



Create. Share. Grow.™

# Products Catalogue



| 2026 |



Create. Share.  
Grow.™



### Here we are.

Centuries after Carême laid the foundations of French patisserie.  
Nearly 200 years after Charles Barry set the cornerstone  
of who we've become.

Two centuries of close partnership with chefs, working side by side  
to keep French patisserie evolving, with pleasure, pride, and progress.

### Our role?

Cacao Barry supports chefs by providing expertise, attentive listening,  
and relevant offerings to help them create, innovate, and move forward.



# Summary

## Chocolates couvertures & chocolates

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## Rare range

### Matsiro

70 % Min. Cocoa

CHD-P70MATS-EX-U68 / 6 x 1kg

#### Profil gustatif

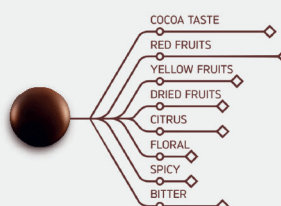
Raspberry, Cherry, Citrus zest, Fig,  
Floral notes.

70% min. cocoa | 42% min. fat

BB 24 months | ●●●●○



Multi-Applications



# Pureté range



## Dark couverture chocolates



### Ocoa™



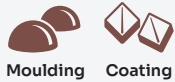
CHD-N70Ocoa-804 / 1 x 20kg  
CHD-N70Ocoa-E4-U72 / 4 x 5kg  
CHD-N70Ocoa-E1-U68 / 6 x 1kg

Thanks to its intense cacao flavour, this dark chocolate couverture offers countless sources of inspiration as a slightly sweet yet nicely bitter chocolate.



70% min. cocoa

39% min. fat | BB 24 months | ●●●●●



Moulding Coating



### Inaya™



CHD-S65INAY-804 / 1 x 20kg  
CHD-S65INAY-E4-U72 / 4 x 5kg  
CHD-S65INAY-E1-U68 / 6 x 1kg

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



65% min. cocoa

31% min. fat | BB 24 months | ●●●●●



Mousse Ganache Soft Cake



### Extra-Bitter Guayaquil



CHD-P64EBPU-804 / 1 x 20kg  
CHD-P64EBPU-E4-U72 / 4 x 5kg

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



64% min. cocoa

41% min. fat | BB 24 months | ●●●●●



Multi-Applications



### Excellence



CHD-R55EXEL-804 / 1 x 20kg  
CHD-R55EXEL-E4-U72 / 4 x 5kg

A true balanced taste and a mild cacao flavour enabling Chefs to create countless recipes.



55% min. cocoa

36% min. fat | BB 24 months | ●●●●●



Multi-Applications

## Milk couverture chocolates



### Lactée Supérieure



CHM-O38LSUP-804 / 1 x 20kg  
CHM-O38LSUP-E4-U72 / 4 x 5kg

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



38% min. cocoa | 23% min. milk

38% min. fat | BB 18 months | ●●●●●



Moulding Mousse Coating



### Alunga™



CHM-Q41ALUN-804 / 1 x 20kg  
CHM-Q41ALUN-E4-U72 / 4 x 5kg  
CHM-Q41ALUN-E1-U68 / 6 x 1kg

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



41% min. cocoa | 24 % min. milk

35% min. fat | BB 18 months | ●●●●●



Moulding Mousse Ganache



# Héritage range



## Dark couverture chocolates



### Louvre



CHD-P71LOUV-LN-5934 / 1 x 20kg  
CHD-P71LO-LNE4-U702 / 4 x 2,5kg

This dark couverture chocolate has a powerful roasted cocoa taste deepened by an intense bitterness.



71% min. cocoa

44% min. fat | BB 24 months | ●●●●●



Moulding Mousse Filling



### Passy™

CHD-N70PASS-LN-593 / 1 x 20kg

Simultaneously sourish and bitter, this dark couverture chocolate releases aromatic vibrant fruity notes and a touch of liquorice.



