

NOIR INTENSE

A new intensity
of indulgence

With recipes by Raul Bernal



CALLEBAUT®

BELGIUM 1911

NOIR INTENSE.

Marked by darkness.

Defined by taste.

Hi chef,

You must have noticed.

“7 out of 10 consumers* expect new taste experiences that are bolder and more intense.”

What this means:

On one side, there's a clear appetite for nostalgia – familiar formats, reassuring references, old meets new. But alongside that, another shift is taking shape: patisserie with higher visual and sensory intensity.

A direction we call **Noir Intense**.

It's about creating taste experiences that go further. More layered. More direct. More expressive.

Indulgence, redefined. Intensity as a mark of differentiation.

Ready to explore it?

The Callebaut Chocolate Academy team

*Nearly 75% of consumers are seeking bold and extraordinary food & beverage experiences, with 43% globally looking for unique flavour creations that deliver ultimate indulgence, according to Innova's trend research. (Innova)

WHAT NOIR INTENSE CHANGES

Noir Intense redefines what cacao and chocolate can bring. In taste. In texture. And in presentation.

Noir Intense disrupts at first glance with its nearly black appearance. Rough, bold and beautiful. Never slick.

In taste, it brings depth without heaviness. Intensity without aggression. Contrast with natural aesthetics.

It challenges sweetness-first pastry and replaces it with **taste tension**: cocoa, acidity, bitterness, fruitiness, yet also restraint in looks and decor.

This is chocolate that doesn't try to please everyone. It takes a position.


CALLEBAUT®
BELGIUM 1911



WHY THIS MATTERS NOW?

This shift is not a passing fad.

Younger generations are actively seeking experiences that feel stronger, clearer and more authentic. Not just visually striking, but sensorially engaging.

The five creations in this booklet are expressions of that direction.

They don't just embody Noir Intense. They have been tested for commercial appeal, operational feasibility and relevance at the pastry counter.

Now is the time to rethink chocolate expressions in the pastry counter. If chocolate pastries have been playing it a little too safe for the next generation, this is your opportunity to reignite their curiosity and their appetite.

NOIR INTENSE IN 5 BAKERY & PASTRY RECIPES

By Raul Bernal



NOIR INTENSE BROWNIE COOKIE

Raul Bernal

This Brownie Cookie is a bold, indulgent hybrid that plays on contrast: a soft, intense brownie base topped with a frozen walnut cookie that bakes into a crisp, structured layer.

Powered by **Noir Intense cocoa**, the recipe delivers deep cocoa impact without heaviness, making it highly relevant for pastry chefs looking to introduce **strong chocolate character in a compact, versatile format**. Ideal for individual desserts, café offerings or plated applications, it responds perfectly to today's demand for **clear flavours, strong identity and controlled indulgence**.

RECIPE INFORMATION

Level	Easy
Makes	15
Shelf life	Short
Conservation	10-18 °C





WALNUT COOKIE

INGREDIENTS

- 60 g melted butter
- 70 g brown sugar
- 0.9 g vanilla bean paste
- 15 g **Callebaut Dark Origin Chocolate – Rustic Philippines**
- 40 g whole egg, at room temperature
- 1.6 g fine salt
- 95 g pastry flour
- 7 g **Callebaut Cocoa Powder – Noir Intense**
- 2.6 g baking powder
- 3.9 g corn starch
- 33 g walnuts, chopped
- 100 g **Callebaut Chocolate Chunks Dark**
- 40 g **Callebaut Chocolate Chunks White**

PREPARATION

Mix the melted butter with the brown sugar and vanilla bean paste.
Add the melted dark chocolate (40 °C).
Incorporate the egg at room temperature.
Add all dry ingredients and mix until fully combined.
Fold in the walnuts and both types of chocolate chunks.
Cover and rest the dough in the refrigerator.
Shape into 20 g balls and flatten inside a 6.5 cm ring cutter to obtain the right cookie diameter.
Freeze and reserve until assembly.

