



CALLEBAUT®

BELGIUM 1911

# LET'S WRITE GREAT CHOCOLATE STORIES TOGETHER



LOVE



Product Catalogue



# CRACK THE CODE OF THE CALLEBAUT® RECIPE NUMBERS

The iconic Callebaut 811, 823 and W2 recipes still carry the recipe code of the original classification system. That recipe contains key information. Take 811 for instance:

## THE FIRST NUMBER

8: stands for chocolate

## THE SECOND NUMBER

1 or uneven numbers: dark chocolate  
2 or even numbers: milk chocolate

## THE THIRD NUMBER

Counts from 0 and indicates the historical order of the recipe: 810 was the first ever dark chocolate recipe (yet was discontinued). 811 was the next.

## LONGER 4 NUMBER RECIPES OR RECIPES WITH A LETTER

## THE FIRST NUMBER

This additional number in front means the recipe is more fluid. For example, 2815 is a more fluid version of 815.

## LETTERS

A letter added to the front of a recipe indicates a lower level of fluidity in that recipe. The higher the letter, the lower the fluidity. So for example, C811 is less fluid than 811.

# CHECK THE RIGHT FLUIDITY TO MATCH YOUR APPLICATION

The easiest way to recognize the right fluidity for your applications is by the drops on the front of the pack:

- ●●●●● + Very low fluidity: e.g. for baking and ganaches
- ●●●●● + Low fluidity: e.g. for molding big hollow figures
- ●●●●● + Standard fluidity: a great fit for almost any application
- ●●●●● + High fluidity: e.g. for thin enrobing and molding
- ●●●●● + Very high fluidity: e.g. for very thin enrobing, fountains and ice cream coating.





## Finest Belgian Dark Chocolate\*



Item Code	Product Description	Pack Type	Case Pack (kg)	Pack Weight (kg)	Case per Pallet	Viscosity	Certification
70-30-38NV-132	Extra-bitter dark chocolate with a great boost of roasted cocoa - 70.5% Cocoa	Block (wrapped)	5 X 5	25	40	◆◆◆	Pareve
70-30-38NV-595	Extra-bitter dark chocolate with a great boost of roasted cocoa - 70.5% Cocoa	Callets™ bag	2 X 10	20	30	◆◆◆	Dairy
70-30-38-2B-U76	Extra-bitter dark chocolate with a great boost of roasted cocoa - 70.5% Cocoa	Callets™ bag	8 x 2.5	20	30	◆◆◆	Dairy
L-60-40NV-595	Dark and bitter chocolate, roasted cocoa 60.6%	Callets™ bag	2 x 10	20	30	◆	Dairy
60-40-38NV-595	Dark and bitter chocolate, roasted cocoa 60.1%	Callets™ bag	2 x 10	20	30	◆◆◆	Dairy
2815NV-554	Roasted cocoa taste and pleasantly bitter - 57.7% Cocoa	Callets™ bag	2 X 10	20	30	◆◆◆◆	Dairy
815NV-132	Roasted cocoa taste and pleasantly bitter - 56.9% Cocoa	Block (wrapped)	5 X 5	25	40	◆◆◆	Pareve
815NV-554	Roasted cocoa taste and pleasantly bitter - 56.9% Cocoa	Callets™ bag	2 X 10	20	30	◆◆◆	Dairy
835NV-132	Bitter cocoa taste with a hint of nutmeg, melts nicely - 54.6% Cocoa	Block (wrapped)	5 X 5	25	40	◆◆◆	Pareve
811NV-132	Smooth and well-balanced chocolate with subtle vanilla note - 54.5% Cocoa	Block (wrapped)	5 X 5	25	40	◆◆◆	Pareve
811NV-595	Smooth and well-balanced chocolate with subtle vanilla note - 54.5% Cocoa	Callets™ bag	2 X 10	44,1	30	◆◆◆	Dairy
811-CA-U76	Smooth and well-balanced chocolate with subtle vanilla note - 54.5% Cocoa	Callets™ bag	8 X 2.5	20	30	◆◆◆	Dairy
C811NV-595	Smooth and well-balanced chocolate with subtle vanilla note - 53.1% Cocoa	Callets™ bag	2 X 10	20	30	◆◆	Dairy
D811NV-132	Smooth and well-balanced chocolate with subtle vanilla notes	Block (wrapped)	5 X 5	25	40	◆◆	Pareve