70% min. cocoa

41% min. fat | BB 24 months | ●●●●●



Moulding Filling Coating



### Mi-Amère



CHD-Q58MIAM-804 / 1 x 20kg  
CHD-Q58MIAM-E4-U72 / 4 x 5kg

This dark couverture chocolate with delicately roasted cacao taste reveals subtle sourish vegetal hints.



58% min. cocoa

38% min. fat | BB 24 months | ●●●●●



Moulding Filling

## Milk couverture chocolates

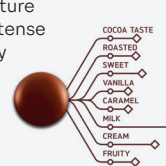


### Lactée Barry



CHM-P35LBAR-804 / 1 x 20kg  
CHM-P35LBAR-E4-U72 / 4 x 5kg

This pale milk couverture chocolate with an intense milk and creamy dairy taste comes with delightful biscuit notes.



35% min. cocoa | 29% min. milk

38% min. fat | BB 18 months | ●●●●●



Moulding Mousse Coating



### Élysée



CHM-P36ELYS-LN-804 / 1 x 20kg

This light-coloured milk couverture chocolate with its pronounced cacao and milk taste is lifted with a hint of caramel and roasted notes.



36% min. cocoa | 22% min. milk

35% min. fat | BB 18 months | ●●●●●



Moulding Filling

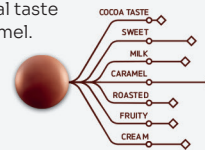


### Lactée Caramel



CHF-N31LCAR-E4-U72 / 4 x 5kg  
CHF-N31LCAR-E1-U68 / 6 x 1kg

This tender and generous milk couverture chocolate expresses the real taste of delicious caramel.



31% min. cocoa | 25% min. milk

35% min. fat | BB 12 months | ●●●●●



Moulding Mousse Filling

# Héritage range



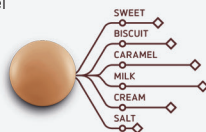
## White flavoured chocolate



### Zéphyr™ Caramel

CHK-N35ZECA-E4-U70 / 4 x 2,5kg

A delightful white chocolate with a silky texture and a strong caramel milk taste, mesmerising and reminiscent of Brittany's "caramel au beurre salé" salty notes.



35% min. cocoa | 30% min. milk  
39% min. fat | BB 12 months | ●●●●●



Multi-Applications



## White chocolates



### Zéphyr™

CHW-N34ZEPH-01B / 2 x 10kg

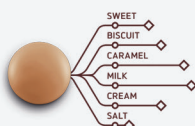
BB 12 months

CHW-N34ZEPH-E4-U72 / 4 x 5kg

CHW-N34ZEPH-E1-U68 / 6 x 1kg

BB 18 months

This extremely soft and subtly sweet white chocolate has a smooth texture and a strong flavour of whole milk.



34% min. cocoa | 26% min. milk  
40% min. fat | ●●●●●



Ganache  
Pâtisserie



Mousse



Ice cream



### Blanc Satin™

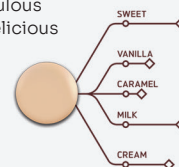
CHW-Q29SATI-01B / 2 x 10kg

BB 12 months

CHW-Q29SATI-E4-U72 / 4 x 5kg

BB 18 months

This deliciously creamy white chocolate offers a fabulous sweet intensity and delicious notes of caramel and vanilla.



29% min. cocoa | 20 % min. milk  
33% min. fat | ●●●●●



Moulding



Filling



Coating

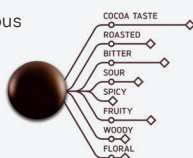
## Dark chocolates



### Chocolat Amer

CHD-V60AMER-E4-U72 / 4 x 5kg

The intense cacao taste of this dark chocolate is complimented by subtle herbaceous and fruity notes.



60% min. cocoa  
32% min. fat | BB 24 months | ●●●●●



Filling



Ganache



Mousse



### Force Noire™

CHD-X50FNOI-593 / 1 x 20 kg

CHD-X50FNOI-E4-U72 / 4 x 5kg

CHD-X50FNOI-E1-U68 / 6 x 1kg

An easy to use dark chocolate which is distinguished by its balanced taste with a nice roundness in the mouth.



