



WildPeacock
FINE FOOD MERCHANTS

VALRHONA CATALOGUE



“Valrhona is a French chocolatier that has been providing exceptional chocolate since 1922. Created by and for pastry chefs, Valrhona dedicates all of its expertise, high standards, and passion to culinary professionals, making each taste an exceptional experience.

Chosen by the best chefs and confectioners worldwide for its aromatic range constantly enhanced by innovations, Valrhona seeks to promote the gastronomic advancement of mankind by offering a variety of chocolate flavors that are unique and recognizable and which create ever-higher pleasure and wonder.

As part of an ongoing concern for dialogue and ethics, Valrhona relies on long-term co-development relationships with planters and leading chefs, respecting both man nature.

A trailblazer for over 25 years, l'Ecole Valrhona invents, records, and preserves the knowledge and techniques essential to all chocolate professions. Its pastry chefs criss-cross the globe meeting with professionals to share know-how and expertise, driven by a boundless desire for mutual enrichment.

With the creation of the Cite du Chocolat in 2013, Valrhona carried on this long-standing commitment and continues to provide a unique and lively venue for those who wish to discover the richness of chocolate and its applications. “



VALRHONA



ABINAO 85%

Grand Cru Couverture Blends

- Powerful and Tannic African Blend
- The very high cocoa content of Abinao make it a chocolate with a distinctive tannic bitterness.
- Packaging: 3kg Bag



GUANAJA 70%

Grand Cru Couverture Blends

- Bittersweet & Elegant
- Guanaja develops extraordinary bitterness, revealing a whole aromatic range of warm notes.
- Packaging: 3kg Bag



ASHANTI 67%

Grand Cru Couverture Blends

- Chocolatey and Spicy
- Ashanti is truly a captivating chocolate thanks to its intensely chocolatey round, seductive flavours tinged with subtle hazelnut notes and enhanced by aromas of liquorice, cinnamon and tonka bean.
- Packaging: 3kg Bag



CARAIBE 66%

Grand Cru Couverture Blends

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



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



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



ITAKUJA 55%

Grand Cru Pure Origin

- Passion Fruit and Chocolate Intensity
- Double Fermented with Passion Fruit Pulp
- Pure Brazil
- Characterized by an explosion of fruity aromas at the start, which gradually give way to the roundness of this chocolate from Brazil.
- Packaging: 3kg Bag



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



NYANGBO 68%

Grand Cru Pure Origin

- Pure Ghana
- Chocolatey and Roasted
- Nyangbo offers uniquely rounded notes with a warm chocolatey taste, giving way to a second attack filled with spicy flavours.
- Packaging: 3kg Bag



BAHIBÉ 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



TANARIVA 33%

Grand Cru Pure Origin

- Pure Madagascar
- Milky and Caramel
- Tanariva offers a balanced aromatic profile of acidulous flavours, softened by pronounced milk caramel notes.
- Packaging: 3kg Bag



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



EQUATORIALE LACTEE 35%

Professional Signature

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



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



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



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



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



ORELYS 35%

Gourmet Creation

- A special ingredient, muscovado sugar, gives Orellys 35% its unique natural color with glimmers of golden brown. This gourmet Blond® chocolate's sweet freshness is clear from the very first bite thanks to its licorice notes.
- Hints of biscuit complement the freshness as you taste and enjoy the chocolate.
- Packaging: 3kg Bag



AZELIA 35%

Gourmet Creation

- Hazelnut and Chocolatey
- Just catching a hint of the gourmet aromas is a compelling invitation to taste.
- The notes of chocolate and the roasted hazelnuts mingle elegantly in the mouth.
- The beauty of Azelia is to deliver extreme indulgence with lightness.
- Packaging: 3kg Bag



CARMELIA 36%

Gourmet Creation

- Caramel and Salted Butter notes
- Soft, rich and voluptuous, Caramelia stands out with its rich milky flavour and compelling taste of salted butter caramel.
- Packaging: 3kg Bag



IVOIRE 35%

Gourmet Creation

- Smooth and a hint of Vanilla
- White chocolate delicately sugared,
- Ivoire reveals aromas of warm milk enhanced by delicate vanilla notes.
- Packaging: 3kg Bag



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



P125 COEUR DE GUANAJA

Gourmet Creation

- Chocolate concentrate
- Intense chocolate flavour
- Smoother texture
- Intense chocolate colour
- Is not suitable for tempering, moulding or coating.
- Packaging: 3kg Bag



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



PASSION INSPIRATION

Gourmet Creation

- Valrhona's first range of fruit couvertures, created with natural flavours and colours. Offering an innovative way to work with fruit. Inspiration is used just like any other Valrhona couverture and offers you bright and colourful products with an intense taste of fruit.
- Notes of tangy passion fruit.
- Packaging: 3kg



