



CALLEBAUT®

BELGIUM 1911



Made in Belgium

**CRAFT
AT YOUR
BEST**



JAGOTA

JAGOTA BROTHERS TRADING CO., LTD
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CALLEBAUT®

BELGIUM 1911



MADE WITH

**BORN
ORIGINAL**

KEEP CRAFTING WITH
THE ORIGINAL TASTE OF BELGIUM

70-30-38

SENSORY PROFILE:
ROASTED COCOA
SOUR NOTES
SLIGHTLY BITTER



PAIRING

- salt
- caraway cumin
- chardonnay
- balsamic vinegar
- leffe dark
- brie

DARK CALLETS™

Recipe N° 70-30-38

PRODUCT CODE	PACK SIZE
CHC0535	400 G. X 7 BAGS
CHC0380	2.5 KG. X 8 BAGS
CHC0380R	2.5 KG. X 2 BAGS
CHC0380R1	2.5 KG. X BAG





CALLEBAUT®

BELGIUM 1911



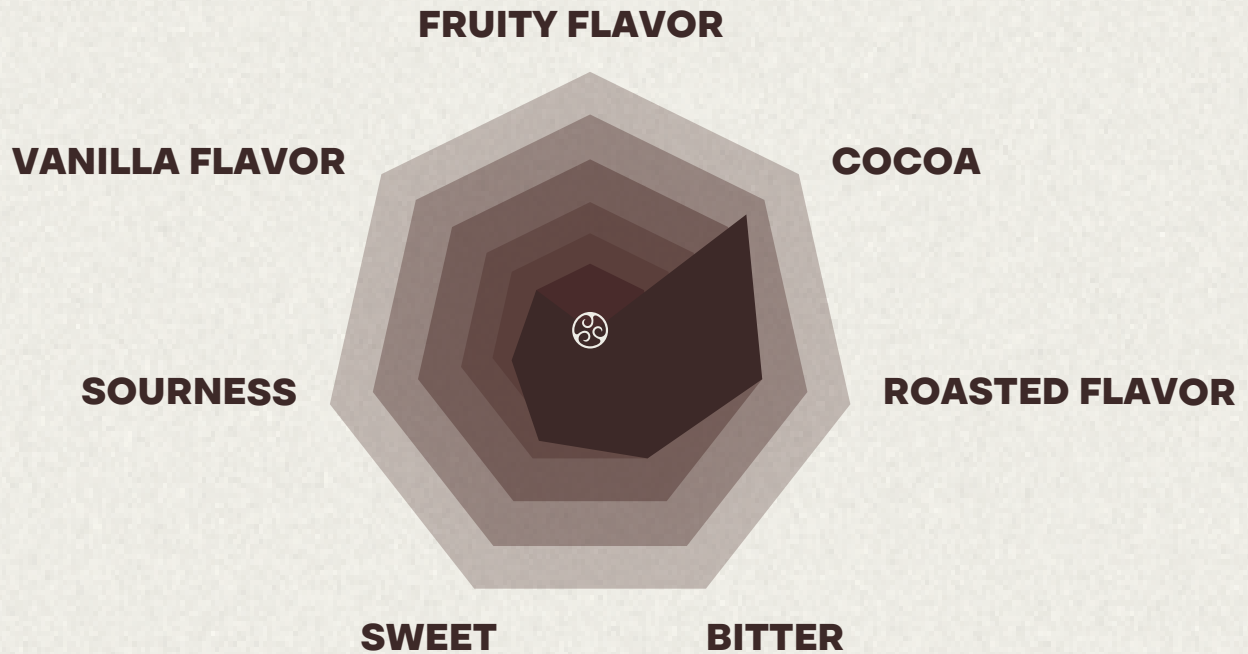
MADE WITH

**BORN
ORIGINAL**

**KEEP CRAFTING WITH
THE ORIGINAL TASTE OF BELGIUM**

2815

SENSORY PROFILE:
ROASTED COCOA
SLIGHTLY BITTER
FRUITY HINTS



DARK CALLETS™

Recipe N° 2815

PRODUCT CODE