BROWNIE WITH CREAM CHEESE

INGREDIENTS

- 205 g **Callebaut Dark Origin Chocolate – Rustic Philippines – 1kg callets**
- 100 g butter
- 160 g pasteurised whole egg
- 165 g sugar
- 310 g cream cheese
- 70 g pastry flour
- 12 g **Callebaut Cocoa Powder – Noir Intense**
- 1.6 g baking powder
- 1.9 g salt

PREPARATION

Melt the dark chocolate to 45 °C and the butter to 40 °C. Combine both.
Whip the eggs with the sugar and cream cheese until smooth.
Mix the chocolate–butter preparation into the egg mixture.
Add the sifted flour, cocoa powder, baking powder, and salt. Mix until homogeneous.
Pipe 40 g of brownie batter into 7 cm diameter silicone mould.
Place one frozen Walnut cookie disc on top of the frozen brownie batter.
Bake at 180 °C for 15 minutes.
Allow to cool completely and store in an airtight container.



NOIR INTENSE CACAO CHOUX WITH COFFEE & VENEZUELA 72%

Raul Bernal

This choux explores a new intensity in taste through layering: a crisp cocoa craquelin, light cocoa choux, a deep Venezuela 72% chocolate cream, and a bold coffee intensified by Noir Intense cocoa.

Designed for pastry chefs seeking **strong flavour contrast in a compact, elegant format**, this recipe is ideal for plated desserts, boutique pastries or refined café offerings. Noir Intense plays a key role in structuring bitterness and depth, ensuring balance rather than heaviness.

RECIPE INFORMATION

Level	Advanced
Makes	40
Shelf life	Short
Conservation	6 °C



CACAO CRAQUELIN

INGREDIENTS

- 125 g butter
- 105 g pastry flour
- 140 g brown sugar
- 1.6 g corn starch
- 12.8 g hazelnut powder
- 16 g **Callebaut Cocoa Powder – Plein Arôme**

PREPARATION

Cream the butter and add the brown sugar.
Incorporate all dry ingredients.
Mix until homogeneous.
Chill in the refrigerator.
Roll between two sheets of baking paper to 1.6 mm thickness.
Freeze and cut discs using a 6.5 cm cutter.
Store frozen until use.

CACAO CHOUX PASTE

INGREDIENTS

- 250 g milk
- 5 g sugar
- 3 g salt
- 125 g butter
- 100 g pastry flour
- 30 g **Callebaut Cocoa Powder – Plein Arôme**
- 250 g whole egg

PREPARATION

Bring the milk, butter, sugar and salt to a boil.
Add the sifted flour and cocoa powder.
Cook the paste until well dried.
Transfer to a mixer fitted with a paddle.
When the paste reaches 60 °C, gradually add the eggs until the desired texture is achieved.
Pipe 15 g portions onto a silicone baking mat using a plain nozzle.
Place one frozen craquelin disc on top of each choux.
Freeze.
Bake at **170 °C for 10 minutes (0% humidity, fan speed 1)**, then **170 °C for 25 minutes (100% humidity, fan speed 1)**.
Cool completely.

VENEZUELA 72% CHOCOLATE CRÉMEUX

INGREDIENTS

- 175 g milk
- 175 g cream 35%
- 35 g invert sugar
- 70 g pasteurised egg yolks
- 160 g **Callebaut Dark Origin Chocolate – Venezuela 72%**

PREPARATION

Combine milk + cream, and heat together with the invert sugar.
Pour over the yolks and cook to **85 °C**.
Add the chocolate and emulsify.
Cover the surface with cling film.
Leave to crystallise in the refrigerator for **24 hours**.
Transfer to a piping bag.



COFFEE MOUSSELINE

INGREDIENTS

- 165 g espresso coffee
- 100 g sugar
- 165 g pasteurised whole egg
- 6.5 g modified starch
- 10 g **Callebaut Cocoa Powder – Noir Intense**
- 95 g butter (1st addition)
- 95 g butter (2nd addition)
- 0.8 g instant coffee powder

PREPARATION

Mix the hot coffee with the sugar.
Combine the starch, cocoa powder and egg.
Mix both preparations and cook to **85 °C**.
Cool to **40 °C** and add the first quantity of butter.
Blend with an immersion blender.
Cover with film in contact and refrigerate for **24 hours**.
Whip in a stand mixer equipped with whisk, gradually adding the second quantity of butter.
Once creamy and lightly aerated, add the instant coffee powder.
Transfer to a piping bag.