50% min. cocoa  
28 % min. fat | BB 24 months | ●●●●●



Filling



Ganache



Mousse

# Bake stable products



## Dark Chocolate Drops



CHD-DR-75Y5-E4-U72  
/ Box 4 x 5 kg  
soit 4 x 7500 Drops / kg

CHD-DR-75Y5-E1-U68  
/ Box 6 x 1 kg  
soit 6 x 7500 Drops / kg

These delicious chunks of 50% cacao superior quality dark chocolate are ready to bake.

50% min. cocoa | BB 24 months

## Dark Extruded Baking Sticks



These chocolate sticks are ready to use and bake stable, and are the ideal shape for making pains au chocolat.

CHD-BB-308BY-357 / Carton de 15 boîtes de 1,6kg  
300 sticks | 5g\* | 80 x 12 mm

CHD-BB-508BY-357 / Carton de 15 boîtes de 1,6kg  
500 sticks | 3g\* | 80 x 9,5 mm

44% min. cocoa | BB 24 months

\* Poids moyen

# Pure cacao products



## Deodorized cocoa Butter



NCB-HD703-BYE0-654  
/ 4 x 3kg - bag (buckets)  
NCB-HD702-BYEX-U68  
/ 6 x 1kg - bag (buckets)

This cacao butter protects from dampness and allows candies to harden. It thins the chocolate used in spray nozzles.



100% pure cocoa butter  
BB 24 months



## Mycryo® cocoa butter

NCB-HD706-BYEX-X55  
/ 8 x 550g

The MYCRYO® cacao butter is a powder with "insulating" properties which enhances the natural taste of ingredients and preserves their texture. For your savory applications, and chocolate tempering, this deodorized fat has a neutral taste and allows you to limit the addition of fat.



100% cocoa  
BB 12 months



## Pure cocoa Liquor Grand Caraque



NCL-4C501-BY-654  
/ 4 x 3kg

A mass of pure cacao (100%) giving fondants a deep chocolate colour and subtly dampening the sweetness.



100% de cacao  
53% cocoa butter  
BB 36 months



## Cocoa Nibs



NIBS-S-609  
/ 4 x 1kg

Flakes of pure cacao from Ghana carefully roasted according to tradition.



100% de cacao  
53% beurre de cacao  
BB 24 months





# Nuts collection

## Pure pastes



### Pure Paste Hazelnuts



NPN-HA1BY-E4-T60  
NPN-HA1BY-T60  
/ 2 x 5kg



100% fresh hazelnuts gently roasted to release their exceptional flavour. With nothing but natural sweetness, this subtly, gold tinted paste is ideal for your pastry and confectionery creations.

#### Applications:

- For interior pastry, confectionery
- For crèmeux, mousses, icecream, sauces
- Ideal to lower sweetness

**100% hazelnuts**  
BB 12 months



### Pure Paste Almonds



NPN-AL1BBY-T60  
/ 2 x 5kg

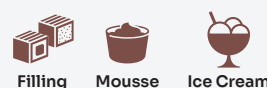


Lightly roasted, and pale caramel in colour, our 100% fresh almond paste delivers a delicate, depth of flavour ideal for anything from crèmeux and sauces, to ice-cream. All the nature, without the extras!

#### Applications:

- For interior pastry, confectionery
- For crèmeux, mousses, icecream, sauces
- Ideal to lower sweetness

**100% almonds**  
BB 12 months



## Pralinés onctueux caramélized



### Praliné 50% Hazelnuts



PRN-HA50CBY-E0-T60  
PRN-HA50CBY-T60  
/ 2 x 5kg

**CARAMELIZED SUGAR**



This silky smooth, 50% praline, contains only the finest caramelised hazelnuts. Medium roasted for a rich flavour, and unique golden colour.

#### Applications:

- Interior pastry, confectionery.
- For crèmeux, mousses, icecream, sauces.