PACK SIZE

CHC0381

2.5 KG. X 8 BAGS

CHC0381R

2.5 KG. X 2 BAGS

CHC0381R1

2.5 KG. X BAG





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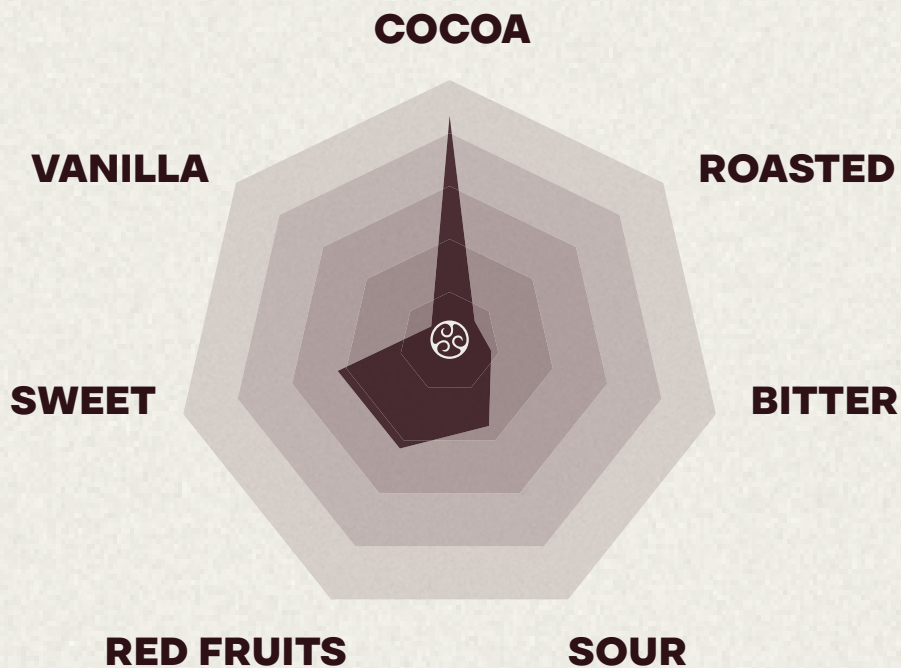
MADE WITH

**BORN
ORIGINAL**

KEEP CRAFTING WITH
THE ORIGINAL TASTE OF BELGIUM

811

SENSORY PROFILE:
SWEET&SOUR COCOA |
MALTY HINTS |
WILD DARK BERRIES



BORN COMPLETE

An easy-to-use dark chocolate. Great to eat both pure, in bars and tablets, and in preparations.

PAIRS WELL WITH

- a wide range of flavours

DARK CALLETS™

Recipe N° 811

PRODUCT CODE

CHC0522

PACK SIZE

1 KG. X 6 BAGS





CALLEBAUT®

BELGIUM 1911



TRACEABLE
100% SUSTAINABLE
COCOA BEANS



CALLEBAUT®
BELGIUM 1911

FINEST BELGIAN
CHOCOLATE

N°
823



ALLROUND APPLICATIONS	
MEDIUM FLUIDITY	33.6%
MIN. COCOA SOLIDS	36%
MIN. MILK SOLIDS	20.8%
RICH COCOA - AMBER CARAMEL CREAMY - VANILLA	