COFFEE CARAMEL

INGREDIENTS

- 130 g sugar
- 30 g espresso coffee
- 95 g cream 35%
- 15 g glucose
- 1.6 g fine salt
- 25 g butter
- 2.5 g **Callebaut Cocoa Powder – Noir Intense**

PREPARATION

Heat the cream with the coffee and glucose.
Prepare a dry caramel with the sugar.
Gradually add the hot cream mixture.
Add the salt, butter and finally the cocoa powder, mixing well.
Cover the surface with cling film and cool at room temperature.

ASSEMBLY

Cut the choux horizontally at a fixed height.
First pipe in 15 g Venezuela 72% crèmeux onto each base.
Pipe 20 g of coffee mousseline on top.
Inject 3 g of coffee caramel into the coffee mousseline.
Close with the choux lid and dust with cocoa powder.
Finish with a dot of mousseline and a chocolate coffee bean.



NOIR INTENSE CACAO CROISSANT CROSS WITH CHERRY, ORANGE & CHOCOLATE

Raul Bernal

This laminated cacao pastry explores intensity through contrast and structure. The flavour pairing taps into a familiar chocolate–fruit tension, reinterpreted through **a cocoa croissant dough with pronounced bitterness, balanced by a vibrant cherry–vanilla jam and a smooth, orange-infused chocolate crèmeux.**

The result feels immediately recognisable, yet the execution is precise, restrained and distinctly modern. Its cross format delivers strong visual impact while remaining production-friendly, making it a relevant addition for pastry chefs seeking expressive viennoiserie with clear flavour definition and a premium finish.

RECIPE INFORMATION

Level	Advanced
Makes	40
Shelf life	Short
Conservation	6 °C





CACAO CROISSANT DOUGH

INGREDIENTS

Poolish

- 550 g strong panettone flour
- 20 g fresh yeast
- 580 g water

Final dough

- 1270 g panettone flour
- 100 g **Callebaut Cocoa Powder – Noir Intense**
- 43 g salt
- 190 g sugar
- 25 g invert sugar
- 10 g honey
- 250 g brown butter
- 300 g water
- 60 g milk powder
- 12 g fresh yeast

PREPARATION

Mix the poolish ingredients for 2 minutes.

Add half of the butter and mix for 2 minutes.

Incorporate the remaining butter and yeast.

Knead for a further 9 minutes.

Shape into a ball, cover with plastic film and rest for 20 minutes at room temperature.

Roll out to 60 × 40 cm using a sheeter and freeze.

LAMINATION

INGREDIENTS

- 1250 g butter, at 16 °C

PREPARATION

Remove the dough from the freezer the day before and place in a -4 °C chamber.

Roll the butter into a 40 × 40 cm sheet between two silicone mats.

Cover two-thirds of the dough with butter.

Fold the uncovered third over the butter, then fold the remaining third on top.

Trim edges and roll out to perform a single fold.

Rest 1 hour in the refrigerator.

Roll out to 1.5 cm thickness and cut 1 cm strips.

Arrange strips across the dough to create a surface of approximately 25–27 cm.

Rest 30 minutes in the refrigerator.

Roll out in the direction of lamination to 5 mm thickness.

Cut strips measuring 5 × 13 cm.

Form a cross using two strips, lamination side facing down.

Fold the ends of the bottom strip over the top strip, then fold the remaining ends.

Turn over and freeze.

Place in an 8 × 8 × 6 cm mould sprayed with release agent.

Proof for **4.5-5 hours at 26 °C and 80% humidity**.

Bake in a **preheated oven**:

- 14 minutes at 160 °C, closed vent
- 11 minutes at 160 °C, open vent

Brush immediately with cocoa glaze (recipe see below) and sprinkle with **Callebaut Cocoa Nibs**.

Cool completely before filling.

COCOA GLAZE

INGREDIENTS

- 110 g water
- 125 g sugar
- 70 g glucose
- 5 g **Callebaut Cocoa Powder – Noir Intense**

PREPARATION

Heat all ingredients together.

Refrigerate until needed.

Apply with a brush to the hot pastry.

Decorate with cocoa nibs.



