



Unbox Creativity.



C A T

A L O

G U E

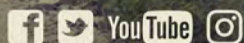
**PRODUCTS**

— SPRING - SUMMER 2020 —



|                                                                                                                                      |                           |                                                        |
|--------------------------------------------------------------------------------------------------------------------------------------|---------------------------|--------------------------------------------------------|
|  <p>CACAO<br/><b>BARRY</b><br/>— Since 1842 —</p> | <p>BY<br/><b>2025</b></p> | <p><b>WE WILL BE FOREST<br/>AND CARBON NEUTRAL</b></p> |
| <p>ALL PROTECTORS OF THE DIVERSITY AND INTENSITY OF FINE CACAO FLAVORS</p>                                                           |                           |                                                        |

[www.cacao-barry.com](http://www.cacao-barry.com)



# Certifications, labels & pictograms

Cacao Barry® seeks transparency for cocoa and consumer respect. Nature offers us its best cocoa beans, so we use quality expertise in order to obtain chocolates with the purest taste.

## 100% PURE COCOA BUTTER

According to the Directive 2000/36/EC of the European Parliament and of the Council relating to cocoa and chocolate products intended for human consumption, 5 % of vegetable fat in chocolate is allowed. Cacao Barry® guarantees chocolates are made with 100% pure cocoa butter.



## 100% NATURAL VANILLA

Bourbon vanilla is the name given to the species *Vanilla Planifolia* that grows in the Indian Ocean, mainly in Madagascar and Réunion. It is the most aromatic vanilla in the world.



## BIO

The BIO label certifies 95 % of the ingredients of a product are from organic agriculture. Cacao Barry® guarantees 100% of its Plantation range are organic. This label promotes ecological balance and biodiversity conservation.



## LENÔTRE

**An excellence collaboration.**

For over 30 years, Cacao Barry®'s passion and innovation and its partner Lenôtre, prestigious signature in gastronomy, combine their talents to create a range of chocolates and fine pralinés. These products, respond to the requests and needs of chefs.



## Q-FERMENTATION™

**Pureté range is certified Q-fermentation™.**

Q-Fermentation™ - quality controlled fermentation - is a unique relationship between man and nature. Fermentation is an essential step in the development of flavors. This is done by optimizing the method of fermentation and by increasing the presence of natural fermentation which have the greatest impact on the cocoa's flavors. We obtain unique, intense and pure flavors close to zero impurities or off-flavors released by each cocoa bean: the Q-fermentation™ method.



## 100% TRACEABLE COCOA BEANS

**from farmer to chef.**

Cacao Barry® knows farmers as well as the origin of beans. Here begins the story between farmers who harvest cocoa beans; Cacao Barry® transforms the cocoa beans to get the best of its aromas, and chefs work this chocolate to make their creations.



## COCOA HORIZONS

Since 2015, Cacao Barry® is proud to support The Cocoa Horizons foundation and its mission to improve the livelihoods of cocoa farmers worldwide through the promotion of sustainable practices and community development projects. By sharing our expertise and supporting farmers with coaching, inputs and financing, we enable them to implement best practices, maximize yields and increasing incomes sustainably.



## KOSHER DAIRY

In the Jewish religion, it is a product that has in its composition milk or milk derivatives.



## KOSHER PAREVE

In the Jewish religion, it is a product that has in its composition neither milk ingredient nor meat ingredient.



## VEGETARIAN

Vegetarianism is a food practice that excludes all animal flesh but generally allows the consumption of food of animal origin (eggs, milk and dairy products). Cacao Barry® guarantees that 100% of its products are vegetarian.



## WITHOUT SOY LECITHIN

Soy lecithin is a natural product extracted from soybean oil and used to stabilize chocolate. As soy is recognized as an allergen product, Cacao Barry® provides products without allergenic risk.





# Pureté Range



Cacao Barry® continues the quest for pure chocolate taste. With Pureté, we shed a new light on chocolate.

Each chocolate couverture has been created with cocoa beans using the new Q-Fermentation™ method, yielding beans of an exceptional purity.

With ALUNGA™, OCOA™, INAYA™, EXCELLENCE, EXTRA BITTER GUAYAQUIL & LACTEE SUPERIEURE you will release a pure, more intense taste in your creations.

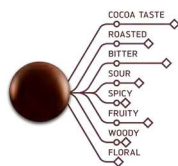
## PURETÉ DARK COUVERTURE CHOCOLATES

### Ocoa™

70% Min. Cocoa

CHD-N700COA-US-U77 4 x 5 kg

Thanks to its intense cocoa flavor, this dark chocolate couverture offers countless sources of inspiration as a rich yet nicely bitter chocolate.



Moulding



Coating



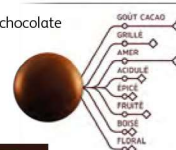
70% min. cocoa | 39% fat | Fluidity ■■■●●●+

### Inaya™

65% Min. Cocoa

CHD-S65INAY-US-U77 4 x 5 kg

Beginning with strong cocoa taste, this chocolate offers a pleasant bitterness with roasted and slightly sour notes to make recipes of character.



Mousse



Ganache



Soft Cake



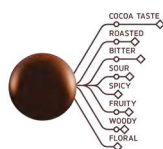
65% min. cocoa | 31% fat | Fluidity ■■■●●●+

### Extra-Bitter Guayaquil

64% Min. Cocoa

CHD-P64EBPU-2B-U77 4 x 5 kg

This bitter dark couverture chocolate with roasted notes has a powerful cocoa flavor delicately lifted with a hint of coffee and chestnut.



Moulding



Interior



Coating



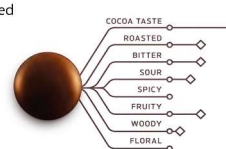
64% min. cocoa | 41% fat | Fluidity ■■■●●●+

### Excellence

55% Min. Cocoa

CHD-R55EXEL-US-U77 4 x 5 kg

This dark couverture has a true balanced taste and cocoa flavour, enabling the creation of countless recipes.



Multi-Applications



55% min. cocoa | 36% fat | Fluidity ■■■●●●+

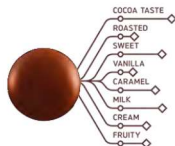
## PURETÉ MILK COUVERTURE CHOCOLATES

### Lactée Supérieure

38 % Min. Cocoa

CHM-038LSUP-US-U77 4 x 5 kg

A milk couverture with pure cocoa flavour, intense milk taste, and an aromatic bouquet.



Moulding



Mousse



Coating



38% min. cocoa | 23% min. milk | 38% fat | Fluidity ■◆◆◆◇+

### Alunga™

41 % Min. Cocoa

CHM-Q41ALUN-US-U77 4 x 5 kg

A true dominant cocoa taste, a slightly sweet taste, and a milky note make this an intense and complex couverture.



Moulding



Mousse



Ganache



41% min. cocoa | 24% min. milk | 35% fat | Fluidity ■◆◆◆◇+



## Unique selling point



### MORE PURE AND INTENSE FLAVORS.

Cacao Barry® discovered that specific enzymes are naturally present in plantations, which reveal the purest and the most intense flavors in every cocoa bean. Thanks to the Q-Fermentation™ process, farmers select natural enzymes and add them to the pulp of the cocoa beans, creating a strong, homogeneous fermentation. Pureté is the association between art and science, uniting sourcing capabilities, technical expertise and meticulous processing methods.

All farmers are selected and trained in the best agricultural practices and apply the unique care necessary to obtain such intense and bold flavours. From healthy soil and tree management techniques to harvesting and Q-fermentation™ implementation: it is all part of The Cocoa Horizons program.