CRAFTED IN BELGIUM
FROM BEAN TO BAR

MILK

CALLETS®

MADE WITH

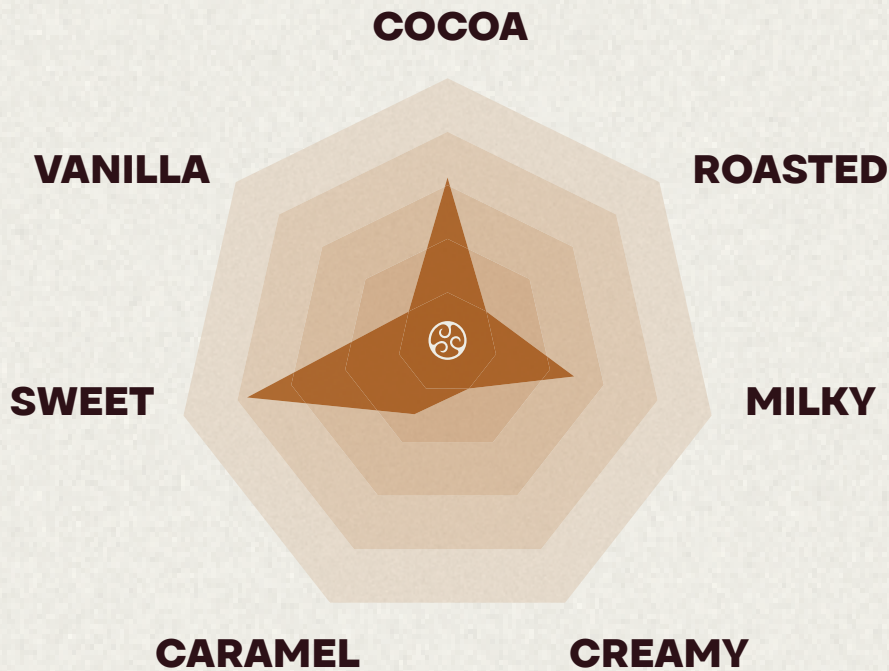
**BORN
ORIGINAL**

KEEP CRAFTING WITH
THE ORIGINAL TASTE OF BELGIUM

NET WEIGHT - POIDS NET - NETTOGESWICHT - PESO NETTO
2.5 kg e - 5.5 lbs

823

SENSORY PROFILE:
RICH COCOA |
AMBER CARAMEL |
CREAMY | VANILLA



BORN EVERYONE'S FRIEND

Your daily indulgence for pastry and confectionery applications.

PAIRING

- nuts
- acidic ingredient (e.g. green apple)
- bitter ingredient (e.g. coffee)

MILK CALLETS™

Recipe N° C823

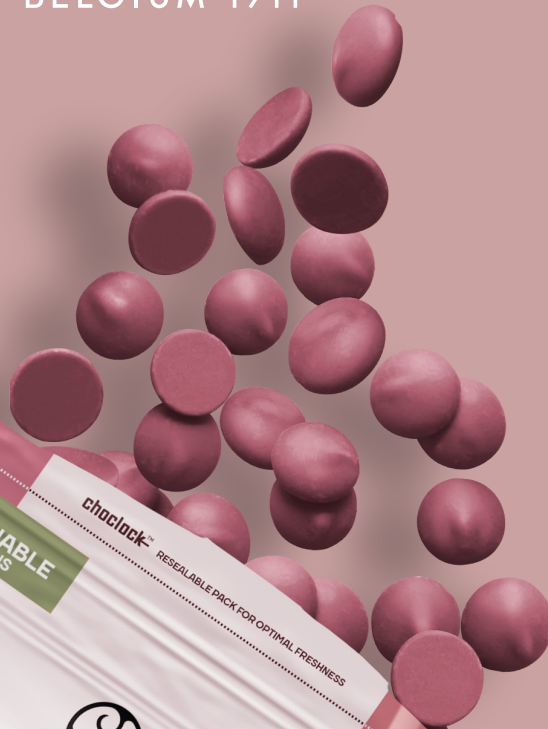
PRODUCT CODE	PACK SIZE
CHC0536	400 G. X 7 BAGS
CHC0382	2.5 KG. X 8 BAGS
CHC0382R	2.5 KG. X 2 BAGS
CHC0382R1	2.5 KG. X BAG