CHERRY & VANILLA JAM

INGREDIENTS

- 1705 g cherry purée
- 425 g sugar
- 7.7 g vanilla bean paste
- 115 g glucose
- 30 g NH pectin
- 10 g powdered gelatin
- 50 g water
- 10 g citric acid

PREPARATION

Mix the pectin with part of the sugar.
Heat the cherry purée with the glucose and vanilla.
At 40 °C, gradually add the sugar-pectin mixture.
Bring to a boil.
Add the citric acid, then the pre-hydrated gelatin.
Cool and refrigerate.
Smooth the texture and transfer to a piping bag.

ORANGE CHOCOLATE CRÉMEUX

INGREDIENTS

- 880 g cream 35%
- 10 g **Callebaut Cocoa Powder – Noir Intense**
- 10 g orange zest
- 95 g sugar
- 225 g **Callebaut Milk Chocolate – Peru 65%**
- 1 g pectin X58 (acid-free)
- 10 g orange blossom water

PREPARATION

Boil half of the cream with the orange zest and infuse for 3 minutes.
Strain and adjust the weight with milk if necessary.
Add the cocoa powder and remaining cream.
Mix the pectin with the sugar and add gradually.
Bring to **90 °C**, stirring continuously.
Pour over the melted chocolate and emulsify with an immersion blender.
Cover with film in contact and refrigerate for **24 hours**.
Loosen the texture before use.

ASSEMBLY

Fill each pastry with **60 g** of cherry & vanilla jam.
Pipe **30 g** of orange chocolate crémeux inside.
Finish and close neatly.



NOIR INTENSE CROISSANT CROSS

WITH EARL GREY &
GOLD CHOCOLATE

Raul Bernal

This creation reinterprets laminated pastry through a **Noir Intense lens**, combining the intense taste of dark cocoa dough with the aromatic elegance of Earl Grey and the caramelly creaminess of gold chocolate.

The contrast between intense cocoa, tea bitterness and caramelised notes makes this recipe especially relevant for pastry chefs looking to **add sophistication to viennoiserie** without overcomplicating execution. Its cube format offers strong visual identity and excellent portion control – ideal for boutique pastry counters and premium café concepts.

RECIPE INFORMATION

Level	Advanced
Makes	32
Shelf life	Short
Conservation	10 °C



CACAO CROISSANT DOUGH

INGREDIENTS

Poolish

- 550 g strong panettone flour
- 20 g fresh yeast
- 580 g water

Final dough

- 1270 g panettone flour
- 100 g **Callebaut Cocoa Powder – Noir Intense**
- 43 g salt
- 190 g sugar
- 25 g invert sugar
- 10 g honey
- 250 g brown butter
- 300 g water
- 60 g milk powder
- 12 g fresh yeast

PREPARATION

Mix the poolish ingredients for 2 minutes.
Add half of the butter and mix for 2 minutes.
Incorporate the remaining butter and yeast.
Knead for a further 9 minutes.
Shape into a ball, cover with plastic film and rest for 20 minutes at room temperature.
Roll out to 60 × 40 cm using a sheeter and freeze.

LAMINATION

INGREDIENTS

- 1250 g butter, at 16 °C
- **Callebaut Dark Chocolate Baking Sticks S (8 Cm) - 1.6kg Sticks In Box**

PREPARATION

Remove the dough from the freezer the day before and place in a -4 °C chamber.
Roll the butter into a 30 × 40 cm sheet between two silicone mats.
Place the butter over half of the dough and fold the remaining dough over it.
Trim edges and roll out to perform a double fold.
Rest 1 hour in the refrigerator.
Roll out to perform a single fold.
Rest 1 hour in the refrigerator.
Roll the dough to 4 mm thickness.
Cut 8 × 16 cm rectangles.

Place a chocolate baton, fold slightly, add a second baton and roll into a pain au chocolat shape.
Freeze.
Proof at 26 °C with 80% humidity for approximately 5 hours.
Brush with an egg wash made of equal parts cream, milk, whole eggs, and egg yolks, then dust with icing sugar.
Bake in a preheated oven at 190 °C.
Bake for 12 minutes at 160 °C with the vent closed, then 9 minutes with the vent open.
Allow to cool.