## Finest Belgian Milk Chocolate\*



845NV-554	Strong milk chocolate with pronounced milky taste and caramel notes - 32.7% Cocoa, 27.3% Milk	Callets™ bag	2 X 10	20	30	◆◆◆	Dairy
823NV-132	Balanced milk, cocoa and caramel taste - 33.8% Cocoa, 21.8% Milk	Block (wrapped)	5 X 5	25	40	◆◆◆	Dairy
823-CA-U76	Balanced milk, cocoa and caramel taste - 33.8% Cocoa, 21.8% Milk	Callets™ bag	8 X 2.5	20	30	◆◆◆	Dairy
823NV-595	Balanced milk, cocoa and caramel taste - 33.8% Cocoa, 21.8% Milk	Callets™ bag	2 X 10	20	30	◆◆◆	Dairy
C823NV-132	Balanced milk, cocoa and caramel taste - 31.7% Cocoa, 22.5% Milk	Block (wrapped)	5 X 5	25	40	◆◆	Dairy
C823NV-595	Balanced milk, cocoa and caramel taste - 31.7% Cocoa, 22.5% Milk	Callets™ bag	2 X 10	20	30	◆◆	Dairy
665NV-554	Light colour, smooth and creamy - 30.7% Cocoa, 25.1% Milk	Callets™ bag	2 X 10	20	30	◆◆◆	Dairy

## Finest Belgian White Chocolate\*



W2NV-132	Balanced milky and creamy taste with subtle vanilla notes - 28% Cocoa, 23% Milk	Block (wrapped)	5 X 5	25	40	◆◆◆	Dairy
W2NV-595	Balanced milky and creamy taste with subtle vanilla notes - 28% Cocoa, 23% Milk	Callets™ bag	2 X 10	20	30	◆◆◆	Dairy
W2-CA-U76	Balanced milky and creamy taste with subtle vanilla notes - 28% Cocoa, 23% Milk	Callets™ bag	8 X 2.5	20	30	◆◆◆	Dairy
CW2NV-132	Balanced milky and creamy taste with subtle vanilla notes - 25.9% Cocoa, 23.7% Milk	Block (wrapped)	5 X 5	25	40	◆◆	Dairy
CW2NV-595	Balanced milky and creamy taste with subtle vanilla notes - 25.9% Cocoa, 23.7% Milk	Callets™ bag	2 X 10	20	30	◆◆	Dairy

## Fountain Chocolate\*

CHD-N811FOUNUS-U76	Dark Chocolate for Fountains - 57.6% Cocoa	Callets™ Bag	8 X 2.5	20	30	◆◆◆◆◆	Dairy
Old code: CHM-N823FOUNCA-U76 New code: CHM-N823FOUN2B-U76	Milk Chocolate for Fountains - 37.8% Cocoa, 20.4% Milk	Callets™ Bag	8 X 2.5	20	30	◆◆◆◆◆	Dairy

\*



WITH EACH PACK  
YOU SUPPORT  
COCOA FARMERS  
[www.growinggreatchocolate.com](http://www.growinggreatchocolate.com)



With your choice of Callebaut's Finest Belgian Chocolate, you directly support sustainable cocoa farming activities through the Cocoa Horizons Foundation