CALLEBAUT®

BELGIUM 1911



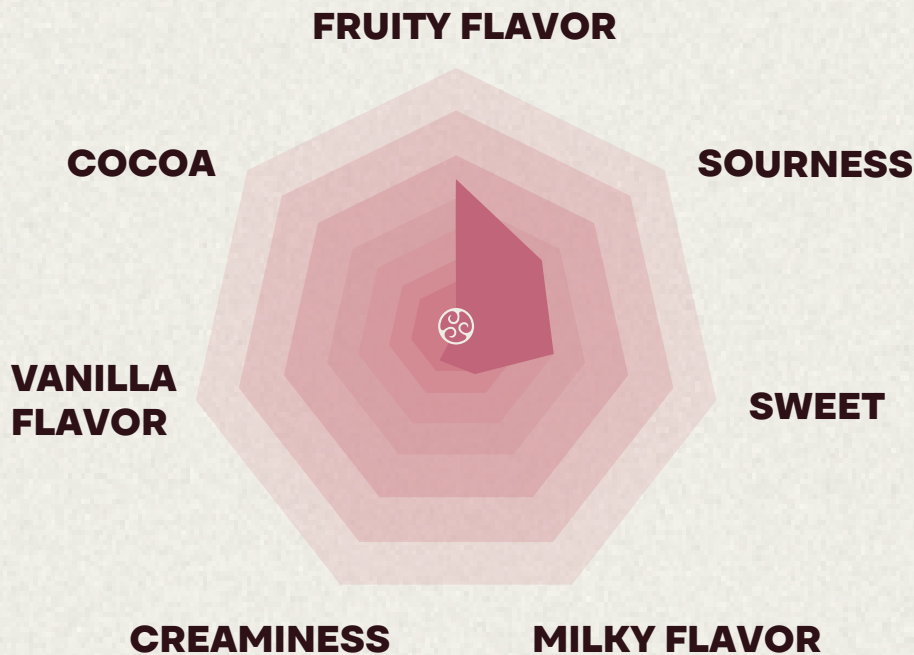
MADE WITH

BORN
ORIGINAL

KEEP CRAFTING WITH
THE ORIGINAL TASTE OF BELGIUM

RB2

SENSORY PROFILE:
BLOOD ORANGE |
ELDERBERRY |
TANGY | BUTTERMILK



BORN NATURALLY FRUITY

Indulgence to a new height with a more intense, fruity taste and tangy, sour notes than any ruby chocolate before.