**50% hazelnuts**  
50% sugar | BB 12 months



### Praliné 50% Almonds



PRN-AL50BCBY-T60  
/ 2 x 5kg

**CARAMELIZED SUGAR**

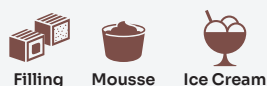


50% lightly, roasted almonds, and 50% pure indulgence; this almond praline has a delicate flavour, and a pale golden colour. Add depth and interest to mousses, icecream and sauces, or use it to decorate your pastry creations.

#### Applications:

- Interior pastry, confectionery.
- For crèmeux, mousses, icecream, sauces.

**50% almonds**  
50% sugar | BB 12 months



### Praliné 50% Almonds / Hazelnuts



PRN-MX50CBY-685 / 2 x 10kg  
PRN-MX50CBYE4-T60 / 2 x 5kg  
PRN-MX50CBYE4-19A / 6 x 1kg

**CARAMELIZED SUGAR**



A velvety combination of the freshest almonds and hazelnuts, this medium roasted, 50% praline is tinted vibrant gold. With a balanced, depth of flavour, and a smooth finish, if Paris-Brest is on the menu, this is your only option.

#### Applications:

- Interior pastry, confectionery.
- For crèmeux, mousses, icecream, sauces.

**25% almonds**  
**25% hazelnuts**  
50% sugar | BB 12 months



## Praliné à l'ancienne



### Héritage 65% Caramelized Almonds Hazelnuts



PRN-MX65CBY-T60  
/ 2 x 5kg



A luxurious blend of the finest, caramelised almonds and hazelnuts, this medium roasted, 65% praline, is perfectly balanced in flavour. The crisp, nuggets of caramelised nut, embedded in smooth, vibrant gold, will add texture to any confectionery concept.

#### Applications:

- Texture your creations thanks to its crunch. caramelized nuts pieces.
- For confectionery.

**32% almonds**  
**32% hazelnuts**  
35% sugar | BB 12 months





## Pralinés onctueux pure fruit taste



### Praliné 50% hazelnuts Piémont



PRN-PIE502BY-T60  
/ 2 x 5kg



Refined, rich and Italian in origin, this 50% praline, contains only the most exceptional hazelnuts that Piémont can grow.

Medium roasted for balance, and caramelised in colour, it's as versatile as it is unique.

#### Applications & bénéfices :

- Interior pastry, confectionery
- For crémeux, mousses, icecream, sauces.

**50% hazelnuts Piémont**  
50% sugar | BB 12 months



Filling Mousse Ice Cream



### Praliné 50% Almonds Valencia



PRN-VAL50BBY-T60  
/ 2 x 5kg



Aromatic, Valencian almonds are gently roasted to create this unique, 50% praline. Pure in flavour, light golden in colour and silky smooth, it's ideal for pastry chefs and conceptual confectioners alike.

#### Applications & bénéfices :

- Interior pastry, confectionery
- For crémeux, mousses, icecream, sauces

**50% almonds Valencia**  
50% sugar | BB 12 months



Filling Mousse Ice Cream



### Praliné 70% Pistachios



PRO-PI701BY-19A  
/ 6 x 1kg



Deliciously unique, this 70% pistachio praline has a vibrant, green appearance. Grown in Spain and Iran, and lightly roasted for a fresh, authentic flavour, it's perfect for crémeux, icecream and sauces.

#### Applications & bénéfices :

- Interior pastry, confectionery
- For crémeux, mousses, icecream, sauces

**70% pistachios**  
30% sugar | BB 12 months



Filling Mousse Ice Cream



## Giandujas & Sablages



### Gianduja Dark



M-6GD-N-E4-606  
/ 8 x 2,5kg



The perfect combination of a powerful dark chocolate and a pure hazelnut paste.

**22% min. cocoa**  
**31% hazelnuts**  
36% fat | BB 18 months



Filling Mousse Ice Cream



### Gianduja Plaisir Milk



GIM-P1PLAIS-LN-606  
/ 8 x 2,5kg



A fine blend of milk chocolate and of subtle roasted hazelnuts.