## Single Origin Chocolate



Item Code	Product Description	Pack Type	Case Pack (kg)	Pack Weight (kg)	Case per Pallet	Viscosity	Certification
SAOTHOME-2B-U75	Single Origin – Dark • Sao Thomé Rich-tasting chocolate with flavour peaks of red and yellow fruits.	Callets™ bag	4 x 2.5	10	42	●●●	Dairy
CHM-Q415AR-2B-U75	Single Origin – Milk • Arriba. Milk chocolate with intense cocoa body and roasted notes, rich creamy and sweet caramel flavours with refreshing fruity nuances.	Callets™ bag	4 x 2.5	10	42	●●●	Dairy

## Organic Chocolat

CHD-Q15ZVNOP-566	Dark Organic Chocolate 58% Cocoa	Callets™ bag	1 X 20	20	32	●●●	Dairy
CHD-S7037NOP-566	Dark Organic Chocolate 72% Cocoa	Callets™ bag	1 X 20	20	32	●●●	Dairy

## Coloured and Flavoured Chocolate



CAPPUCCINO-2B-U75	Cappuccino Flavoured Chocolate 30.8% Cocoa , Milk 22.5%	Callets™ bag	4 x 2.5	10	42	●●●	Dairy
STRAWBERRY-2B-U75	Strawberry Flavoured Chocolate 32.3% Cocoa	Callets™ bag	4 x 2.5	10	42	●●●	Dairy
ORANGE-2B-U75	Orange Flavoured Chocolate 32.3% Cocoa	Callets™ bag	4 x 2.5	10	42	●●●	Dairy
CHF-N3438CARCA-U75	Milk chocolate with real caramel 31.2% Cocoa, 27.3% Milk	Callets™ bag	4 x 2.5	10	42	●●●	Dairy

## No Sugar Added Chocolate

MALCHOC-DCAL-101	No Sugar Added Dark Couverture - 54.0% Cacao	Block (Unwrapped)	5 X 5	25	40	●●●	Dairy
MALCHOC-MCAL-101	No Sugar Added Milk Couverture - 33.9% Cacao	Block (Unwrapped)	5 X 5	25	40	●●●	Dairy
MALCHOC-W-123	No Sugar Added White Couverture - 30.6% Cacao	Block (Unwrapped)	5 X 5	25	40	●●●	Dairy

## Ice Chocolate (Ice Cream Dipping)

ICE-45-DNV-552	Dark chocolate for enrobing ice cream and frozen desserts - 56.4% Cocoa	Callets™ bag	4 x 2.5	10	49	●●●●●	Dairy
ICE-45-MNV-552	Milk chocolate for enrobing ice cream and frozen desserts - 40.7% Cocoa, 17% Milk	Callets™ bag	4 x 2.5	10	49	●●●●●	Dairy
ICE-50-WNV-552	White chocolate for enrobing ice cream and frozen desserts - 38.5% Cocoa, 24.5% Milk	Callets™ bag	4 x 2.5	10	49	●●●●●	Dairy

## Coatings & Fillings

D007NVSPM-132	Dark Compound coating	Block	5 x 5	25	40	*	Dairy
V21-OH35NV-T06	Creme dell'Artigiano Extra Bitter - Dark, extra bitter glaze - non-hydro 25% Cocoa Powder	Bucket	1 x 10	10	65	*	-

