

# BELCOLADE

THE REAL BELGIAN CHOCOLATE

## PRODUCT CATALOGUE







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Belcolade is a chocolate brand dedicated to professional chocolatiers, confectioners, pâtissiers, as well as any professional using quality chocolate ingredients.

Our purpose is to move the planet forward by creating innovative tastes and sustainable chocolate solutions which positively disrupt the chocolate industry to the benefit of people everywhere.

To do so, we help customers be even more successful with their business by leveraging the Belgian chocolate heritage and its worldwide recognized quality into untapped opportunities. Together, we improve the lives of people, we protect the planet and we ensure Belgian chocolate is consumers' favorite choice worldwide.

Belcolade is your guarantee of:

## **Quality & taste**

We are experts in chocolate taste, from the Belgian classics to more innovative ones. We only use quality ingredients, such as carefully selected and fermented cocoa beans, pure cocoa butter and natural vanilla, for products of superior quality and unmatched flavor.

With our Selection, Origins and Expression chocolate ranges, Belcolade answers the needs of every single professional in the chocolate industry, from the taste quality that will please all consumers to the utmost self-expression and differentiation opportunity. We also offer a complete range of Health & Well-Being chocolate solutions in line with consumers trends.

## **Sustainability**

Belcolade goes beyond typical industry standards to have a real impact on better health, better life, and better planet. The living conditions of cocoa farmers, the inequality of value along the supply chain and the future of chocolate are all important matters to us. The solution to these requires commitment from all those who love chocolate. That is why Belcolade and Puratos developed the Cacao-Trace sustainability program. Thanks to Cacao-Trace we master the fermentation process to ensure our chocolate and cocoa-based products have a Great Taste. Doing Good is our focus so Cacao-Trace farmers benefit from the value they create. For more information on Cacao-Trace, please visit [cacaotrace.com](http://cacaotrace.com).

In addition, Belcolade is committed to offer 100% sustainable chocolate by 2025, in line with the Belgian "Beyond Chocolate" initiative. Other sustainable cocoa program certifications are available, if necessary.

## **Close to you**

At Belcolade, we strive to be a partner for our customers at every step. We provide a broad range of services to meet the needs of our professional customers and to assure the highest service levels and quality.

For instance, we share insights from the latest consumers trends, thanks to Taste Tomorrow always-on consumer data reporting. We share inspiration with new finished goods recipes and tutorials. We help customers share the story behind their chocolates with communication elements for their stores, packagings or websites. Our chocolate experts team provide technical support, be it from our international Chocolate Center in Belgium, in masterclasses, online or directly at our customers.

## **Belgian chocolate**

A contraction of the Dutch terms 'België' (Belgium) and 'chocolade' (chocolate), Belcolade only offers chocolate made in Belgium, more specifically on our site at Erembodegem, in Flanders.

Since 1988, customers can rely on our Belgian chocolate expertise and on the worldwide recognized Belgian chocolate quality to make their business even more successful.



# GREAT TASTE DOING GOOD



At Cacao-Trace we master the fermentation process to ensure our chocolate and cocoa-based products have a Great Taste. Doing Good is our focus so Cacao-Trace farmers benefit from the value they create.

It starts by selecting a farming community and committing to buy 100% of their cocoa beans at a premium price. We train farmers and work hand-in-hand with them to help them deliver wet beans of the highest quality. We also invest in local Post-Harvest Centers equipped with professional fermentation and drying equipment. There, the wet beans are fermented in an optimized process by well-trained master fermenters to deliver superior quality beans – and ultimately to enable our customers to produce chocolate of a great taste.

Belcolade offers Cacao-Trace farmers a Quality Premium to reward them for the high-quality wet beans they deliver. Cacao-Trace also ensures that farmers receive the Chocolate Bonus, which is 10 Eurocents collected for every kg of Cacao-Trace chocolate sold and is paid 100% back to farmers.

We are committed to making the lives of our Cacao-Trace farmers better by ensuring that their revenue increases. Together, the Quality Premium and the Chocolate Bonus result in 2-5 months of additional revenue for the farmers.

We also improve the environment and living conditions of our farmers' communities. How? By building schools, providing school kits to kids and teachers, all to improve education. By building health centers and offering drinkable water equipment, to improve their health.

By choosing Cacao-Trace, you can offer your customers exceptional chocolate of a Great Taste that can be sold at a premium price, while Doing Good for farmers on the ground, making sure they enjoy a higher standard of living and have an assured future.