STRAWBERRY INSPIRATION

Gourmet Creation

- With its fruit couvertures, Valrhona is opening up new creative possibilities for each and every artisan who wants to stand out from the crowd. Strawberry Inspiration combines the intense, gourmet flavour of strawberry confit with the unique texture of chocolate.
- Packaging: 3kg



PISTACHIO 42%

Nuts

- 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



ALMOND HAZELNUT 50%

Nuts

- This praline 50% offers delicate sweetness in the mouth thanks to the roasted notes of the nuts.
- With a smooth, even texture, this finely ground praline has a warm brown colour and is suitable for all traditional uses.
- Packaging: 3kg Pouch



COCOA BUTTER

Fillings and Service Range

- 100% Cocoa Butter
- 100% Fat
- Packaging: 3kg Tub



DARK CHOCOLATE CRUNCHY PEARLS

Fillings and Service Range

- Puffed grains coated in dark chocolate 55%
- Pure Cocoa Butter
- Packaging: 3kg Bag



CRUNCHY CARMELIA PEARLS

Fillings and Service Range

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



CRUNCHY DULCEY PEARLS

Fillings and Service Range

- Puffed grain coated in white chocolate 87%, 35% Cocoa Butter minimum
- Packaging: 3kg



CRUNCHY OPALYS PEARLS

Fillings and Service Range

- Puffed grain coated in white chocolate 87%, 34% Cocoa Butter minimum
- Packaging: 3kg



COCOA POWDER

Fillings and Service Range

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



COCOA NIBS

Fillings and Service Range

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



ECLAT D'OR

Fillings and Service Range

- Bits of Crepe Dentelle
- Packaging: 1kg Bag



NEUTRAL ABSOLU CRISTAL GLAZE

Fillings and Service Range

- Transparent and neutral in taste.
- Used at the core of your desserts and entremets cakes, this unique product guarantees and permits compositions with exceptional texture.
- When applied as clear glaze or as chocolate topping, it delivers one sparkling shiny result and holds impeccably well whether handled hot or cold.



BATONS PETITS PAINS 48%

Fillings and Service Range

- Dark Chocolate sticks
- 5,3g Sticks, 8cm
- A new recipe designed to please everyone: intense cocoa notes and natural vanilla extracts
- Extruded stick shape doesn't cut the dough
- Properly resistant to cooking



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



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



WHITE CHOCOLATE HOLLOW FORM

Fillings and Service Range

- White Chocolate 35%
- Cocoa 35%, Sugar 43%, Milk 21%, Fat 41%
- Packaging: 1 Box of 504 Pieces
- Size: 10mm x 26mm



GUANAJA & COCOA NIB BAR

Retail

- The elegance and powerful chocolatey taste of **GUANAJA 70%** is complemented and prolonged with finely roasted cocoa nibs. **GUANAJA 70%** develops extraordinary bitterness, revealing a whole aromatic range of warm notes while unveiling flowery notes and an intense flavour that is exceptionally long-lingering. (70% Cocoa Minimum, Pure Cocoa Butter)
- Size: 85g



CARMELIA AND CRUNCHY PEARL BAR

Retail

- Soft, rich and voluptuous, **CARAMÉLIA 36%** stands out with its rich milky flavor and compelling taste of salted butter caramel. Enjoy the unprecedented fusion of rich **CARAMÉLIA 36%** with the crunch of pearls.
- Size: 85g



MANJARI & ORANGE BAR

Retail

- **MANJARI 64%** acidulous notes of red and dried fruits are complemented with candied orange peel inclusions.
- Single Origin Madagascar.
- Size: 85g



JIVARA & PECAN BAR

Retail

- **JIVARA 40%** milk Chocolate's distinctive flavor, both mild and chocolatey, unveils notes of caramel and vanilla enhanced with a touch of malt. Enjoy the unprecedented fusion of creamy **JIVARA 40%** Grand Cru chocolate with the crunch of caramelized pecans.
- Size: 85g



IVOIRE & RASPBERRY BAR

Retail

- Velvety vanilla, smooth, yet not-too-sweet, Ivoire white chocolate, with its delicate hint of vanilla and fresh milky taste, is livened up with tangy raspberry chips.
- Size: 85g



NOIR CARAIBE NOISETTE BAR

Retail

- This “Mariage de Grands Crus” from a small plantation along the Caribbean Sea has an exceptionally long nose and the soft aromas of nuts on the palate. **CARAÏBE 66%** is a perfect balance of smooth chocolate and roasted dried fruit notes with a slight oaky finish. Perfect harmony of the warm notes of the Caribbean Grand Cru and the delicate fragrance of hazelnuts roasted at heart.
- Size: 85g



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