PAIRING

- pepper
- saffron
- curry
- basil
- gingerbread
- lychee

RUBY CALLETS™

RB2

PRODUCT CODE

PACK SIZE

CHC0604

400 G. X 7 BAGS

CHC0605

2.5 KG. X 4 BAGS

CHC0605S

2.5 KG. X 1 BAG





CALLEBAUT®

BELGIUM 1911



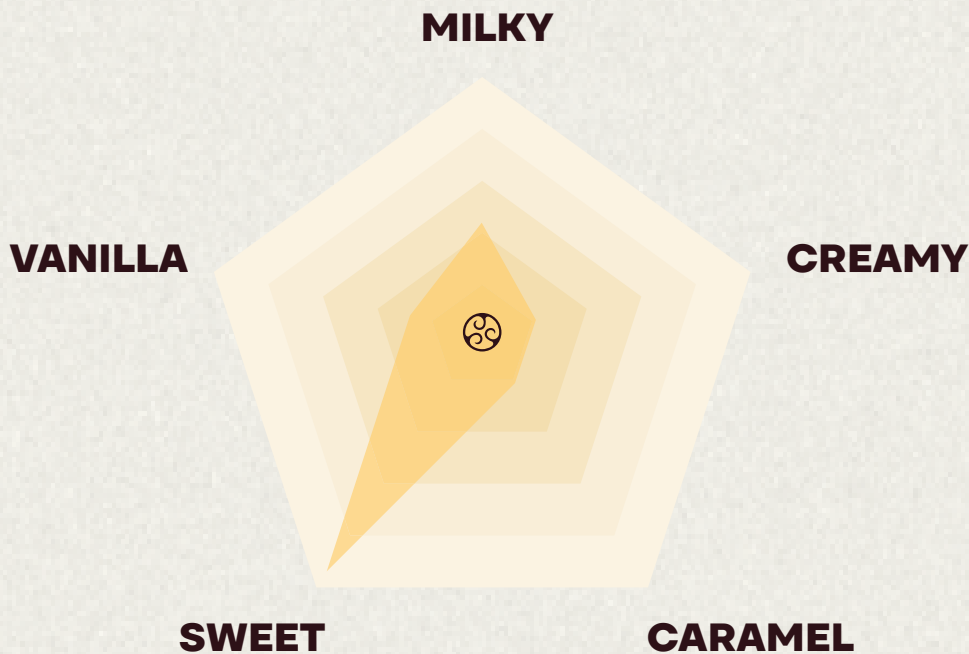
MADE WITH

BORN
ORIGINAL

KEEP CRAFTING WITH
THE ORIGINAL TASTE OF BELGIUM

W2

SENSORY PROFILE:
 MILD MILKY |
 LIGHT CARAMEL |
 SWEET | VANILLA



BORN TO FULFILL

A soft experience, generous on milk.

PAIRING

- less sweet ingredients
- fruity ingredients
- acidic ingredients
- coffees
- teas
- fresh herbs & spices

WHITE CALLETS™

Recipe N° C823

PRODUCT CODE	PACK SIZE
CHC0538	1 KG. X 6 BAGS
CHC0383	2.5 KG. X 8 BAGS
CHC0383R	2.5 KG. X 2 BAGS
CHC0383R1	2.5 KG. X 1 BAG





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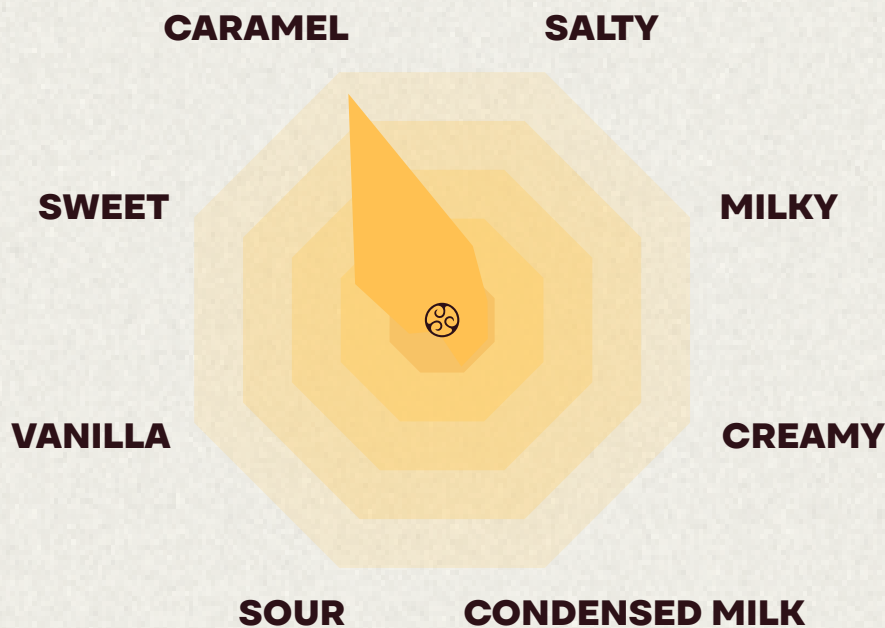
MADE WITH

**BORN
ORIGINAL**

**KEEP CRAFTING WITH
THE ORIGINAL TASTE OF BELGIUM**

GOLD

SENSORY PROFILE:
INTENSE TOFFEE |
SALTED BUTTER



BORN FOR JOY

Best use pure in confectionery applications. When flavouring creams, mousses, etc.: use in sufficient amounts in the recipe.