\* The drop system does not apply to this type of product

## Ready-to-Use



Item Code	Product Description	Pack Type	Case Pack (kg)	Pack Weight (kg)	Case per Pallet	Viscosity	Certification
<b>CHD-SC-811-US-U75</b>	Callets™ Sensation - Dark Shiny Pearls	Callets™ Bag	4 X 2.5	10	48	*	Dairy
<b>CHM-SC-823-2B-U75</b>	Callets™ Sensation - Milk Shiny Pearls	Callets™ Bag	4 X 2.5	10	48	*	Dairy
<b>CHM-SC-WD-CA-U75</b>	Callets™ Sensation - Marbled Shiny Pearls	Callets™ Bag	4 X 2.5	10	48	*	Dairy
Old code: CHD-MO-D-X27 New Code: <b>CHD-MO-D-E0-X27</b>	Belgian Dark Chocolate Mousse Mix - 75% Callebaut Dark Chocolate	Bag	10 X 0.8	8	42	*	-
Old code: CHM-MO-M-X27 New Code: <b>CHM-MO-M-E0-X27</b>	Belgian Milk Chocolate Mousse Mix - 70% Callebaut Milk Chocolate	Bag	10 X 0.8	8	42	*	-
Old code: CHW-MO-W-X27 New Code: <b>CHW-MO-W-E0-X27</b>	Belgian White Chocolate Mousse Mix - 58.5% Callebaut White Chocolate	Bag	10 X 0.8	8	42	*	-
<b>FWF-Z2CARA-X10</b>	Caramel Fill - 100% Caramel	Bucket	4 X 5	44.1	21	*	-
<b>FWF-BL-2010001-A99</b>	Caramel Loaf - 100% Caramel	Block (wrapped)	4 X 5 lbs	20	90	*	Dairy

## Chocolate for Drinks



Old code: CHD-X5226P-X71 New Code: <b>CHD-X5226P-E0-X71</b>	Ground Dark Chocolate - 100% Belgian Chocolate	Container	6 x 1	6	54	*	Dairy
Old code: CHW-X2929P-X71 New Code: <b>CHW-X2929P-E0-X71</b>	Ground White Chocolate - 100% Belgian Chocolate	Container	6 x 1	6	54	*	Dairy

## Nut-based Products

<b>PNP-663</b>	Pure Hazelnut Paste - 100% Hazelnuts	Bucket	4 x 5	20	20	*	Pareve
Old code: NPO-P11-T62 New Code: <b>NPO-P11-E4-T62</b>	Fine and pure paste of gently roasted pistachios - 100% Pistachios	Bucket	8 x 1	8	35	*	-
<b>PRAMA-T14</b>	Praline from medium roasted almonds - 46.5% Almonds	Bucket	2 x 5	10	50	*	-
<b>PRA-663</b>	Hazelnut Praline - 50% Hazelnuts	Bucket	4 X 5	20	20	*	Dairy
<b>GIA-145</b>	Milk Chocolate Gianduja Filling - 20% Hazelnuts	Block (wrapped)	5 X 5	25	40	*	Dairy
<b>GIA-D2-144</b>	Dark Chocolate Gianduja Filling - 30% Hazelnuts	Block (wrapped)	5 X 5	25	40	*	Dairy
<b>NAN-CR-HA3714-T64</b>	Crushed, Roasted and Carmelized Hazelnuts	Bag	4 X 5	20	24	*	Dairy
<b>NAO-CR-PI3724-T66</b>	Crushed, Roasted and Carmelized Pistachios	Bag	3 x 1	3	145	*	-

## Cocoa Products

<b>CM-CAL-132</b>	Cocoa Mass - Cocoa Paste	Block (wrapped)	5 x 5	25	40	*	Pareve
-------------------	--------------------------	-----------------	-------	----	----	---	--------

## ChocRocks™



<b>CHD-GL-241N-999</b>	Mini Dark ChocRocks™ - Small-sized, irregular dark chocolate bits	Shaker	10 x 0.60	6	84	*	-
<b>CHD-GL-47X11-556</b>	Dark ChocRocks™ - Big-sized, irregular dark chocolate bits	Bag	4 x 2.5	10	42	*	-
<b>CHM-GL-47U23S-556</b>	Milk ChocRocks™ - Big-sized, irregular milk chocolate bits	Bag	4 x 2.5	10	42	*	-



