

COFFEE BREAK

VALRHONA'S "ECLAT"

An elongated shape, slim and original, introducing a new way to enjoy chocolate with finesse and elegance. Just right for dunking in coffee.

Ingredients	61% dark chocolate.
Code	5112 - 1 kg box - Shelflife 14 months.



VALRHONA'S "CARRÉ"

The first chocolate to be served with coffee, this small square has become VALRHONA'S symbol.

GUANAJA "A palette of BITTERNESS"

Ingredients	70% dark chocolate - Shelflife 14 months.
Code	0510 - 1 kg box (containing approx. 200 Carrés).



CARAÏBE "WARM NUTTY NOTES"

Ingredients	66% dark chocolate - Shelflife 14 months.
Code	0511 - 1 kg box (containing approx. 200 Carrés).



MANJARI "PURE MADAGASCAR"

Ingredients	64% dark chocolate - Shelflife 14 months.
Code	1895 - 1 kg box (containing approx. 200 Carrés).



JIVARA LACTÉE "THE CREAM OF COCOA"

Ingredients	40% milk chocolate - Shelflife 12 months.
Code	1896 - 1 kg box (containing approx. 200 Carrés).



DELI... K PRALINÉ - Shelflife 8 months
Code: 5796
1 kg box (containing approx. 167 pieces).



LINGOT GIANDUJA - Shelflife 5 months
Code: 3782
2 kg box (containing approx. 200 pieces).



PERSONALIZATION

You can even stamp your own identity on "VALRHONA'S GRANDS CRUS SQUARES" and "EQUINOXE" ranges. The chocolate boxes are personalized with your name using gold or silver hot stamping. Bands and gift bags can also be personalized using your brand colors. ■

