



CALLEBAUT®

BELGIUM 1911

*Made in
Belgium*



CALLEBAUT®

Crafted from Belgium, the centre of the finest chocolate in the world.

**RECOGNISED BY CHEFS ALL AROUND THE WORLD SINCE 1850
THROUGH IDEAL FLAVOURS FOR A VARIETY OF MENUS.**

For more than a century, the Callebaut® name has been etched in chocolate and has a rich Belgian tradition.

Callebaut provides top-notch products to chocolatiers, pastry chefs, chefs de cuisine, bakers, and ice cream manufacturers worldwide in four continents and more than twenty countries.

The company is driven by quality, innovation, partnership, and flexibility. Callebaut's line of ready-to-use and ready-to-sell sustainable chocolates, single-origin collection, fillings and decorating items are in response to today's market demands.

Callebaut keeps innovating, creating goods that offer convenience, flavour, and quality now and in the future.

Visit www.callebaut.com to explore the whole Callebaut chocolate universe for professionals.



Did you know?

We compose the bean blend for our Finest Belgian Chocolate with cocoa beans from farmer communities in 3 countries.

Each cocoa bean origin contributes to the unique, balanced taste of our chocolate in a very specific way.



**WITH EACH PACK
YOU SUPPORT
COCOA FARMERS**

www.growinggreatchocolate.com

Cocoa Horizons Foundation as a means to scale impact and drive on-the-ground change in cocoa growing communities. The Foundation collaborates with farmers to understand and address the challenges that can prevent them from having decent livelihoods, driving the next generation away from cocoa farming.

Taste Profile

DARK CALLETS™

Recipe N° 811

The most balanced cocoa flavour and ingredients.

Fluidity
Moderate

- ●●●●● +



1 Kg.

2.5 Kg.



Cocoa Flavour



Roasted Flavour



Bitterness



Sweetness



Vanilla



Sourness



fruitiness



Cream

One of the authentic recipes by Octaaf Callebaut that has grown into an iconic Callebaut recipe worldwid. it is made from our signature Wieze blend.

Whole bean roasting guarantees its full-bodied taste, solid cocoa body and fine fruity notes.

% MIN. COCOA	% MIN. MILK	% FAT
54.5		36.6
% COCOA BUTTER 36.6		% COCOA BUTTER 36.6
19.4 % FAT FREE COCOA		

Recipe N° 70-30-38

Dark Chocolate

Fluidity
Low

- ●●●●● +



400 g.

2.5 Kg.



Cocoa Flavour



Roasted Flavour



Bitterness



Sweetness



Vanilla



Sourness



fruitiness

The golden ratio of concentrated cocoa mass, cocoa liquor, and cocoa butter is 70-30-38.

Rich chocolate, roasted scent, classic bitter taste with a hint of exquisite fruitiness.

% MIN. COCOA	% MIN. MILK	% FAT
70.5		38.9
% COCOA BUTTER 38.9		% COCOA BUTTER 38.9
33.6 % FAT FREE COCOA		

MILK CALLETS™

Recipe N° C823

Fluidity
Moderate

- ●●●●● +



1 kg.

2.5 Kg.



Cocoa Flavour



Roasted Flavour



Caramel



Sweetness



Vanilla



Milk

Milk chocolate from rich cocoa with mellow milk flavour and sweetness from caramel.

% MIN. COCOA	% MIN. MILK	% FAT
31.7		34.4
% COCOA BUTTER 28.2	% MILK FAT 6.2	% COCOA BUTTER 28.2
5 % FAT FREE COCOA	16.3 % FAT FREE MILK	6.2 % MILK FAT

WHITE CALLETS™

Recipe N° W2

White chocolate offers a great flavour between lots of milk. and more than half of the vanilla cream scent

Fluidity
Moderate

- +



400 g.



1 kg.



2.5 Kg.



Caramel



Sweet



Vanilla



Milk



Cream

The perfect white chocolate for mixing and flavouring mousse, cream, and white ganache.

% MIN. COCOA	% MIN. MILK	% FAT
28	22	35.8
% COCOA BUTTER 29.5	% MILK FAT 6.3	% COCOA BUTTER 29.5
	16.7 % FAT FREE MILK	6.3 % MILK FAT

CARAMEL CALLETS™

Gold

Fluidity
Moderate

- +



400 g.



2.5 Kg.



Biscuits



Toffee



Caramel



Sweet



Vanilla



Butter



Salt



Cream

A warm, sweet flavour is produced by the ideal fusion of caramel milk, white chocolate, toffee, and excellent butter in Callibaut Gold Caramel

It complement the coffee menu popcorn nicely or melted into a dipping sauce!

% MIN. COCOA	% MIN. MILK	% FAT
30.4	28.3	37.1
% COCOA BUTTER 30.4	% MILK FAT 6.7	% COCOA BUTTER 30.4
	21.6 % FAT FREE MILK	6.7 % MILK FAT

RUBY CALLET™

RB1



400 g.



2.5 Kg.



Sour fruity taste



Sweet



Vanilla



Milk



Cream



Cocoa

A whole new shade of chocolate from Cocoa Ruby beans. without using any fruit taste enhancers or colours

Ruby RBN is perfect for a variety of uses. creating candies, confections, ice cream coatings, and mousse cakes

% MIN. COCOA	% MIN. MILK	% FAT
33.6	26.3	35.9
2.5 % FAT FREE COCOA		