Cacao-Trace offers you valuable assets and resources including consumer-facing communication materials that will highlight your contribution and help you grow your business.

Discover more about Cacao-Trace at [cacaotrace.com](http://cacaotrace.com).







# SELECTION





Consumers worldwide acknowledge Belgian chocolate to be a guarantee of taste and quality\*. Building on our unique Belgian chocolate heritage and expertise, Belcolade Selection chocolate range is all about providing you the best Belgian chocolate taste classics. Each of the Selection chocolates are designed to inspire the world's leading chocolatiers, patissiers and any other professionals using chocolate in their recipes while providing this Belgian taste guarantee which consumers value.

Belcolade Selection consists of perfectly balanced chocolates to please most consumers. These chocolates offer a great versatility and convenience in use, which gives you piece of mind and great-tasting and great-looking results for all of your chocolate-based applications.

Select your desired taste from these quality dark, milk, amber and white chocolates. Choose the fluidity to match your application, be it for thin enrobing, panning, molding, mousses, creams, thick enrobing, flavoring, etc. up to bake-stable inclusions. Finally, select the delivery format which best suits your needs: drops in different bag sizes, blocks, chunks and grains of various sizes.

As part of our commitment to Great Taste Doing Good, most Selection chocolates are available as Cacao-Trace sustainable cocoa certified. Other sustainable cocoa certifications may be available – please check on the detailed product pages or contact us for more information.






*\*Source: Consumer survey conducted by Puratos with chocolate consumers, 7 countries, 1678 respondents, 2022.*



# SELECTION



## SELECTION NOIR

	<b>55%</b>	<b>Noir Cacao-Trace</b> Highly balanced dark chocolate with a fresh fruity note and slightly roasted cocoa taste.	Drops	8x1 kg 15 kg	CT C501	4011257 4006948
	<b>60%</b>	<b>Noir Supérieur Cacao-Trace</b> Well-balanced dark chocolate with a pronounced roasted cocoa flavor enhanced by fruity and nutty notes.	Drops	15 kg	CT D600	4016492
	<b>65%</b>	<b>Noir Intense Cacao-Trace</b> Balanced dark chocolate with an intense long lasting cocoa flavor, with a fresh fruity note & a slightly roasted cocoa taste.	Drops	2x5 kg	CT F-65	4012562
	<b>70%</b>	<b>Noir Supreme Cacao-Trace</b> Dark chocolate with a roasted cocoa taste and fruity notes.	Drops	15 kg	CT E740	4016850
	<b>96%</b>	<b>Noir Ebony Cacao-Trace</b> Conched cocoa liquor.	Drops	12 kg	CT EBONY	4013187

These products are available in different fluidities, providing you with the best solution for all your applications. For more information on the different options available, contact your representative.





## SELECTION LAIT

	<div>32%</div>	<div>Lait Doucier Cacao-Trace</div> <div>A perfectly balanced, sweet milk chocolate characterized by a strong milky taste combined with nutty and caramel flavors and topped off with a touch of vanilla.</div>	Drops	15 kg	CT J335/J	4017294
	<div>34%</div>	<div>Lait Cacao-Trace</div> <div>Well-balanced and creamy milk chocolate with a fresh fruity note and slightly roasted cocoa taste.</div>	Drops	8x1 kg 15 kg	CT O3X5	4011245 4014691
	<div>38%</div>	<div>Lait Superieur Cacao-Trace</div> <div>Milk chocolate with a dominant cocoa taste with a touch of caramel.</div>	Drops	15 kg	CT P370/J	4019589





## SELECTION BLANC

	<b>30%</b>	<b>Blanc Cacao-Trace</b> Well-balanced white chocolate with a vanilla flavor and cooked milk notes.		Drops	8x1 kg	CT X605/G	4011258
					15 kg	CT X605/J	4010726
	<b>34%</b>	<b>Blanc Extra Cacao-Trace</b> Extra white chocolate characterized by an intense fresh milk aroma, delicate buttery notes and a hint of vanilla.		Drops	2x5 kg	CT X304	4012564



## SELECTION AMBER

		<b>Amber Cacao-Trace</b> A balanced salted butter caramel amber chocolate with a cooked milk flavor and vanilla notes.				
		Drops	15 kg	CT AMBER	4014694	

