



UIEC

الشركة الكونية للاستيراد والتصدير
Universal Import Export Company

VALRHONA CATALOGUE



*An agent of a leading companies on a universal scope
importing all what concerns culinary professionals.
Starting from a raw material all the way till gastronomy .
an official partner of VALRHONA*



MARIAGE DE GRANDS CRUS BLENDS RANGE DARK CHOCOLATE



ORIAIDO %60

 *Dark Grands Crus Blend*

Oriado has a balanced character which instantly reveals the rounded flavor and power of its cocoa content, before developing into ripe, tangy fruit aromas.
Packaging: 3kg Bag

#12164



CARAÏBE %66

 *Grand Cru Couverture Blends*

Balanced and Roasted
Caraïbe is a perfect balance of smooth chocolate and roasted dried fruit notes with a slightly oaky finish.
Packaging: 3kg Bag

#4654

MILK CHOCOLATE



JIVARA %40

 *Grand Cru Couverture Blends*

Creamy and Chocolaty
Jivara seduction lies in its pronounced cocoa notes in perfect harmony with the vanilla and malt finish.
Packaging: 3kg Bag

#4658



DOUBLE FERMENTATION MILK CHOCOLATE



KIDAVOA %50

 *Grand Cru Pure Origin*

Pure Madagascar
Double Fermented with Banana pulp
It's a complex milk chocolate with a forceful character from the very first bite featuring hints of dried banana, Its milky notes are enhanced by a touch of tartness and slowly reveal fruity aromas which are followed by spicier malty notes finally giving way to the cocoa-rich bitterness.
Packaging: 3kg Bag

#13757

MADAGASCAR



GRAND CRU DE TERROIR" SINGLE ORIGIN" **Dark & Milk chocolate**



MANJARI %64

 *Grand Cru Pure Origin*

Pure Madagascar
Tangy and Red Fruit

Manjari liberates fresh and acidic notes of red fruit with a delicate finish of roasted nuts.

Packaging: 3kg Bag

#4655

MADAGASCAR

MILK CHOCOLATE



ARAGUANI %72

 *Grand Cru Single Origin
Pure Venezuela*

Chocolatey & Full-Bodied Araguani offers rich complex aromatics of warm raisin, chestnut and licorice notes alongside toasted flavors all set against a distinctively bitter backdrop.

Packaging: 3kg Bag

#4656



PROFESSIONAL SIGNATURE **DARK ,MILK & WHITE CHOCOLATE**



BAHIBE %46

 *Grand Cru Pure Origin*

Pure Dominican Republic- Milky and Chocolatey Intensity
Thanks to its high cocoa content, it enhances the smoothness of the milk with intense notes of cocoa before revealing its fruity tanginess and slight bitterness.
Packaging: 3kg Bag

#9997

DOMINICAN REP



EQUATORIALE NOIRE %55

 *Professional Signature*

Specifically designed for coating
Equatoriale Noire offers a deliciously intense chocolate taste and sooth texture, and is extremely easy to use.
Packaging: 3kg Bag

#4661



EQUATORIALE LACTÉE %35

 *Professional Signature*

Specifically designed for coating Equatoriale Lactée is Valrhona's milk chocolate par excellence for both its smooth taste and beautiful colour.
Packaging: 3kg Bag

#4662



PROFESSIONAL SIGNATURE
DARK, MILK & WHITE CHOCOLATE



ARIAGA %66

 *Professional Signature*

Ariaga %66 has a distinctive aromatic profile featuring bitter and fruity notes with a touch of acidity.
%66 cocoa.
Natural vanilla extract.
Packaging: 5kg Box

#12144



ARIAGA %59

 *Professional Signature*

With its round and consistent aromatic profile Ariaga %59 is a couverture with balanced and harmonious chocolatey notes.
%59 cocoa
Natural Vanilla extract
Packaging: 5kg Box

#12143



ARIAGA %38

 *Professional Signature*

Ariaga Lactée %38 is a milk-chocolate couverture characterized by balanced flavours of smooth, mild milk mingled with a subtle whisper of vanilla.
%38 cocoa.
Natural vanilla extract.
Packaging: 5kg Box

#12142



PROFESSIONAL SIGNATURE
DARK ,MILK & WHITE CHOCOLATE



ARIAGA %30



Professional Signature

Delicately sweet with a hint of vanilla, Ariaga Blanche %30 is a classic and balanced white-chocolate.

%30 cocoa.

Natural vanilla extract.

Packaging: 5kg Box

#12141



GOURMET CREATION
DARK ,MILK & WHITE CHOCOLATE



CARANOA %55



Gourmet Creation

CHOCOLATEY & CARAMELIZED
 Chocolatey & Caramelized A voluptuous, gourmet blend whose gorgeous chocolatey notes mingle on the palate with subtle caramel and butter flavors topped off with a hint of salt.

