-T43 6 x 1 kg

will be replaced by

FNN-X23PFBO-E4-19A 6 x 1 kg

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



Filling

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

Café Crokine™

FNF-CAFCRO-656 4 x 5 kg

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



Filling

11% of toasted biscuit cereals | 15% caramelized cacao nibs | BB 12 months

Pailleté Feuilletine™

Fragments of very thin crêpes

BIG-PF-1B0-401 4 x 2,5 kg

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



100%
PURE
BUTTER



Biscuit

Decoration

100% pure butter | BB 14 months

COMPOUNDS

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

Compound Coating

Brune

M-9VSBR-656 4 x 5 kg
M-9VSBR-E0-656 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% cacao | Fluidity -◆◆◆◇◇+ | BB 18 months

Compound Coating

Blonde

M-9VBL-656 4 x 5 kg

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



Moulding Decoration Coating



6% cacao | Fluidity -◆◆◆◇◇+ | BB 18 months

Compound Coating

Ivoire

M-9DBV-656 4 x 5 kg

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



Moulding Decoration Coating



20% cacao | Fluidity -◆◆◆◇◇+ | BB 12 months

FLAVOURING PRODUCT

K d'arôme Cacao

FND-J44CACAO-603 4 x 5 kg

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



Chocolate filling Mousse Biscuit



44% cacao | BB 12 months



CHOCOLATE GLAZE

Brillance Noire

FWD-295-613 4 x 2 kg



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



Decoration

39% cacao

BB 12 months

CHOCOLATE POWDER

Powdered Chocolate

CHP-20BQ-E0-760 6 x 1 kg

CHP-20BQ-760 6 x 1 kg



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



Decoration



Drink

32% min. cacao

7% fat

BB 24 months



Service products

CHOCOLATE COFFEE BEANS

To decorate your pastry, confectionery & ice cream.

Chocolate Coffee Beans

M-7GCC-484

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



will be replaced by

CHF-3D-22678-999

Packaging: Box of 6 buckets of 1kg
Product dimensions: 14 x 11 mm

CHF-3D-22735-999

Packaging: Box of 8 kg
Product dimensions: 14 x 11 mm

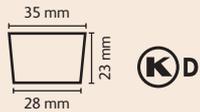
CHOCOLATE SHELL

Cacao Barry cups are perfect for all your creations, cafés gourmands and unique plated desserts. Mini cups & snobinettes will add a gourmet touch to your entremets, ice creams and plated desserts.

Mini Cup

CHD-CP-09643-999

Packaging: Box of 4 box of 96 pieces
Small Packaging



Find more decorations for your creations at our brand **Mona Lisa**





EXPRESS YOUR
TRUE NATURE

DNA of Creativity

All creativity begins with a perfect knowledge of the basics.
Explore the Pastry Alphabet, our collective effort to offer chefs a complete
guidebook on all key basic recipes to master French pastry.



The Pastry Alphabet book is now available online for delivery worldwide on
<https://www.booksforchefs.com/en/>

T H E
_ A L
P H A
B E T

Explore more on
cacao-barry.com





EXPRESS YOUR
TRUE NATURE™

Why settle for **ONE?**

When there is
a new universe of possibilities

THE CACAO POWDERS COLLECTION



Extra Brute Rouge Ultime Plein Arôme

UNIVERSELLE



Nature Cacao Nature Fruitée

NATURELLE



Décor Cacao Légère 1% Noir Intense

PERFORMANTE



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