# ORIGINS

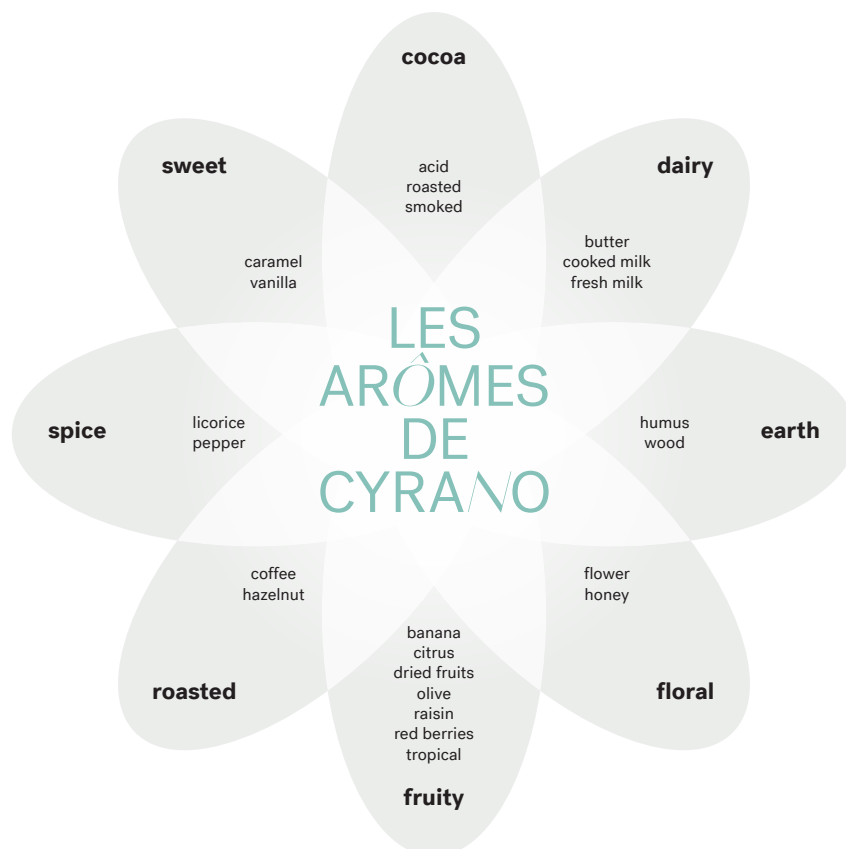




The Belcolade Origins range is an invitation to go back to the roots of taste. These single origin chocolates take chocolate lovers on a journey to the terroirs of the different regions where cocoa beans are cultivated. Our cocoa experts go to the ends of the earth to discover the cocoa beans that best embody their specific and rare terroirs, with distinctive characteristics. Explore the countryside of the Caribbean, South America, Africa, parts of Asia and Oceania and more. The terroirs of these regions are about so much more than just the soil and bean variety. When combined with local and authentic farming techniques, and the optimal Cacao-Trace cocoa fermentation & drying standards, the outcome is cocoa beans packed with an extraordinary natural depth of flavor.

At Belcolade, the mission of our chocolate experts is to preserve the uniqueness and richness of these cocoa beans. We develop the chocolate recipes and adapt the process methods in order to best enhance their natural distinctive flavor notes. The result is a full range of single-origin dark and milk chocolates that are all unique and take you back to the roots of taste.


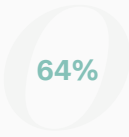
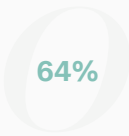
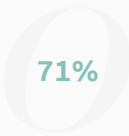
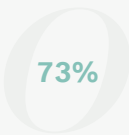
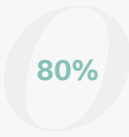
Bring a characteristic, connoisseur's tasting experience to your chocolate applications with Belcolade Origins chocolates. Let consumers embark on this journey to the roots of taste with you.