Packaging: 3kg Bag

#20131



OPALYS %33



Gourmet Creation

ColorWhite Couverture

Milky and Delicate : This white chocolate with a pure light color and velvety texture has a unique flavor profile with its delicately sweet taste revealing harmonious aromas of fresh milk and natural vanilla.

Packaging: 3 KG BAG

#13536



IVOIRE %35



Gourmet Creation

White chocolate delicately sugared, Ivoire reveals aromas of warm milk enhanced by delicate vanilla notes.

Packaging: 3kg Bag

#4660



INSPIRATION RANGE



ALMOND INSPIRATION



Gourmet Creation

Fresh Almond: A natural “biscuit / latte” colour combined with the chocolate’s unique texture that brings out the fresh raw almond taste. “It has been made to enhance the ways we can use nuts in chocolate, pastries and ice cream and is aimed at professionals looking for the extra special”
Packaging: 3kg Bag

#14029



DULCEY (BLOND CHOCOLATE)



DULCEY %32



Gourmet Creation

Creamy and Toasty
A unique blond colour that stands out
A delicious taste that’s not too sweet with intense biscuit flavours and a pinch of salt
A creamy texture.
Packaging: 3kg Bag

#9458



ORELYS %35



Gourmet Creation

Color flecked with glimmers of gold brown
AROMATIC QUALITIES This chocolate’s sweet gourmet freshness is clear from the very first bite thanks to its classic licorice aromatic notes which are later complemented by hints of shortbread

#13536



**NUTS
PRALINES**



ALMOND %55 AND COCONUT

Fruit Revelation

Enjoy an exotic coconut flavor
This praline's distinguishing feature is its toasted coconut notes, as well as its smooth texture
Packaging: 5kg TUB

#19822



CRUNCHY %50 ALMOND/HAZELNUT

Fruit Revelation

This praliné features a unique extra crunch from pieces of dried nuts. The flavors of crushed, lightly roasted almonds and hazelnuts make this praliné paste the perfect flavor and crunchy texture for your creations.
Packaging: 2kg

#19973

PRALINE



HAZLENUT CARMELISED %50

Caramelized Nutty

A praline with strong cooked caramel notes that finishes with notes of hazelnut.
Packaging: 5kg TUB

#2257

PRALINE



PISTACHIO FRUITY %42

Toasted Notes

The mild taste of Pistachio
Valrhona has widened out its aromatic palette of Grand Pralines Valrhona with new Pistachio Praline %42
It stands out through its appetizing colour and delicious pistachio flavours
Packaging: 5kg TUB

#11936

PRALINE



NUTS PRALINES



PECAN PRALINE %50

Fruit Revelation

A %50 pecan praliné with an unexpected intense flavor profile. Natural fruit flavor with a slightly bitter finish. Beautiful brown color with mahogany accents
Packaging: 5kg TUB

#11937

PRALINE



PEANUTS CHRUNCHY %70

Fruit Revelation

Our Peanut Paste is reminiscent of classic pralines; its distinguishing features are its crunchy texture and intense peanut flavor with candied nut
Packaging: 5kg TUB

#19864

PRALINE



SERVICE PRODUCTS



COCOA BUTTER

Fillings and Service Range

%100 Cocoa Butter
%100 Fat
Packaging: 3kg TUB

#160



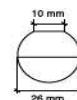
SERVICE PRODUCTS READY TO FILL



DARK CHOCOLATE HOLLOW FORM

Fillings and Service Range

Dark Chocolate %55
Cocoa %55, Sugar %43, Fat %38
Packaging: 1 Box of 504 Pieces
Size: 10mm x 26mm



#1732



SERVICE PRODUCTS
READY TO FILL



MILK CHOCOLATE HOLLOW FORM

Fillings and Service Range

Milk Chocolate %35
Cocoa %35, Sugar %43, Milk %19, Fat %39
Packaging: 1 Box of 504 Pieces
Size: 10mm x 26mm



#1733



FILLINGS



ECLAT D'OR

Fillings and Service Range

"Crêpe Dentelle"
Bits of Crepe Dentelle
Packaging: 1kg Bag

#8029



SERVICE PRODUCTS



COCOA POWDER

Fillings and Service Range

%100 Cocoa – %21 Fat
Packaging: 1kg Foil Bag

#159



COCOA NIBS

Fillings and Service Range

%100 Cocoa Beans – %54 Fat
Packaging: 1kg Bag

#3285



SERVICE PRODUCTS
READY TO FILL



DARK CHOCOLATE PEARLS

Fillings and Service Range

Dark Chocolate
%55 Pure cocoa butter
Packaging: 4kg bag
Best-Before: 14 months

#4341



CRUNCHY CAMELIA PEARLS

Fillings and Service Range

Puffed grains coated in milk chocolate 36% with
a delicious caramel taste.
Pure Cocoa Butter
Packaging: 3kg Bag

#8425



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