EARL GREY SYRUP

INGREDIENTS

- 1890 g water
- 28 g Earl Grey tea
- 945 g sugar

PREPARATION

Heat the water and add the tea.

Infuse for 5 minutes, then strain.

Add the sugar and dissolve completely.

Dip the semi-defrosted croissant pastries completely to fully soak the syrup.

Drain excess syrup on a rack.

Place the pastry in an 8 × 8 cm cube mould, pressing gently to level.

Bake at **150 °C for 20 minutes**, press gently to level, then bake **10 minutes more**.

Cool slightly, unmould and reserve.

For regeneration: freeze and reheat at **180 °C for 4 minutes**.

GOLD CHOCOLATE & CREAMY EARL GREY

INGREDIENTS

- 790 g cream 35%
- 15 g Earl Grey tea
- 35 g sugar
- 470 g **Callebaut Gold Chocolate**
- 23 g thickening gel

PREPARATION

Heat the cream, add the tea and infuse for 5 minutes.

Strain and adjust the weight with milk if necessary.

Add the thickening gel to the cream and blend until fully incorporated using a hand blender (Turmix).

Pour over the chocolate and emulsify.

Cover the surface with cling film and refrigerate.

Pipe **35 g** inside each baked croissant.

NOIR INTENSE CHOCOLATE FLAN PARISIEN WITH KALAMANSI Caramel

Raul Bernal

This Chocolate Flan Parisien delivers intensity through purity. A dense, creamy chocolate custard meets the sharp brightness of kalamansi caramel, creating a clean, precise contrast that highlights cocoa depth rather than masking it.

For pastry chefs, this recipe offers a **high-impact chocolate dessert with minimal complexity**, ideal for boutique pastries or refined café offerings. Noir Intense reinforces bitterness and structure, ensuring clarity of flavour and a distinctly modern profile.



RECIPE INFORMATION

Level	Medium
Makes	38
Shelf life	Short
Conservation	4-6 °C

CACAO CROISSANT DOUGH

INGREDIENTS

Poolish

- 550 g strong panettone flour
- 20 g fresh yeast
- 580 g water

Final dough

- 1270 g panettone flour
- 100 g **Callebaut Cocoa Powder – Noir Intense**
- 43 g salt
- 190 g sugar
- 25 g invert sugar
- 10 g honey
- 250 g brown butter
- 300 g water
- 60 g milk powder
- 12 g fresh yeast

PREPARATION

Mix the poolish ingredients for 2 minutes.

Add half of the butter and mix for 2 minutes.

Incorporate the remaining butter and yeast.

Knead for a further 9 minutes.

Shape into a ball, cover with plastic film and rest for 20 minutes at room temperature.

Roll out to 60 × 40 cm using a sheeter and freeze.

LAMINATION & MOULDING

INGREDIENTS

- 1250 g butter, at 16 °C

PREPARATION

Remove the dough from the freezer the day before and place in a -4 °C chamber.

Roll the butter into a 30 × 40 cm sheet between two silicone mats.

Cover half of the dough with butter and fold the remaining dough over it.

Trim edges and perform a double fold.

Rest 1 hour in the refrigerator.

Roll out to a width of 40 cm and perform a single fold.

Rest 1 hour in the refrigerator.

Roll the dough to 4 mm thickness.

Cut 40 × 30 cm sheets, stacking with baking paper between layers.

Freeze.

Cut 14 cm discs and allow to thaw slightly until pliable.

Line flan moulds (6 cm base × 11 cm × 4 cm height).

Trim excess dough and freeze again.



CHOCOLATE FLAN CUSTARD

INGREDIENTS

- 1050 g milk
- 1000 g cream
- 500 g mascarpone
- 350 g sugar
- 200 g brown sugar
- 7.5 g vanilla bean paste
- 10 g salt
- 40 g modified starch
- 250 g pasteurised egg yolks
- 300 g **Callebaut Dark Origin Chocolate – São Tomé 70%**

PREPARATION

Combine the milk, cream and mascarpone and bring to a boil.

Mix the sugars, salt, starch and egg yolks.

Pour the hot liquid over the yolk mixture with the vanilla and cook until the first bubbles appear.

Add the chocolate and emulsify thoroughly.