# ORIGINS





## ORIGINS NOIR

		<b>Noir Peru 64%</b> A dark chocolate delightfully merging the enticing flavors of Peru's rich cocoa farming heritage and the Amazon's primeval wilderness. By mixing Criollo and Trinitario cocoa beans we have created a chocolate with a slightly acid cocoa taste enhanced with notes of raisins and dried figs.	Drops	15 kg	NCPERU	4001642
		<b>Noir Costa Rica 64%</b> This mild chocolate is crafted from Trinitario cocoa beans expertly harvested by local farmers. Discover the aromas of cooked milk and a touch of vanilla resulting in a velvety smooth exiting experience.	Drops	15 kg	NCCORI	4005209
		<b>Noir Ecuador 71%</b> A dark chocolate with a floral bouquet made from Nacional cocoa beans. Its delicate notes of jasmine are complemented by the appealing undercurrent of coffee and humus.	Drops	15 kg	NCECU	4001640
		<b>Noir Vietnam 73% Cacao-Trace</b> A dark chocolate overwhelming the senses with the pronounced acidic taste of the Trinitario cocoa bean, zesty citrus notes, light coffee and the warm undertones of wood. Guaranteed by our Cacao-Trace experts in B�n Tre.	Drops	8x1 kg 15 kg	CT NCVIET	4006063 4002976
		<b>Noir Uganda 80% Organic Cacao-Trace</b> Product of the rich, mineral soil of the Bundibugyo region and the craftsmanship of local organic farmers, this dark chocolate offers a deep and long-lasting roasted cocoa intensity. Cacao-Trace guaranteed, this robust cocoa flavor comes delicately enriched by delightful fresh citrusy & dried fruit notes, while unveiling subtle earthy notes of humus and loam.	Drops	8x1 kg 15 kg	CT NCUGA BIO	4016554 4016551

Our Origins chocolates do not contain any lecithin and therefore have 'clean label' status.



## ORIGINS LAIT

	38%	<b>Lait Costa Rica 38%</b> This mild chocolate is crafted from Trinitario cocoa beans expertly harvested by local farmers. Discover the aromas of cooked milk and a touch of vanilla resulting in a velvety smooth exiting experience.	Drops	15 kg	LCCORI	4005222
	39%	<b>Lait Papua New Guinea 39% Organic Cacao-Trace</b> A very fresh and creamy milk chocolate crafted from the most flavorful beans offers a characteristic caramel flavor with underlying notes of fruits and a touch of hazelnut.	Drops	15 kg	CT LCPNG BIO	4016985
	43%	<b>Lait Venezuela 43%</b> A divine milk chocolate with a luscious nutty base and classic "chocolatey" notes. Our Criollo cocoa beans result in a strong flavor of caramel, hazelnuts and cooked milk with a hint of torrefied cocoa.	Drops	8x1 kg 15 kg	LCVENE	4006036 4001633
	45%	<b>Lait Cameroon 45% Cacao-Trace</b> A complex milk chocolate with an intense cocoa aroma and pleasant bitter notes which enhance cooked milk and caramel flavors, ending on a delicate touch of dried fruits.	Drops	8x1 kg	CT LCCMR	4020504

Our Origins chocolates do not contain any lecithin and therefore have 'clean label' status.





# COCOA INGREDIENTS

In addition to our extensive range of finished products, Belcolade also offers high-quality ingredients for a variety of applications.

Looking for cocoa butter to adjust the fluidity of an application or improve the decoration of your latest praline? For cocoa masses to boost or personalize the end product taste?



## Cocoa Butter

Pure prime pressed cocoa butter is available in handy small drops. For spraying, tempering, cooking. Smart dosage, smart use and sustainable.

Grains

2x4 kg  
Carton

4016963



## Premium Cocoa Powder

This premium alkalized cocoa powder is ideal for flavoring and coloring patisserie and chocolate applications.

Powder

2x3 kg  
Carton

4016008

# HEALTH & WELL-BEING

In their quest for healthier alternatives and products that contribute to their overall well-being or to a better planet, consumers are adapting their eating habits. They want to know what it is they are eating, where the ingredients are from and how they are produced. This is reflected, among other factors, in the growing demand for products that carry some sugar reduction, that are plant-based, and organic.



## **NO ADDED SUGAR**

The product contains no added sugars.



## **REDUCED SUGAR**

We have reduced the sugar content by 40%, all while preserving the chocolate's original taste, along with the sugar's essential functionality. These products are not only healthier, but also 100% natural, thanks to their exclusive use of 'clean label' ingredients.



## **SUGAR FREE**

The product does not contain any sugar.



## **ORGANIC**

In order to meet the demand for natural products, we aim to offer, where possible, an organic alternative without compromising on taste, texture and overall functionality of the product.



## **CLEAN(ER) LABEL**

An increasing number of consumers want to see ingredients such as additives removed. We offer 'clean label' and 'cleaner label' alternatives that have a shorter and 'cleaner' list of ingredients in the final product.