PAIRING

- red, yellow and green fruits
- nuts
- coffees
- teas

CARAMEL CALLETS™

GOLD

PRODUCT CODE

PACK SIZE

CHC0540

400 G. X 7 BAGS

CHO0499

2.5 KG. X 4 BAGS

CHO0499R

2.5 KG. X 2 BAGS





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MADE WITH

**COCOA BEAN VARIETIES
FROM THE ISLAND**

**DARK
ORIGIN**

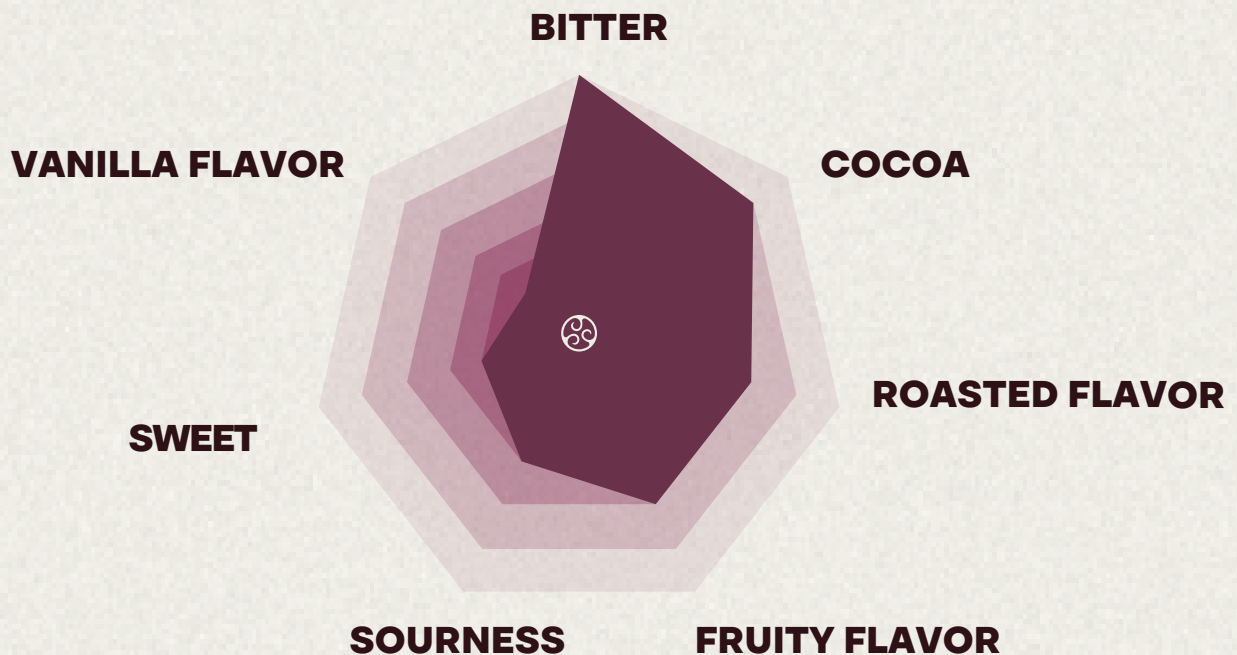


CALLEBAUT®

BELGIUM 1911

SAO TOMÉ

SENSORY PROFILE:
**ROUND & GENTLE COCOA
BUTTERY
WITH HINTS OF DATES & FRESH PLUMS**



PAIRING

- sichuan pepper
- cardamom
- thyme
- caramel
- lime
- cuberdon
- bilberry
- grappa