**24% min. cocoa**  
**20% hazelnuts**  
**19% min. milk**  
38% sugar  
37% fat | BB 18 months



Filling Mousse Ice Cream



### Praliné Grains



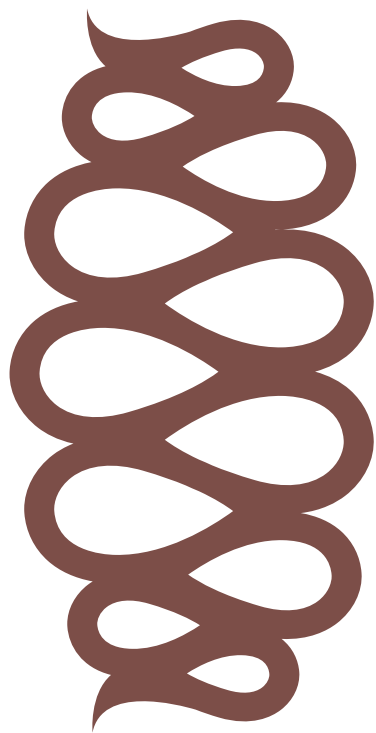
NAN-CR-HA5013-T66  
/ 3 x 1kg

A delicious crunchy preparation made with caramelized hazelnuts without adding preservatives.

**50% hazelnuts**  
50% sugar | BB 9 months



Décoration Biscuit Inclusions



Ready  
to use

## Textured products



### Cara Crakine™

FNF-CARACR-E4-656 / 4 x 5 kg  
FNF-CARACR-E4-19A / 6 x 1 kg

A delicious mix made with caramel milk chocolate and toasted baked grains. Ready to use, its texture will add crunch to your creations.



**11% toasted biscuit cereals**  
BB 12 months



Filling



### Pralin Feuilletine™

FNN-X23PFBO-656 / 4 x 5 kg  
FNN-X23PFBO-E4-19A / 6 x 1 kg

A delicious and crunchy ready-to-use preparation made of pieces of crêpes dentelle biscuit, almond-hazelnut praline and milk couverture chocolate.



**12% Pailleté Feuilletine™**  
**12% Hazlenuts**  
**12% Almonds**  
BB 12 months



Filling



### Pailleté Feuilletine™

Brisures de crêpes dentelles

BIG-PF-1BO-401 / 4 x 2,5 kg

Pieces of crispy crepe dentelle biscuit for pralines, bonbons and pastries.



**100% pure butter**  
BB 12 months



Biscuit



Decoration



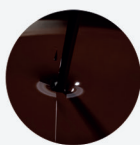
## Compounds



### Compound coating Brune

M-9VSBR-EO-656 / 4 x 5 kg

Dark compound with no need for tempering, in an intense dark colour which will provide the perfect shine for your creations.



18% cocoa

BB 18 months | ●●●●●



Moulding



Decoration



Coating



### Compound coating Blonde

M-9VBL-656 / 4 x 5 kg

A pale colour, this light compound needs no tempering and is an attractive coating for your cakes.



6% cocoa

BB 18 months | ●●●●●



Moulding



Decoration



Coating



### Compound coating Ivoire

M-9DBV-656 / 4 x 5 kg

An ivory compound with no need for tempering and a perfect shine to decorate your desserts.



BB 12 months | ●●●●●



Moulding



Decoration



Coating



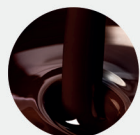
## Flavouring product



### K d'Arôme Cacao

FND-J44CACAO-603 / 4 x 5 kg

Une pâte peu sucrée très cacao, sans graisse hydrogénée, qui viendra délicatement aromatiser vos crèmes, biscuits et fondants.



44% cocoa | DLUO 12 mois



Filling



Mousse



Biscuit

## Chocolate glaze



### Brillance noire

FWD-295-613 / 4 x 2 kg

A very cacao and subtly sweetened paste with no hydrogenated fats, that will delicately flavour creams, biscuits and fondants.



39% min. cocoa | BB 24 months



Decoration



# Download our Easter recipes book



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