## **LECITHIN FREE**

Chocolates which do not contain any lecithin, like all of our Origins and organic chocolates.



## **DAIRY FREE**

Dark chocolates and plant-based solutions which are certified dairy-free.









## **PLANT-BASED**

Dark chocolates and plant-based solutions which are by essence or specifically developed as plant-based products and are suitable for vegans.






## SUGAR REDUCTION

	<b>55%</b>	Noir Maltitol Cacao-Trace Sugar-free dark chocolate		Blocks	5x5 kg	CT C501MALT	4018534
	<b>34%</b>	Lait Maltitol Cacao-Trace Milk chocolate with no added sugar.		Blocks	5x5 kg	CT O3X5MALT	4018508
	<b>30%</b>	Blanc Maltitol Cacao-Trace White chocolate with no added sugar.		Blocks	5x5 kg	CT X605MALT	4018428

## PLANT-BASED AND DAIRY-FREE



All of our dark chocolates are certified dairy-free. For more information on these products, contact your Belcolade representative.

	<b>46%</b>	M. Plant-Based Cacao-Trace A balanced taste and creamy texture 46% cocoa milk-like plant-based chocolate with smooth cocoa notes.	Drops	8x1 kg 15 kg	CT PBM46	4021099 4018289
	<b>39%</b>	<b>COMING SOON: NEW M. Plant-Based Cacao-Trace</b> We are excited to introduce our improved M. Plant Based chocolate, with an enhanced milky flavour and lighter colour.	Drops	15 kg	CT PBM39	5001198
	<b>36%</b>	W. Plant-Based Cacao-Trace This full body and creamy plant-based white couverture has gentle nutty and vanilla background, heightened with delicate honey notes.	Drops	8x1 kg	CT PBM46	4023006

# DECOR & INCLUSIONS

## CHUNKS & GRAINS

44%	Selection Noir 44 Mild dark chocolate with a roasted cocoa characteristic and subtle nutty notes.	Grains	15 kg	C309/X:K09	4001583
				C309DF/X:K20	4001551
50%	Selection Noir Highly balanced dark chocolate with a fresh fruity note and slightly roasted cocoa taste.	Chunks	15 kg	C501-U:A	4011585
				C501-U:C	4011586
34%	Selection Lait Well-balanced and creamy milk chocolate with a fresh fruity note and slightly roasted cocoa taste.	Chunks	15 kg	O3X5/R:A	4001595
				O3X5/R:A	4012047
30%	Selection Blanc Well-balanced white chocolate with a vanilla flavor and cooked milk notes.	Grains	15 kg	X605/R:K10	4001604
		Chunks		X605/R:A	4001603

## SHAVINGS

44%	Selection Noir	3 kg	C501	4101950
34%	Selection Lait	3 kg	O3X5	4101952
30%	Selection Blanc	3 kg	X605	4101953

## GANACHE

O	Ganache A soft, tasty and flexible cover cream with excellent taste and mouthfeel. Delivering a glossy and appealing finish and a perfect clean cut, it's ideal for coating applications.	5kg	4006415
		20 kg	4017540



## FILLINGS - CRYST-O-FIL

Belcolade Cryst-o-fil is a unique and patented soft chocolate preparation made with more than 50% Belcolade. With its extremely stable texture it extends the shelf life of your final applications, offers excellent flavour and taste as well as outstanding versatility in the preparation of chocolate fillings.

Noir	15 kg	F2	4003986
Lait	15 kg	M2	4003983
Blanc	15 kg	W2	4003979

## FOR MORE INSPIRATION...

As part of our parent brand Puratos, you can also explore our PatisFrance range, which includes many delicious fillings for your pralines or desserts. For more information, contact our team.

	<b>Gianduja Lait 36% Cacao-Trace</b> Unctuous paste with 45% of Cacao-Trace certified Belcolade milk chocolate and 36% of hazelnuts.	5kg	4008664
	<b>Pralicrac Chocolait Cacao-Trace</b> Ready-to-use crispy filling with a delicious taste of Cacao-Trace certified milk chocolate.	4.5kg	4102744
	<b>Pralicrac Caramel au Beurre Salé</b> A ready-to-use salted butter caramel filling with a blend of crispy praline.	4.5kg	4003235
	<b>Pralicrac Blanc</b> Pralicrac Blanc is a ready-to-use crispy filling with a delicious taste of white chocolate.	4.5kg	4105619
	<b>PatisFrance Fluid Praline Pâte de Noisette</b> The softness of hazelnut praliné combined with an extra fluid texture, with a flawless finish. 100% hazelnut content.	14kg	4002686
	<b>PatisFrance Fluid Praline Pâte de Noisette 50%</b> The softness of hazelnut praliné combined with an extra fluid texture, with a flawless finish. 50% hazelnut content.	15kg	4002682