DARK CALLETS™

SAO TOMÉ

PRODUCT CODE

PACK SIZE

CHC9051

2.5 KG. X 4 BAGS

CHC9051R

2.5 KG. X 2 BAGS

CHC9051S

2.5 KG. X BAG



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CALLEBAUT®

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MADE WITH

**PREMIUM COCOA FROM
THE RED ISLAND**

DARK
 **ORIGIN**

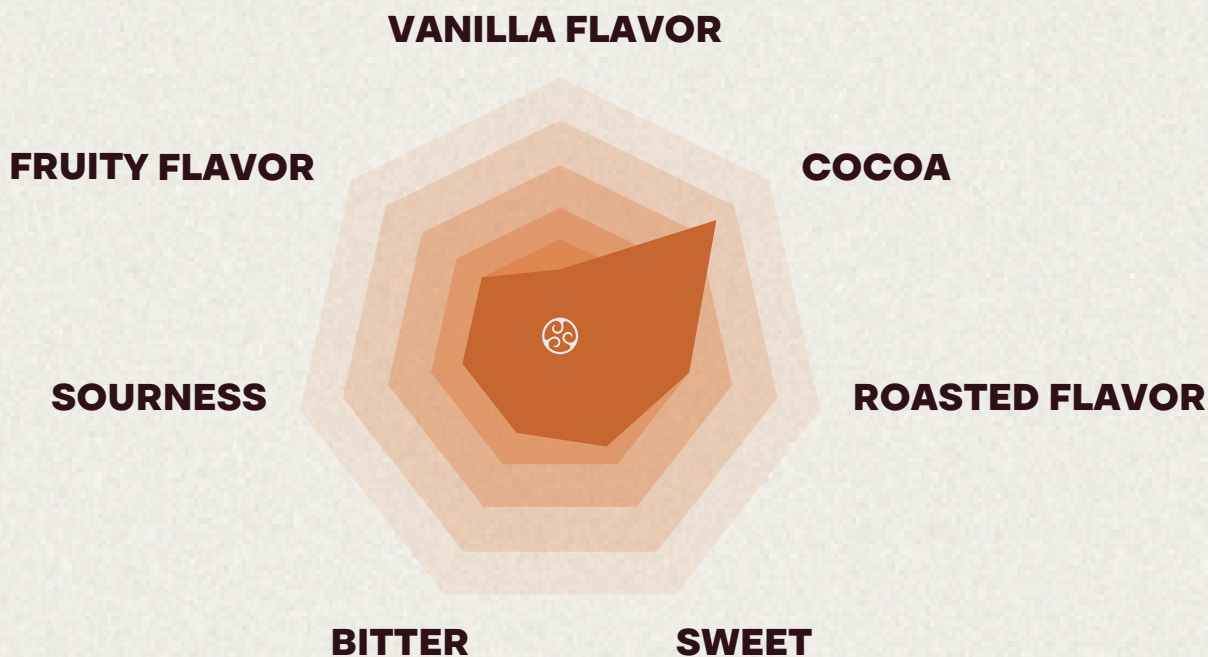


CALLEBAUT®

BELGIUM 1911

**MADA
GASCAR**

SENSORY PROFILE:
**ROASTED COCOA WITH SOUR AND
BITTER NOTES AND HINTS OF
RED FRUITS**



PAIRING

- speculoos
- nutmeg
- pink pepper
- rhubarb
- honey
- olive oil
- Ethiopia - Brazil Coffee
- Blue Mountain Coffee

DARK CALLETS™

MADAGASCAR

PRODUCT CODE

PACK SIZE

CHC9587

2.5 KG. X 4 BAGS

CHC9587R

2.5 KG. X 2 BAGS

CHC9587S

2.5 KG. X BAG



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BAKE STABLE RANGE



DARK CHOCOLATE CHUNKS
39.1 %
SIZE M : 8X8X6 MM.

PRODUCT CODE	PACK SIZE
CHC9032	10 KG./BOX



WHITE CHOCOLATE CHUNKS
20%
SIZE M : 8X8X6 MM.

PRODUCT CODE	PACK SIZE
CHC4573	10 KG./BOX



BAKING STICKS
44.4%
SIZE S : 8 CM.

PRODUCT CODE	PACK SIZE
CHC1947	1.6 KG./15 PACKS
CHC1947S	1.6 KG./PACK



CREME DELL' ARTIGIANO
NOCCIOLA

PRODUCT CODE	PACK SIZE
CHO4150	6 KG/BOX



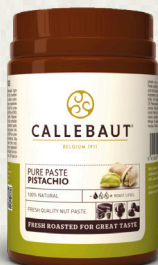
COCOA BUTTER

PRODUCT CODE	PACK SIZE
CHO0400	3 KG/PAIL



HAZELNUT PRALINE 49.5%

PRODUCT CODE	PACK SIZE
FLC0374	1 KG/PAIL



PISTACHIO PASTE

PRODUCT CODE	PACK SIZE
CHC1381	1 KG/4 PAILS