Pour **70 g** of hot custard into each frozen flan shell, without reaching the rim.

Freeze.

Bake from frozen at **180 °C for 20 minutes**, then **200 °C for 3 minutes**.

Cool completely and unmould.

KALAMANSI CARAMEL

INGREDIENTS

- 230 g sugar
- 60 g kalamansi purée
- 165 g cream 35%
- 30 g glucose
- 2.8 g fine salt
- 45 g butter

PREPARATION

Heat the cream with the kalamansi purée and glucose.

Prepare a dry caramel with the sugar.

Gradually add the hot cream mixture.

Add the salt and butter, mixing well.

Cool at room temperature, covered with film in contact.

CACAO CRUMBLE

INGREDIENTS

- 115 g butter
- 115 g brown sugar
- 100 g pastry flour
- 115 g almond powder
- 16 g **Callebaut Cocoa Powder – Noir Intense**
- 0.8 g crushed flaky salt

PREPARATION

Mix all dry ingredients with the paddle attachment.

Add the cold diced butter gradually until a sandy texture forms.

Spread on a baking tray and bake at **150 °C**, open vent, fan speed 2, for 10 minutes.

Break up with a scraper and bake for another 10 minutes.

Break up again and bake for a final 5 minutes.

Cool completely and store in an airtight container.

For a darker effect, mix with a small amount of Noir Intense cocoa powder and sift off excess.

ASSEMBLY

Spoon the kalamansi caramel over the cooled flan.

Cover completely with cacao crumble.





THE INGREDIENTS
TO CREATE YOUR
OWN TAKE ON
NOIR INTENSE

CALLEBAUT SIGNATURE COLLECTION

Dark Origin Chocolate



RUSTIC FLEUR DE CAO

70% min. cocoa solids

Callets – 1 kg bag / 2.5 kg bag

Taste dimension: **Rustic experience**

Most prominent flavours:

- Tropical and yellow fruits
- Roasted Cocoa
- Floral
- Spicy



BOTANICAL VENEZUELA

72% min. cocoa solids

Callets – 1 kg bag / 2.5 kg bag

Taste dimension: **Botanical experience**

Most prominent flavours:

- Roasted Cocoa
- Dried
- Woody oak



ZESTINA MADAGASCAR

68% min. cocoa solids

Callets – 1 kg bag / 2.5 kg bag

Taste dimension: **Zestina experience**

Most prominent flavours:

- Raspberry
- Roasted Cocoa
- Orange



RUSTIC PHILIPPINES

68% min. cocoa solids

Callets – 1 kg bag / 2.5 kg bag

Taste dimension: **Rustic experience**

Most prominent flavours:

- Rummy
- Red fruits
- Dried
- Roasted Cocoa



ZESTINA TANZANIA

75% min. cocoa solids

Callets – 1 kg bag / 2.5 kg bag

Taste dimension: **Zestina experience**

Most prominent flavours:

- Tropical and yellow fruits
- Roasted Cocoa
- Dried



ZESTINA DOMINICAN REPUBLIC

70% min. cocoa solids

Callets – 1 kg bag / 2.5 kg bag

Taste dimension: **Zestina experience**

Most prominent flavours:

- Roasted Cocoa
- Dried
- Raspberry



RUSTIC SÃO TOMÉ

70% min. cocoa solids

Callets – 1 kg bag / 2.5 kg bag

Taste dimension: **Rustic experience**

Most prominent flavours:

- Roasted Cocoa
- Raisins
- Woody oak
- Roasted coffee

Milk Origin Chocolate

Cocoa powders



VELVET ECUADOR

39% min. cocoa solids

Callets – 1 kg bag / 2.5 kg bag

Taste dimension: **Velvet experience**

Most prominent flavours:

- Milky
- Classic caramel
- Roasted Cocoa



VELVET ROUGE ULTIME

20-22% fat content

Powder – 1 kg bag / 5 kg bag

Taste dimension: **Velvet experience**

Most prominent flavours:

- Roasted cocoa



BOTANICAL NOIR INTENSE

10-12% fat content

Powder – 1 kg bag / 5 kg bag

Taste dimension: **Botanical experience**

Most prominent flavours:

- Roasted cocoa
- Alkali



BOTANICAL DÉCOR CACAO

20-22% fat content

Powder – 1 kg bag / 5 kg bag

Taste dimension: **Botanical experience**

Most prominent flavours:

- Roasted cocoa
- Botanical



SILKY GHANA

40% min. cocoa solids

Callets – 1 kg bag / 2.5 kg bag

Taste dimension: **Silky experience**

Most prominent flavours:

- Milky
- Roasted Cocoa
- Classic caramel



VELVET LÉGÈRE

<1% fat content

Powder – 1 kg bag / 5 kg bag

Taste dimension: **Velvet experience**

Most prominent flavours:

- Roasted cocoa
- Nutty



ZESTINA PLEIN ARÔME

22-24% fat content

Powder – 1 kg bag / 5 kg bag

Taste dimension: **Zestina experience**

Most prominent flavours:

- Roasted cocoa

Finest Belgian Chocolate



DARK 811

54.4% min. cocoa solids

Callets – 400 g bag / 1 kg bag /
2.5 kg bag / 10 kg bag

Block – 5 kg

Most prominent flavours:

- Sweet & Sour Cocoa
- Malty Hints
- Wild Dark Berries



MILK 823

33.6% min. cocoa solids

Callets – 400 g bag / 1 kg bag /
2.5 kg bag / 10 kg bag

Block – 5 kg

Most prominent flavours:

- Rich cocoa
- Creamy
- Amber caramel
- Vanilla



CARAMEL GOLD

33.6% min. cocoa solids

Callets – 400 g bag / 2.01 kg bag /
2.5 kg bag / 20 kg box

Most prominent flavours:

- Intense Toffee
- Salted Butter



WHITE W2

28% min. cocoa solids

Callets – 400 g bag / 1 kg bag /
2.5 kg bag / 10 kg bag

Block – 5 kg

Most prominent flavours:

- Mild Milky
- Sweet
- Light Caramel
- Vanilla



RUBY RB1

33.6% min. cocoa solids

Callets – 400 g bag / 1 kg bag /
2.5 kg bag / 10 kg bag

Block – 5 kg

Most prominent flavours:

- Blood Orange
- Tangy
- Elderberry
- Buttermilk



SELECTION CRISPEARLS™ DARK

800 g bag

Rich, velvety chocolate meets crispy toasted cereals for a perfect balance of smooth and crunchy in every bite



SELECTION VERMICELLI DARK

1 kg bag / 5 kg bag

Fine chocolate sprinkles with natural high-gloss



SELECTION DARK CHOCOLATE LARGE FLAKES

1 kg bag / 5 kg bag

Intense large dark chocolate flakes with a graceful melt and pleasing crunch that dissolves beautifully on the palate



SELECTION DARK CHOCOLATE SMALL FLAKES

1 kg bag / 5 kg bag

Intense small dark chocolate flakes with a graceful melt and pleasing crunch that dissolves beautifully on the palate



COCOA NIBS

800 g bag

Pure and toasted cocoa flavour.



CHOCOLATE COFFEE BEANS

1 kg box

Rich dark chocolate intensity meets authentic coffee undertones with layered depth



SELECTION DARK CHOCOLATE ROCKS

2.5 kg bag

Intense dark chocolate coating meets crunchy granella for a satisfying textural contrast with deep cocoa notes



CALLEBAUT CHOCOLATE TAGLIATELLIS NEEDLES

2 kg bbox

Intense dark chocolate with snap texture and authentic artisanal character

CONTINUE YOUR NOIR INTENSE JOURNEY AT THE CALLEBAUT CHOCOLATE ACADEMY

To go further, pastry chefs and bakers can rely on the Callebaut Chocolate Academy™: a global network dedicated to advancing chocolate craftsmanship. Across the world, the Chocolate Academy™ offers:

- hands-on trainings led by expert chefs
- practical masterclasses focused on taste, technique and application
- online courses to deepen your skills at your own pace

Whether you want to refine your approach to intensity, explore new chocolate techniques or translate trends like Noir Intense into your own creations, the Chocolate Academy™ is where inspiration meets real-world execution.

Discover courses and academies near you:

www.callebaut.com/callebaut-chocolate-academy