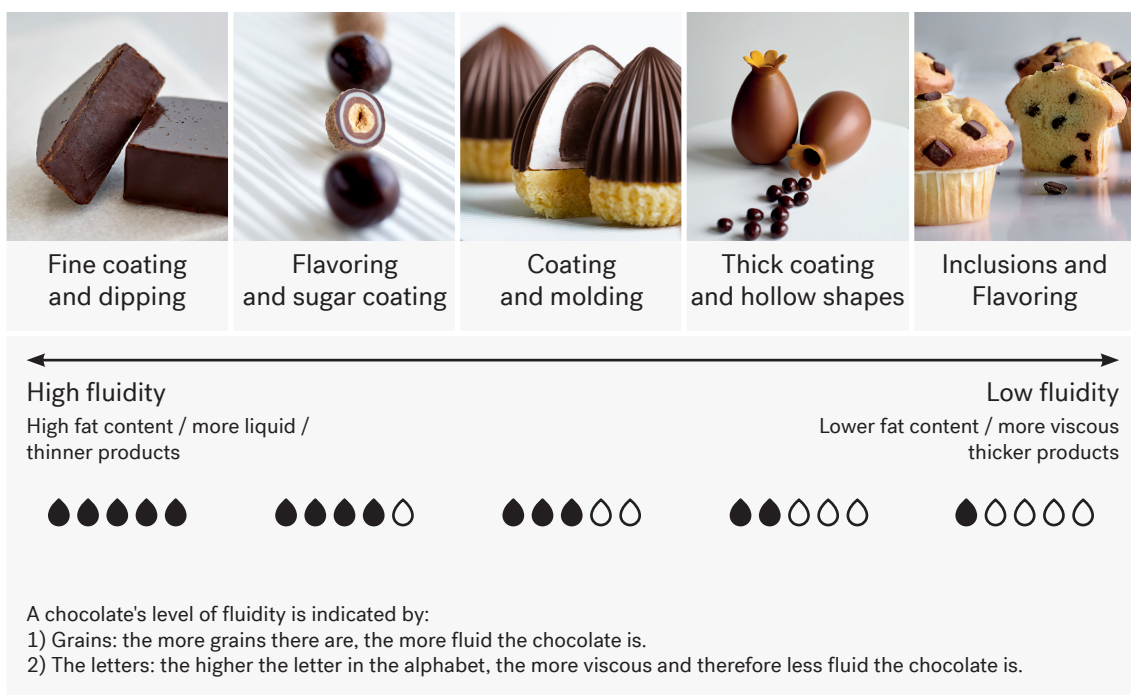






# FLUIDITY

Choosing the right chocolate for your recipes also means choosing the right level of fluidity.



Selection Noir	G	G/J	J	J/M/N/P	U/X
Selection Lait	C/G	G/J	J	J/M	O/R
Selection Blanc	G	G/J	J	G/J/M/N/P	R
Selection Amber	G	G/J	J	J	
Origins (Recommended)		✓		✓	
Expression		J	J	J	

# INNOVATION CENTRE

## The perfect environment to level-up your know-how

With the very latest equipment and know-how at their disposal, our local teams of **Technical Advisors are here to inspire you**, whether its organizing **tasting sessions** to help you select the very **best ingredients to finetune your recipes**, or working closely with you to help you **develop new concepts**.

You will also benefit from a vast **database of recipes** from around the world, just waiting for you to discover new technologies and trends!

We understand how important it is for you to keep up with the latest technologies and trends, which is why we organize a **range of training courses for our customers**. We show you how to use our products, helping to **improve your product knowledge and achieve optimal quality in your own finished goods**.

Our **industrial and semi-industrial manufacturer clients** can also benefit from our **industrial bakery, patisserie, and chocolate competence centers**, where they will receive **training** on specific **industrial applications, ingredients, and technologies**.



*Singa Depere  
Technical Advisor, Patisserie & Chocolate  
Puratos Ireland*



*The Innovation Centre in our  
Dunboyne, Ireland site*





# CONTACT US

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