# Crispearls™



Item Code	Product Description	Pack Type	Case Pack (kg)	Pack Weight (kg)	Case per Pallet	Viscosity	Certification
<b>CED-CC-D1CRISP-W97</b>	<b>Dark Chocolate Crispearls™</b> - Tiny, shiny pearls in dark chocolate with a crunchy, toasted biscuit core.	Resealable Bag	4 X 0.8	3.2	138	*	Dairy
Old code: CEM-CC-M1CRISP-W97 <b>New Code: CEM-CC-M1CRIE0-W97</b>	<b>Milk Chocolate Crispearls™</b> - Tiny, shiny pearls in milk chocolate with a crunchy, toasted biscuit core.	Resealable Bag	4 X 0.8	3.2	138	*	Dairy
Old code: CEW-CC-W1CRISP-W97 <b>New Code: CEW-CC-W1CRIE0-W97</b>	<b>White Chocolate Crispearls™</b> - Tiny, shiny pearls in white chocolate with a crunchy, toasted biscuit core.	Resealable Bag	4 X 0.8	3.2	138	*	Dairy
Old code: CEF-CC-STRAWB-W97 <b>New Code: CEF-CC-STRA-E0-W97</b>	<b>Strawberry Crispearls™</b> - Tiny, shiny pearls in strawberry confectionery with a crunchy, toasted biscuit core.	Resealable Bag	4 X 0.8	3.2	138	*	Dairy
<b>CEF-CC-CARAME0-W97</b>	<b>Salted Caramel Crispearls™</b> - Tiny, shiny pearls in salted caramel with a crunchy, toasted biscuit core.	Resealable Bag	4 X 0.8	3.2	138	*	Dairy
Old code: CEM-CC-MINIMIX-999 <b>New Code: CEM-CC-MIMIXE0-999</b>	<b>Mini Crispearls™</b> - Mixed mini dark, milk and white chocolate pearls with crispy core.	Shaker	10 x 0.45	4.5	84	*	-

# Truffle Shells



<b>CHD-TS-17137-999</b>	Dark Chocolate Truffle Shells - 504 pieces/case	Box	1 x 1.36	1.36	96	*	-
<b>CHM-TS-17140-999</b>	Milk Chocolate Truffle Shells - 504 pieces/case	Box	1 x 1.36	1.36	96	*	-
<b>CHW-TS-17141-999</b>	White Chocolate Truffle Shells - 504 pieces/case	Box	1 x 1.36	1.36	96	*	-

# Blossoms & Shavings



<b>CHD-SV-13944-999</b>	Shavings - Dark Chocolate	Box	1 x 2.5	2.5	*	*	Dairy
<b>CHW-SV-13946-999</b>	Shavings - White Chocolate	Box	1 x 2.5	2.5	*	*	Dairy
<b>CHD-BS-13780-W62</b>	Blossoms - Dark Chocolate	Box	6 x 4	24	*	*	Dairy
<b>CHW-BS-13782-W62</b>	Blossoms - White Chocolate	Box	6 x 4	24	*	*	Dairy
<b>CHX-BS-13781-W62</b>	Blossoms Duo - Dark & White Chocolate	Box	6 x 4	24	*	*	Dairy

# Pencil



<b>CHD-PC-13982-999</b>	Choco Pencil Rubens Maxi - Dark Chocolate - 110 pieces/box	Box	4 X 0.90	3.6	120	*	Dairy
<b>CHW-PC-13983-999</b>	Choco Pencil Rubens Maxi - White Chocolate - 110 pieces/box	Box	4 X 0.90	3.6	120	*	Dairy

# Chocolate Decorations & Cups



Item Code	Product Description	Dimensions	Amount (pcs)	Pack Type	Case pack (kg)	Pack Weight (kg)	Certification
<b>CHD-DC-05761-999</b>	Special Chocolate Decor (Snobinettes)	60 mm H	575	Box	12x0.675	7.5	Dairy
<b>CHD-CP-05766-999</b>	Small Carved Cups in Dark chocolate	27-23 mm W x 26 mm H	270	Box	1 x 1.3	1.3	Dairy
<b>CHD-CP-07566-999</b>	A la Carte Cups Dark	35-28 mm W x 23 mm H	432	Box	1 x 2.46	2.46	Dairy
<b>CHD-CP-05767-999</b>	Small Shaped Cups (Petits fours)	50-35 mm x 15 mm H	312	Box	1 x 1.69	1.69	Dairy